

Food Belts

F-8EXWT+H15



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

Main industry segments

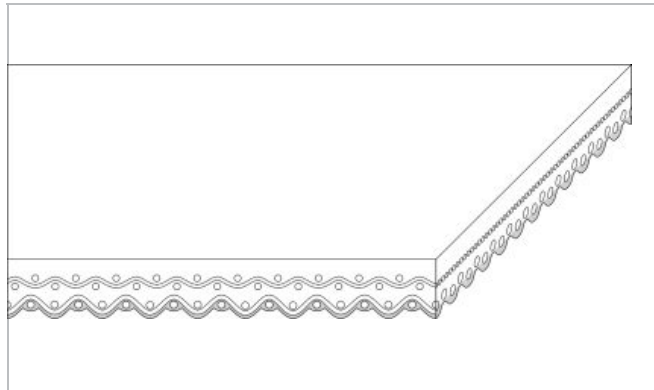
Baked snacks, Biscuit and Crackers, Bread, Chocolate, Convenience food, Fish, Pastry, Poultry, Red meat, Vegetables

Applications

Cooling (line) belt, Infeed belt, Inspection/control belt, Metering/singulation belt, Packaging belt, Processing belt, Transfer belt

Special features

Antimicrobially equipped



| Product Construction / Design | |
|-------------------------------|----------------------------------|
| Conveying side material | Thermoplastic polyurethane (TPU) |
| Conveying side surface | Matt |
| 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 | Light blue |

| 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 | No |
| Other conformance/approval | Contains an antimicrobial additive approved by EPA for use with conveyor belts in food contact applications. |
| | Halal certified |

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| Technical data | | |
|---|-----------------------|---------------|
| Thickness of belt | 1.5 mm | 0.06 inch |
| Mass of belt (belt weight) | 1.7 kg/m ² | 0.348 lb/sqft |
| Tensile force for 1% elongation (k1% static) per unit of width (Habasit standard SOP3-155) | 9.5 N/mm | 54 lbf/in |
| Tensile force for 1% elongation after relaxation (k1% relaxed) per unit of width (Habasit Standard SOP3-155 / EN ISO 21181) | 6.5 N/mm | 37 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) | 0.20 - | |
| Coefficient of friction (pulley side / phenolic resin slider bed) | 0.25 - | |
| Coefficient of friction (pulley side / stainless steel slider bed) | 0.15 - | |
| Seamless manufacturing width | 2400 mm | 94.49 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 | 20 0.79 |
| Pulley diameter minimum with counter flection | mm inch | 40 1.57 |
| Admissible tensile force per unit of width | N/mm lbf/in | 16 91 |
| Admissible tensile force per unit of width at max. operating temperature | N/mm lbf/in | 8.5 49 |
| Slider bed suitable | | Yes |
| Carrying rollers suitable | | Yes |
| Troughed installation suitable | | No |
| Powerturns / curved installations | | No |
| 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.

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Chemical resistance

Link to 'Chemical resistance information': <https://rims.habasit.com>

Mode of use or conveyance

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%, 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)

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 | H010100516 |

Disclaimer

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