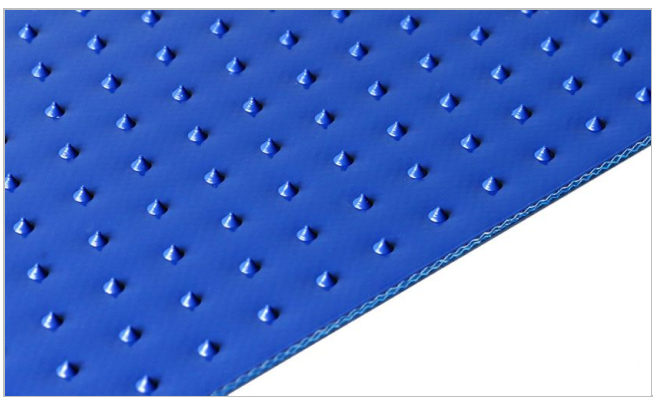
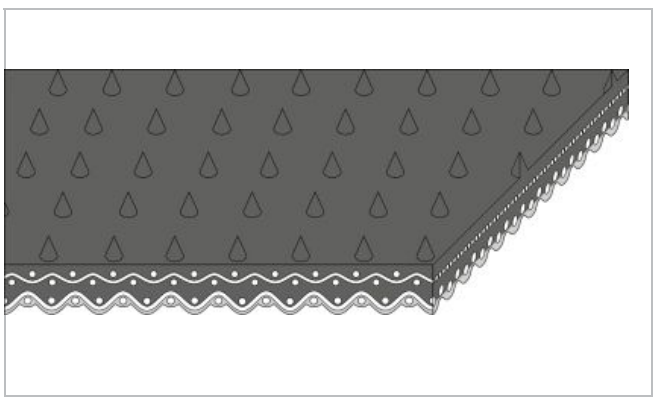
Food Belts
FAC-8EICT-U1

Main industry segments
Dairy (incl. cheese), Frozen food, Poultry, Red meat

Applications
Decline belt, Delivery belt, Food processing/conveying belt, Incline belt

Special features
Abrasion resistant, High grip surface, Hydrolysis resistant, Oil and fat resistant, Suitable for UV-C disinfection





Product Construction / Design	
Conveying side material	Thermoplastic polyurethane (TPU)
Conveying side surface	Cone top structure
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	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	2.8	mm	*0.110*	*inch*
Mass of belt (belt weight)	1.6	kg/m²	*0.328*	*lb/sqft*
Tensile force for 1% elongation (k1% static) per unit of width (Habasit standard SOP3-155)	11	N/mm	*63*	*lbf/in*
Tensile force for 1% elongation after relaxation (k1% relaxed) per unit of width (Habasit Standard SOP3-155 / EN ISO 21181)	7.0	N/mm	*40*	*lbf/in*
Min. operating temperature admissible (continuous)	-30	°C	*-22*	*°F*
Max. operating temperature admissible (continuous)	100	°C	*212*	*°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)	0.20	-		
Coefficient of friction (pulley side / stainless steel slider bed)	0.20	-		
Seamless manufacturing width	1000	mm	*39.37*	*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*	16 *91*
Admissible tensile force per unit of width at max. operating temperature	N/mm *lbf/in*	9.0 *51*
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
Declined, 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%

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

Group	TPU Belts Hydrolysis Resistant Belts
Item number	H700015446

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