Food Belts
FNB-6EVWQ+H15

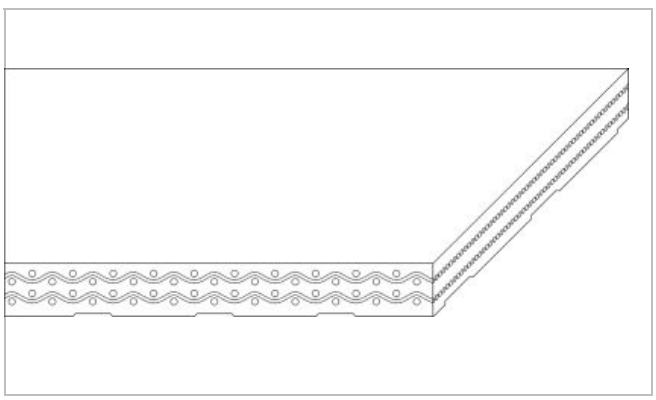
habasit

Due to differing governmental regulations HabaGUARD belts are only for use in the USA

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

Applications
Infeed belt, Packaging belt, Transfer belt

Special features
Antimicrobially equipped, Frayless edges



Product Construction / Design	
Conveying side material	Thermoplastic polyurethane (TPU)
Conveying side surface	Matt
Conveying side property	Non-adhesive
Conveying side color	White
Traction layer (material)	Polyester (PET)
Number of Fabrics	2
Pulley side material	Thermoplastic polyurethane (TPU)
Pulley side surface	Quadrillé (quadrangular) structure
Pulley side property	Medium-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, USDA recommendations	USDA certified for compliance with USDA Dairy Equipment Guidelines and 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	No
Halal certified	Yes
Other conformance/approval	Contains an antimicrobial additive approved by EPA for use with conveyor belts in food contact applications.

Food Belts
FNB-6EVWQ+H15

Technical data				
Thickness of belt	1.6	mm	*0.061*	*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)	8.0	N/mm	*46*	*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)	-15	°C	*5*	*°F*
Max. operating temperature admissible (continuous)	80	°C	*176*	*°F*
Coefficient of friction (pulley side / steel driving pulley)	0.30	-		
Coefficient of friction (pulley side / driving pulley with friction cover)	0.40	-		
Coefficient of friction (pulley side / pickled steel slider bed)	0.60	-		
Coefficient of friction (pulley side / phenolic resin slider bed)	0.50	-		
Coefficient of friction (pulley side / stainless steel slider bed)	0.35	-		
Seamless manufacturing width	2400	mm	*94.49*	*inch*

Joining related properties

Joining method	
Flexproof 20 x 80	Master joining method for standard applications

Link to JDS:

Joining method		Flexproof 20 x 80
Pulley diameter (minimum)	mm *inch*	30 *1.18*
Pulley diameter minimum with counter flection	mm *inch*	50 *1.97*
Admissible tensile force per unit of width	N/mm *lbf/in*	13 *74*
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
Knife-edge (nosebar) suitable		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.

Food Belts
FNB-6EVWQ+H15

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

Mode of use or conveyance
Horizontal

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, HabaGUARD is designed to meet the national regulations of the USA. Compliance with regulations in other countries has to be ensured by the user, 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

Group	TPU Belts
	Antimicrobial Belts (HabaGUARD)
Item number	H010102291

Disclaimer
Product Application Disclaimer (valid for ALL Habasit products and mentioned on all PDS)
This disclaimer is made by and on behalf of Habasit and its affiliated companies, directors, employees, agents and contractors (hereinafter collectively "HABASIT") with respect to the products referred to herein (the "Products"). SAFETY WARNINGS SHOULD BE READ CAREFULLY AND ANY RECOMMENDED SAFETY PRECAUTIONS BE FOLLOWED STRICTLY! Please refer to the Safety Warnings herein, in the Habasit catalogue as well as installation and operating manuals. All indications / information as to the application, use and performance of the Products are recommendations provided with due diligence and care, but no representations or warranties of any kind are made as to their completeness, accuracy or suitability for a particular purpose. The data provided herein are based on laboratory application with small-scale test equipment, running at standard conditions, and do not necessarily match product performance in industrial use. New knowledge and experience may lead to re-assessments and modifications within a short period of time and without prior notice.
EXCEPT AS EXPLICITLY WARRANTED BY HABASIT, WHICH WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, THE PRODUCTS ARE PROVIDED "AS IS". HABASIT DISCLAIMS ALL OTHER WARRANTIES, EITHER EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, IMPLIED WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, NON-INFRINGEMENT, OR ARISING FROM A COURSE OF DEALING, USAGE, OR TRADE PRACTICE, ALL OF WHICH ARE HEREBY EXCLUDED TO THE EXTENT ALLOWED BY APPLICABLE LAW. BECAUSE CONDITIONS OF USE IN INDUSTRIAL APPLICATION ARE OUTSIDE OF HABASIT'S CONTROL, HABASIT DOES NOT ASSUME ANY LIABILITY CONCERNING THE SUITABILITY AND PROCESS ABILITY OF THE PRODUCTS, INCLUDING INDICATIONS ON PROCESS RESULTS AND OUTPUT.