

Food Belts

FNB-6EZCH-U1



Main industry segments

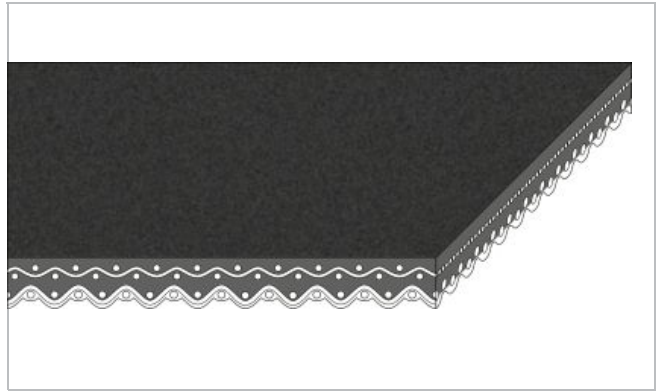
Convenience food, Dairy (incl. cheese), Fish, Frozen food, Poultry, Red meat

Applications

Accumulation belt, Diverting belt, Dough belt, Infeed belt, Transfer belt

Special features

Abrasion resistant, Excellent release, Frayless edges, Hydrolysis resistant, Oil and fat resistant, Small pulley diameter suitable, Suitable for UV-C disinfection



Product Construction / Design	
Conveying side material	Thermoplastic polyurethane (TPU)
Conveying side surface	Silk finish
Conveying side property	Non-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	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	No use intended
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	0.05 inch
Mass of belt (belt weight)	1.4	kg/m ²	0.287 lb/sqft
Tensile force for 1% elongation (k1% static) per unit of width (Habasit standard SOP3-155)	8.5	N/mm	49 lbf/in
Tensile force for 1% elongation after relaxation (k1% relaxed) per unit of width (Habasit Standard SOP3-155 / EN ISO 21181)	6.0	N/mm	34 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)	0.20	-	
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	2000	mm	78.74 inch
On request other seamless manufacturing width	1500	mm	59 inch
On request further seamless manufacturing width	2200	mm	87 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	15 86
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

Accumulation, Diverting, Horizontal, Side loading

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%

Protect belts from sunlight/UV-radiation/dust and dirt. Store spare belts in a cool and dry place and if possible in their original packaging. Check Link for Storage requirements:

["https://tdm.habasit.com/pds/en-us/Storage%20of%20Habasit%20material.pdf"](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
Sub-Group	Hydrolysis Resistant Belts
Item number	H700016147

Disclaimer

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