

Food Belts

FNB-7EZWH+H15



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

Main industry segments

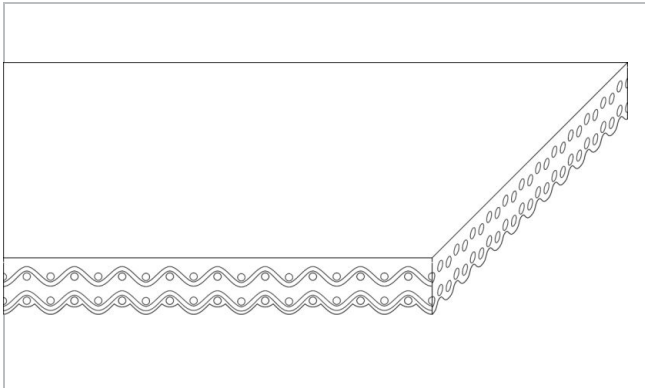
Baked snacks, Biscuit and Crackers, Bread, Chocolate, Convenience food, Frozen food, Pasta, Pastry, Pizza, Primary food packaging, Ready meals

Applications

Cooling (line) belt, Food processing/conveying belt

Special features

Antimicrobially equipped, Easy cleanability, High hydrolysis resistant, Low shrinkage, Frayless edges



Product Construction / Design	
Conveying side material	Thermoplastic polyurethane (TPU)
Conveying side surface	Glossy
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	White

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, USDA recommendations	No use intended
Food suitability, EU conformance	No
Other conformance/approval	Contains an antimicrobial additive approved by EPA for use with conveyor belts in food contact applications.

Food Belts

FNB-7EZWH+H15



Technical data			
Thickness of belt	1.30	mm	0.05 inch
Mass of belt (belt weight)	1.5	kg/m ²	0.307 lb/sqft
Tensile force for 1% elongation (k1% static) per unit of width (Habasit standard SOP3-155)	5.5	N/mm	31 lbf/in
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)	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

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	40 1.57
Admissible tensile force per unit of width	N/mm lbf/in	10 57
Admissible tensile force per unit of width at max. operating temperature	N/mm lbf/in	6.0 34
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.

Food Belts

FNB-7EZWH+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%

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)

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
Sub-Group	Antimicrobial Belts (HyGUARD)
Item number	H700001947

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.