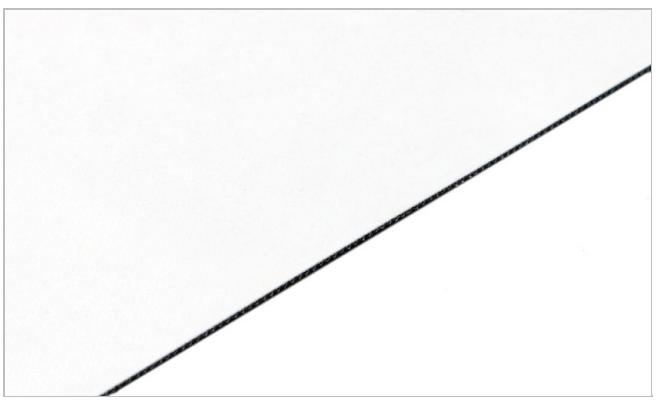
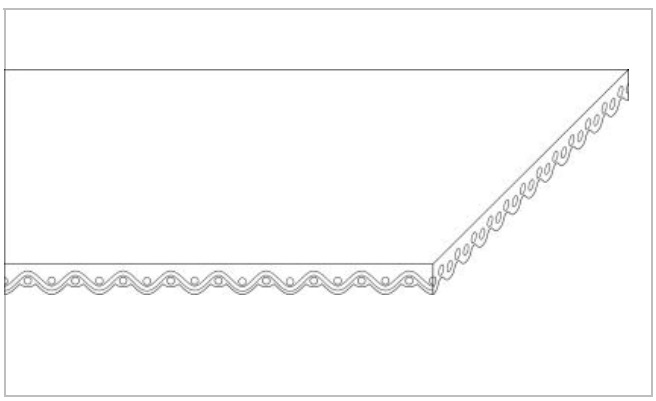
Food Belts
FSB-2EIW

Main industry segments
Convenience food, Frozen food, Poultry, Primary food packaging, Ready meals, Red meat

Applications
Acceleration belt, Deceleration belt, Decline belt, Incline belt, Inspection/control belt, Weighing belt

Special features
High grip surface





Product Construction / Design	
Conveying side material	Thermoplastic polyurethane (TPU)
Conveying side surface	Glossy
Conveying side property	Super-adhesive
Conveying side color	White
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	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	0.70	mm	*0.03*	*inch*
Mass of belt (belt weight)	0.70	kg/m²	*0.143*	*lb/sqft*
Tensile force for 1% elongation (k1% static) per unit of width (Habasit standard SOP3-155)	3.2	N/mm	*18*	*lbf/in*
Tensile force for 1% elongation after relaxation (k1% relaxed) per unit of width (Habasit Standard SOP3-155 / EN ISO 21181)	2.2	N/mm	*13*	*lbf/in*
Min. operating temperature admissible (continuous)	-40	°C	*-40*	*°F*
Max. operating temperature admissible (continuous)	80	°C	*176*	*°F*
Coefficient of friction (pulley side / steel driving pulley)	0.10	-		
Coefficient of friction (pulley side / driving pulley with friction cover)	0.35	-		
Coefficient of friction (pulley side / pickled steel slider bed)	0.15	-		
Coefficient of friction (pulley side / phenolic resin slider bed)	0.15	-		
Coefficient of friction (pulley side / stainless steel slider bed)	0.15	-		
Seamless manufacturing width	1500	mm	*59.06*	*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*	2 *0.079*
Pulley diameter (minimum)	mm *inch*	15 *0.59*
Pulley diameter minimum with counter flection	mm *inch*	15 *0.59*
Admissible tensile force per unit of width	N/mm *lbf/in*	5.5 *31*
Admissible tensile force per unit of width at max. operating temperature	N/mm *lbf/in*	3.6 *21*
Slider bed suitable		Yes
Carrying rollers suitable		Yes
Troughed installation suitable		No
Powerturns / curved installations		No
Low noise applications		No
Metal detector suitable		No

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%

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.

Group	TPU Belts
Sub-Group	General Purpose Belts
Item number	H700002186