Food Belts FNI-2E

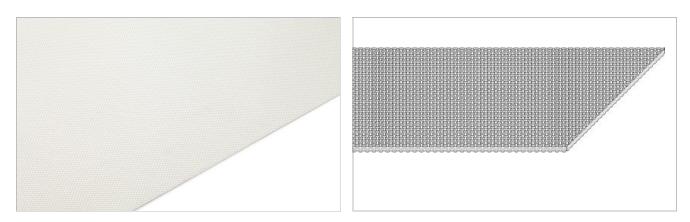


Main industry segments Biscuit and Crackers, Bread, Chocolate

Applications Food processing/conveying belt

Special features

Low friction running side



Product Construction / Design			
Conveying side material	Polyester (PET)		
Conveying side surface	Impregnated fabric		
Conveying side property	Non-adhesive		
Conveying side color	Transparent		
Traction layer (material)	Polyester (PET)		
Number of Fabrics	1		
Pulley side material	Polyester (PET)		
Pulley side surface	Impregnated fabric		
Pulley side property	Non-adhesive		
Pulley side color	Transparent		

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	Yes - Check Document of Compliance (DoC) in our Portal
	Halal certified

Food Belts FNI-2E



Technical data				
Thickness of belt	0.30	mm	0.01	inch
Mass of belt (belt weight)	0.25	kg/m²	0.051	lb/sqft
Tensile force for 1% elongation (k1% static) per unit of width (Habasit standard SOP3-155)	4.2	N/mm	24	lbf/in
Tensile force for 1% elongation after relaxation (k1% relaxed) per unit of width (Habasit Standard SOP3-155 / EN ISO 21181)	2.8	N/mm	16	lbf/in
Min. operating temperature admissible (continuous)	-30	°C	-22	°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)	0.25	-		
Coefficient of friction (pulley side / stainless steel slider bed)	0.15	-		
Thermal Resistance	0.007	m²*K/W	0.001	Fft²h/Btu
Thermal Conductivity	0.048	W/m*K	0.008	W/ft*F
Seamless manufacturing width	2400	mm	94.49	inch

Joining related properties

Flexproof 10 x 80	Master joining method for standard applications				
•					
<u>nk to JDS:</u>					
Joining method		Flexproof 10 x 80			
Knife-edge (nosebar) radius (minimum)	mm inch	2 0.079			
Pulley diameter (minimum)	mm inch	15 <i>0.59</i>			
Pulley diameter minimum with counter flection	mm inch	15 <i>0.59</i>			
Admissible tensile force per unit of width	N/mm <i>lbf/in</i>	6.5 <i>37</i>			
Admissible tensile force per unit of width at max. operating temperature	N/mm Ibf/in	1.9 11			
Slider bed suitable		Yes			
Carrying rollers suitable		No			
Troughed installation suitable		Yes			
Powerturns / curved installations		Yes			
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.

Food Belts FNI-2F



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%

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 Sub-Group Item number

Fabric Surface Belts Impregnated Belts H010100166

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