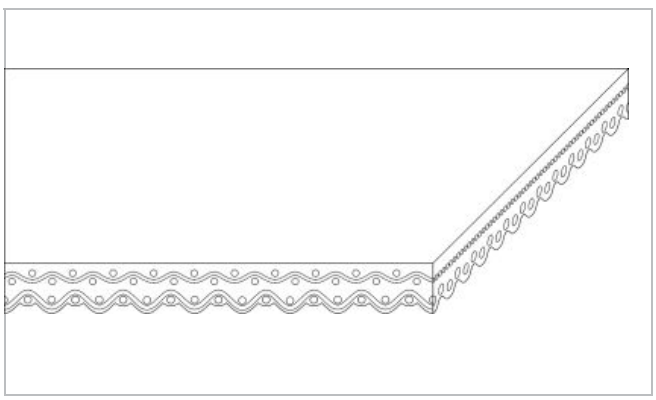
Food Belts
F-8EQWT 05

Main industry segments
Baked snacks, Biscuit and Crackers, Bread, Chocolate, Convenience food, Frozen food, Pasta, Pastry, Pizza, Primary food packaging, Ready meals

Applications
Cooling (line) belt, Food processing/conveying belt, Forming line/spreading belt, Infeed belt, Inspection/control belt, Metering/singulation belt, Packaging belt, Transfer belt, Weighing belt

Special features
Easy cleanability



Product Construction / Design	
Conveying side material	Thermoplastic polyurethane (TPU)
Conveying side surface	Matt
Conveying side property	Medium-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	No
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, USDA recommendations	USDA certified for compliance with NSF/ANSI/3-A 14159-3 standard for Meat and Poultry Processing. Certification is valid only if belt edges are sealed or belt cords are not exposed and when optional belt accessories like cleats, v-guides and scoops comply with the applicable FDA regulations for the conveyed product. Contact your Habasit representative for detailed information.
Food suitability, EU conformance	Yes - Check Document of Compliance (DoC) in our Portal
Halal certified	Yes
Other conformance/approval	Japanese Food Regulation (MHLW Notification No. 370)

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Technical data				
Thickness of belt	1.5	mm	*0.059*	*inch*
Mass of belt (belt weight)	1.7	kg/m²	*0.348*	*lb/sqft*
Tensile force for 1% elongation (k1% static) per unit of width (Habasit standard SOP3-155)	9.0	N/mm	*51*	*lbf/in*
Tensile force for 1% elongation after relaxation (k1% relaxed) per unit of width (Habasit Standard SOP3-155 / EN ISO 21181)	6.5	N/mm	*37*	*lbf/in*
Min. operating temperature admissible (continuous)	-30	°C	*-22*	*°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	4000	mm	*157.48*	*inch*

Joining related properties

Joining method	
Flexproof 10 x 80	Master joining method for standard applications

Link to JDS:

Joining method		Flexproof 10 x 80
Knife-edge (nosebar) radius (minimum)	mm *inch*	4 *0.157*
Pulley diameter (minimum)	mm *inch*	20 *0.79*
Pulley diameter minimum with counter flection	mm *inch*	40 *1.57*
Admissible tensile force per unit of width	N/mm *lbf/in*	16 *91*
Admissible tensile force per unit of width at max. operating temperature	N/mm *lbf/in*	5.5 *31*
Slider bed suitable		Yes
Carrying rollers suitable		Yes
Troughed installation suitable		No
Powerturns / curved installations		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
Install the slack belt and tension until running perfectly under the full belt load, Maximum initial elongation: 0.8%!, Recommended initial elongation 0.3 - 0.5%

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"

Do not transport completely dry food products (for example sugar) since no antistatic equipment is provided. In typical applications however there is sufficient moisture to ensure that no electrostatic charging needs to be feared, If High Frequency (HF) system is used check belt heating, Not suitable for wet operations combined with increased temperatures, 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

Group	TPU Belts General Purpose Belts
Item number	H010102004

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