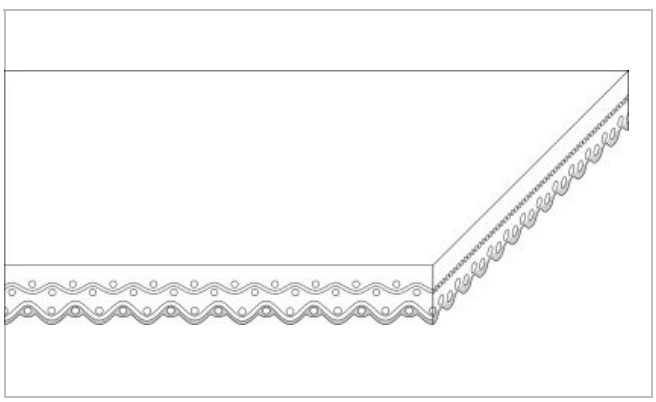
Food Belts
F-8EXWT+H15

Due to differing governmental regulations only for use in the USA and Japan

Main industry segments
Baked snacks, Biscuit and Crackers, Bread, Chocolate, Convenience food, Fish, Pastry, Poultry, Red meat, Vegetables

Applications
Cooling (line) belt, Infeed belt, Inspection/control belt, Metering/singulation belt, Packaging belt, Processing belt, Transfer belt

Special features
Antimicrobially equipped



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	Light blue

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	No
Halal certified	Yes
Other conformance/approval	Contains an antimicrobial additive approved by EPA for use with conveyor belts in food contact applications.

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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)	9.5	N/mm	*54*	*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)	0.25	-		
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 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*	8.5 *49*
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
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"

HabaGUARD/HyGUARD belts are restricted for direct food contact applications to use at or below room temperature, HyGUARD is designed to meet USA and Japanese regulations. Compliance with regulations in other countries has to be ensured by the user, The EPA-approved antimicrobial in HyGUARD prevents the growth of microorganisms that could cause spoilage or fouling on the belt surface, This product does not protect users or others against food borne or disease-causing bacteria. Proper cleaning procedures must always be adhered to, 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	TPU Belts
	Antimicrobial Belts (HyGUARD)
Item number	H010100516

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