# Food Belts FAB-8EOCV



## Main industry segments

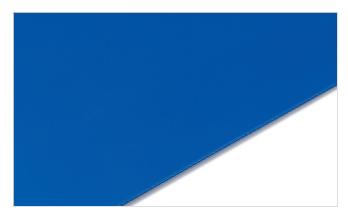
Biscuit and Crackers, Bread, Fish, Pastry, Pizza, Poultry, Red meat

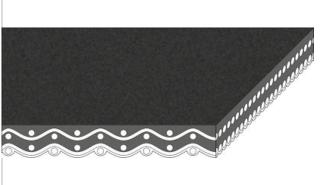
## **Applications**

Food processing/conveying belt

## **Special features**

Abrasion resistant, Oil and fat resistant





Product Construction / Design		
Conveying side material	Polyvinylchloride (PVC)	
Conveying side surface	Matt	
Conveying side property	Medium-adhesive	
Conveying side color	Cobalt blue	
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	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
Other conformance/approval	Japanese Food Regulation (MHLW Notification No. 370)
	Halal certified

# Food Belts FAB-8EOCV



Technical data				
Thickness of belt	2.0	mm	0.08	inch
Mass of belt (belt weight)	2.3	kg/m²	0.471	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)	6.0	N/mm	34	lbf/in
Min. operating temperature admissible (continuous)	-10	°C	14	°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)	0.15	-		
Coefficient of friction (pulley side / stainless steel slider bed)	0.15	-		
Seamless manufacturing width	3000	mm	118.11	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
Pulley diameter (minimum)	mm	25
	inch	0.98
Pulley diameter minimum with	mm	30
counter flection	inch	1.18
Admissible tensile force per unit of	N/mm	15
width	lbf/in	86
Admissible tensile force per unit of	N/mm	11
width at max. operating	lbf/in	63
temperature		
Slider bed suitable		Yes
Carrying rollers suitable		Yes
Troughed installation suitable		No
Powerturns / curved installations		No
Knife-edge (nosebar) suitable		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.

## Food Belts FAB-8FOCV



### **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

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 **PVC Belts** 

Sub-Group Oil Resistant Belts (Habasit HySAN)

Item number H100066073

#### Disclaimer

Product Application Disclaimer (valid for ALL Habasit products and mentioned on all PDS)

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