

Food Belts

A150COS/LS-W



Main industry segments

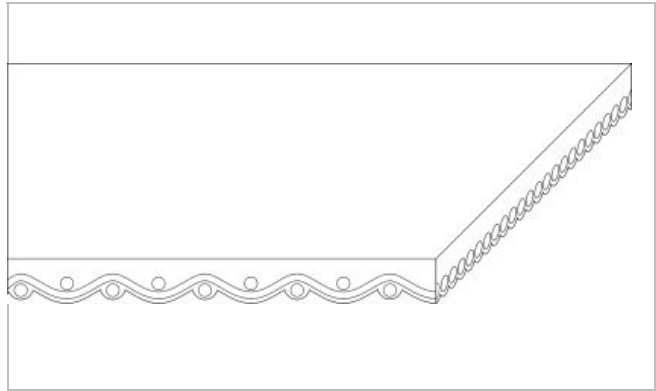
Fruit, Vegetables

Applications

Food processing/conveying belt

Special features

Oil resistant, Temperature variation resistant



Product Construction / Design	
Conveying side material	Polyvinylchloride (PVC)
Conveying side surface	Smooth
Conveying side property	Adhesive
Conveying side color	White
Traction layer (material)	Polyester (PET)
Number of Fabrics	1
Pulley side material	Polyester fabric (PET) impregnated with polyvinylchloride (PVC)
Pulley side surface	Impregnated fabric
Pulley side property	Medium-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

FDA, 21 CFR parts/sections 175.300 Resinous and polymeric coatings, 177.1630 Polyethylene phthalate polymers, 178.3297 Colorants for polymers This product meets the relevant requirements laid down in this regulation and is applicable for direct contact with: - dry food (dry solids with the surface containing no free fat or oil, no end test required) as listed in 21 CFR 176.170 (c) table 1, food type VIII Conditions of use D (hot filled or pasteurized below 150 degF) through G (frozen) as listed in 21 CFR 175.300(d) table 2

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Technical data			
Thickness of belt	3.9 mm	0.16 inch	
Mass of belt (belt weight)	5.0 kg/m ²	1.030 lb/sqft	
Min. operating temperature admissible (continuous)	-23 °C	-10 °F	
Max. operating temperature admissible (continuous)	82 °C	180 °F	
Coefficient of friction (pulley side / steel driving pulley)	0.35 -		
Seamless manufacturing width	1524 mm	60.00 inch	
On request other seamless manufacturing width	1829 mm	72 inch	

Joining related properties

Joining method	
Clipper #2	Master joining method for standard applications
Flexproof 10 x 80	Optional joining method

[Link to JDS:](#)

Joining method		Clipper #2	Flexproof 10 x 80
Pulley diameter (minimum)	mm inch	102 4.00	102 4.00
Pulley diameter minimum with counter flection	mm inch	108 4.25	108 4.25
Admissible tensile force per unit of width	N/mm lbf/in	26 150	
Admissible tensile force per unit of width at max. operating temperature	N/mm lbf/in	12 70	
Slider bed suitable		Yes	Yes
Carrying rollers suitable		Yes	Yes
Troughed installation suitable		Yes	No
Powerturns / curved installations		No	No
Knife-edge (nosebar) suitable		No	No
Low noise applications		No	No
Metal detector suitable		Yes	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) ~ 0.5%, Install the slack belt and tension until running perfectly under the full belt load

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)

No danger and limitation

Group	PVC Belts
Sub-Group	Oil Resistant Belts
Item number	H2500001429

Disclaimer

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