Food Belts FAK-6EVCT-M1



Main industry segments

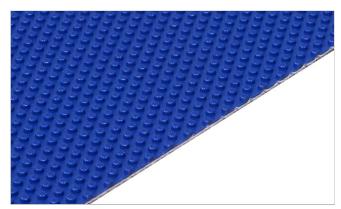
Candy, Convenience food, Dairy (incl. cheese), Frozen food, Pharmaceutical and cosmetics, Primary food packaging, Primary packaging

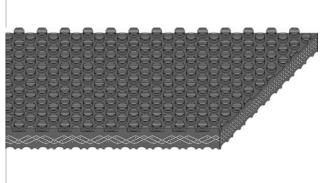
Applications

Food processing/conveying belt, Slicers

Special features

Abrasion resistant, High grip surface, Oil and fat resistant, Reverse side coated





Product Construction / Design		
Conveying side material	Thermoplastic polyurethane (TPU)	
Conveying side surface	Pimple structure	
Conveying side property	Adhesive	
Conveying side color	Cobalt blue	
Traction layer (material)	Multilayer fabric	
Number of Fabrics	1	
Pulley side material	Thermoplastic polyurethane (TPU)	
Pulley side surface	Coarse textile structure	
Pulley side property	Medium-adhesive	
Pulley side color	Cobalt 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	Yes - Check Document of Compliance (DoC) in our Portal

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Technical data					
Thickness of belt	3.0	mm	0.12	inch	
Mass of belt (belt weight)	2.5	kg/m²	0.512	lb/sqft	
Tensile force for 1% elongation (k1% static) per unit of width (Habasit standard SOP3-155)	10	N/mm	57	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)	-30	°C	-22	°F	
Max. operating temperature admissible (continuous)	100	°C	212	°F	
Coefficient of friction (pulley side / steel driving pulley)	0.50	-			
Coefficient of friction (pulley side / driving pulley with friction cover)	0.40	-			
Coefficient of friction (pulley side / pickled steel slider bed)	0.60	-			
Coefficient of friction (pulley side / phenolic resin slider bed)	0.55	-			
Coefficient of friction (pulley side / stainless steel slider bed)	0.55	-			
Seamless manufacturing width	1000	mm	39.37	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 roller diameter	mm	12.0
(minimum)	inch	0.47
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	6.0
width at max. operating	lbf/in	34
temperature		
Slider bed suitable		Yes
Carrying rollers suitable		Yes
Troughed installation suitable		No
Powerturns / curved installations		No
Knife edge roller suitable		Yes
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

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 **TPU Belts**

Sub-Group General Purpose Belts

Item number H700017154

Disclaimer

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

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