Food Belts PM100RCOS-W



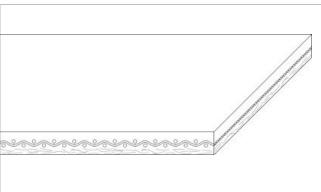
Main industry segments

Dairy (incl. cheese), Poultry, Red meat

Special features

Excellent tracking, Oil and fat resistant, Powerturn suitable





Product Construction / Design	D. I.I. I'M LTDE
Conveying side material	Rubber modified TPE
Conveying side surface	Smooth
Conveying side property	Adhesive
Conveying side color	White
Traction layer (material)	Polyester (PET) scrim
Number of Fabrics	1
Pulley side material	Rubber modified TPE
Pulley side surface	Fabric
Pulley side property	Non-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				

Food Belts PM100RCOS-W



Technical data				
Thickness of belt	2.9	mm	0.11	inch
Mass of belt (belt weight)	3.2	kg/m²	0.660	lb/sqft
Tensile force for 1% elongation (k1% static) per unit of width (Habasit standard SOP3-155)	22	N/mm	125	lbf/in
Tensile force for 1% elongation after relaxation (k1% relaxed) per unit of width (Habasit Standard SOP3-155 / EN ISO 21181)	7.0	N/mm	40	lbf/in
Min. operating temperature admissible (continuous)	-12	°C	10	°F
Max. operating temperature admissible (continuous)	80	°C	176	°F
Coefficient of friction (pulley side / steel driving pulley)	0.20	-		
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)	0.20	-		
Coefficient of friction (pulley side / stainless steel slider bed)	0.25	-		
Seamless manufacturing width	1524	mm	60.00	inch

Joining related properties

Joining method		
Flexproof 10 x 80	Master joining method for standard applications	
Clipper #1	Optional joining method	

Link to JDS:

Joining method		Flexproof 10 x 80	Clipper #1
Pulley diameter (minimum)	mm	41	51
	inch	1.60	2.00
Pulley diameter minimum with	mm	61	61
counter flection	inch	2.40	2.40
Admissible tensile force per unit of	N/mm	13	16
width	lbf/in	73	91
Admissible tensile force per unit of	N/mm	6.1	
width at max. operating	lbf/in	35	
temperature			
Slider bed suitable		Yes	Yes
Carrying rollers suitable Troughed installation suitable Powerturns / curved installations Knife-edge (nosebar) suitable Low noise applications Metal detector suitable		Yes	Yes
		Yes	Yes
		Yes	No
		No	No
		Yes	Yes
		Yes	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 PM100RCOS-W



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

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"

No danger and limitation

Group **PVC Belts**

Sub-Group Nonwoven PVC Belts

Item number H250000413

Disclaimer
Product Application Disclaimer (valid for ALL Habasit products and mentioned on all PDS)
This disclaimer is made by and on behalf of Habasit and its affiliated companies, directors, employees, agents and contractors (hereinafter collectively "HABASIT") with respect to the products referred to herein (the "Products"). SAFETY WARNINGS SHOULD BE READ CAREFULLY AND ANY RECOMMENDED SAFETY PRECAUTIONS BE FOLLOWED STRICTLY! Please refer to the Safety Warnings herein, in the Habasit catalogue as well as installation and operating manuals. All indications / information as to the application, use and performance of the Products are recommendations provided with due diligence and care, but no representations or warranties of any kind are made as to their completeness, accuracy or suitability for a particular purpose. The data provided herein are based on laboratory application with small-scale test equipment, running at standard conditions, and do not necessarily match product performance in industrial use. New knowledge and experience may lead to re-assessments and modifications within a short period of time and without prior notice.

EXCEPT AS EXPLICITLY WARRANTED BY HABASIT, WHICH WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, THE PRODUCTS ARE PROVIDED "AS IS". HABASIT DISCLAIMS ALL OTHER WARRANTIES, EITHER EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, IMPLIED WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, NON-INFRINGEMENT, OR ARISING FROM A COURSE OF DEALING, USAGE, OR TRADE PRACTICE, ALL OF WHICH ARE HEREBY EXCLUDED TO THE EXTENT ALLOWED BY APPLICABLE LAW. BECAUSE CONDITIONS OF USE IN INDUSTRIAL APPLICATION ARE OUTSIDE OF HABASIT'S CONTROL, HABASIT DOES NOT ASSUME ANY LIABILITY CONCERNING THE SUITABILITY AND PROCESS ABILITY OF THE PRODUCTS, INCLUDING INDICATIONS ON PROCESS RESULTS AND OUTPUT.