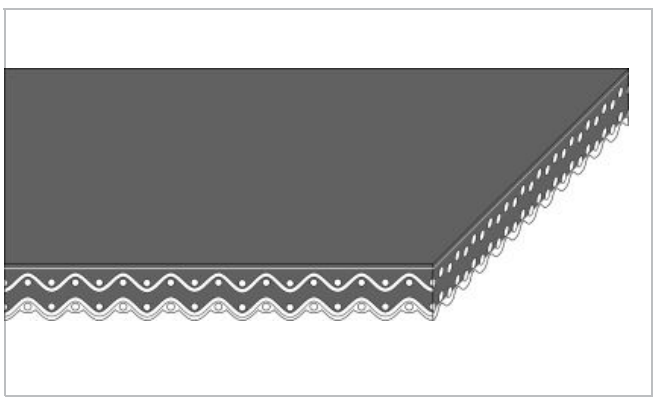
Food Belts
FAB-6EZCT+H14

Main industry segments
Baked snacks, Biscuit and Crackers, Bread, Chocolate, Convenience food, Dairy (incl. cheese), Frozen food, Pasta, Pastry, Pet food, Poultry, Ready meals, Red meat

Applications
Food processing/conveying belt

Special features
Abrasion resistant, Oil and fat resistant, Small pulley diameter suitable, Frayless edges



Product Construction / Design	
Conveying side material	Thermoplastic polyurethane (TPU)
Conveying side surface	Glossy
Conveying side property	Adhesive
Conveying side color	Cobalt blue
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	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, EU conformance	Yes - Check Document of Compliance (DoC) in our Portal

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Technical data				
Thickness of belt	1.30	mm	*0.051*	*inch*
Mass of belt (belt weight)	1.3	kg/m²	*0.266*	*lb/sqft*
Tensile force for 1% elongation after relaxation (k1% relaxed) per unit of width (Habasit Standard SOP3-155 / EN ISO 21181)	4.0	N/mm	*23*	*lbf/in*
Min. operating temperature admissible (continuous)	-20	°C	*-4*	*°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)	0.25	-		
Coefficient of friction (pulley side / phenolic resin slider bed)	0.15	-		
Coefficient of friction (pulley side / stainless steel slider bed)	0.20	-		
Seamless manufacturing width	2000	mm	*78.74*	*inch*
On request other seamless manufacturing width	1500	mm	*59*	*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*	15 *0.59*
Pulley diameter minimum with counter flection	mm *inch*	25 *0.98*
Admissible tensile force per unit of width	N/mm *lbf/in*	11 *63*
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
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
Acceleration, Declined, 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"

Not suitable for wet operations combined with increased temperatures and with extreme greasy and oily conditions, 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 General Purpose Belts
Item number	H700002162

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