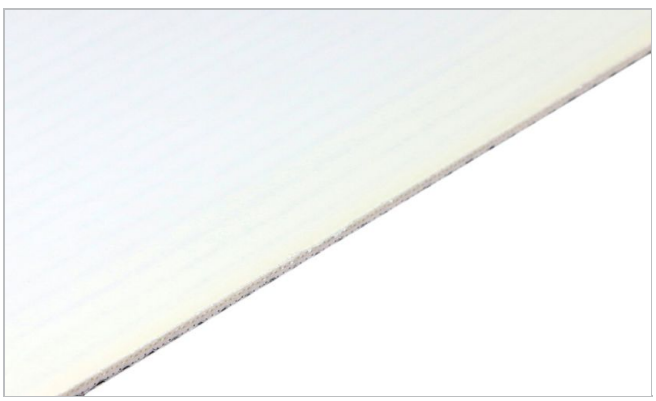
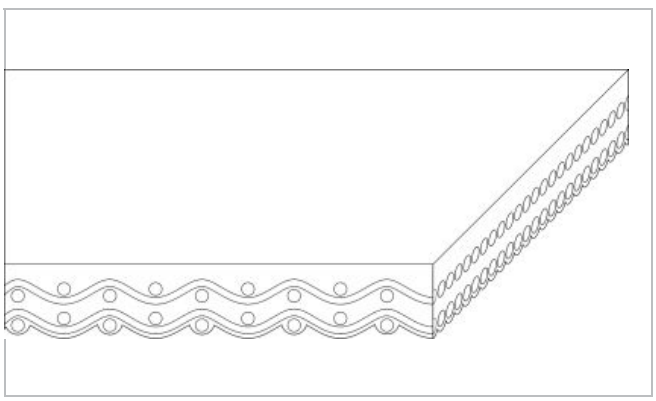
Food Belts
CNB-8E

Main industry segments
Biscuit and Crackers, Bread, Chocolate, Fish, Poultry, Ready meals, Red meat, Vegetables

Applications
Inspection/control belt, Metering/singulation belt, Packaging belt, Processing belt, Transfer belt, Weighing belt

Special features
Easy cleanability, Hydrolysis resistant, Low noise applications suitable





Product Construction / Design	
Conveying side material	Thermoplastic polyolefine (TPO)
Conveying side surface	Smooth
Conveying side property	Non-adhesive
Conveying side color	White
Traction layer (material)	Polyester (PET)
Number of Fabrics	2
Pulley side material	Polyester (PET)
Pulley side surface	Impregnated fabric
Pulley side property	Non-adhesive
Pulley side color	White

Product characteristics	
Antistatically equipped	Yes
Adhesive free joining method	Yes
Flammability	No specific flammability prevention property
Food suitability, FDA conformance	Yes - Check Document of Compliance (DoC) in our Portal
Food suitability, EU conformance	Yes - Check Document of Compliance (DoC) in our Portal
Other conformance/approval	Japanese Food Regulation (MHLW Notification No. 370)

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Technical data				
Thickness of belt	2.0	mm	*0.08*	*inch*
Mass of belt (belt weight)	1.8	kg/m²	*0.369*	*lb/sqft*
Tensile force for 1% elongation (k1% static) per unit of width (Habasit standard SOP3-155)	8.5	N/mm	*49*	*lbf/in*
Tensile force for 1% elongation after relaxation (k1% relaxed) per unit of width (Habasit Standard SOP3-155 / EN ISO 21181)	5.5	N/mm	*31*	*lbf/in*
Min. operating temperature admissible (continuous)	-40	°C	*-40*	*°F*
Max. operating temperature admissible (continuous)	80	°C	*176*	*°F*
Coefficient of friction (pulley side / steel driving pulley)	0.15	-		
Coefficient of friction (pulley side / driving pulley with friction cover)	0.35	-		
Coefficient of friction (pulley side / pickled steel slider bed)	0.20	-		
Coefficient of friction (pulley side / phenolic resin slider bed)	0.20	-		
Coefficient of friction (pulley side / stainless steel slider bed)	0.15	-		
Seamless manufacturing width	2400	mm	*94.49*	*inch*

Joining related properties

Joining method	
Flexproof 10 x 80	Master joining method for high stress applications or belt widths < 100 mm / *4 in*

Link to JDS:

Joining method		Flexproof 10 x 80
Pulley diameter (minimum)	mm *inch*	50 *1.97*
Pulley diameter minimum with counter flection	mm *inch*	70 *2.76*
Admissible tensile force per unit of width	N/mm *lbf/in*	15 *86*
Admissible tensile force per unit of width at max. operating temperature	N/mm *lbf/in*	7.0 *40*
Slider bed suitable		Yes
Carrying rollers suitable		Yes
Troughed installation suitable		No
Powerturns / curved installations		No
Knife-edge (nosebar) suitable		No
Low noise applications		No
Metal detector suitable		Yes

All data are approximate values under standard climatic conditions: 23°C/73°F, 50% relative humidity (DIN 50005/ISO 554). Limited representative testing based on a standard configuration is carried out to estimate minimum pulley diameters. Please contact Habasit for specific guidance regarding non-standard applications, including, but not exclusively, when profiles or cleats are used, or if the belt working temperature is close to the limits listed in this document.

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Chemical resistance
Link to 'Chemical resistance information': https://rims.habasit.com

Mode of use or conveyance
Horizontal, Inclined

Calculations
For most applications calculation is not required. Should you still need a calculation: please ask Habasit.

Recommendation
Do not go below initial elongation (epsilon) ~ 0.3%, Install the slack belt and tension until running perfectly under the full belt load

Store spare belts in a cool and dry place and if possible in their original packaging. Protect spare belts from sunlight/UV-radiation/dust/dirt! Check Link for Storage requirements:
"https://tdm.habasit.com/pds/en-us/Storage%20of%20Habasit%20material.pdf"

This product has not been tested according to ATEX standards (atmospheres with explosion risk - ATEX 95 regulation or EU directive 2014/34/EU) and therefore is subject to user's analysis in the respective environment, Use cleaning agent as prescribed by the machine or cleaning agent manufacturer

Group	TPO Belts
Sub-Group	Habasit® Cleanline Belts
Item number	H010101156

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