

Food Belts

TT12 Light Blue Frayless



Main industry segments

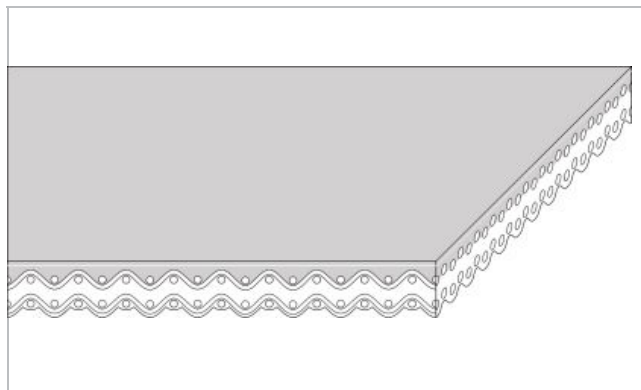
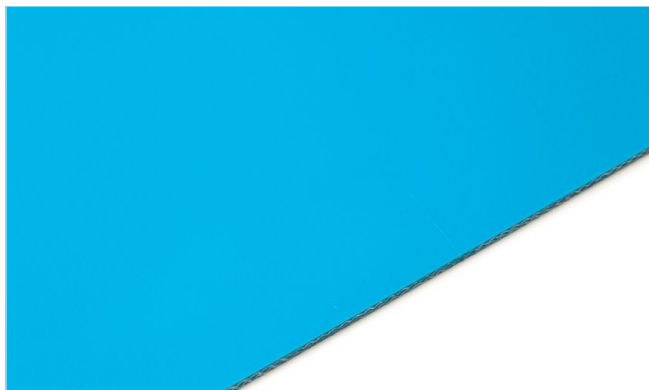
Baked snacks, Biscuit and Crackers, Bread, Chocolate, Convenience food, Frozen food, Pasta, Pastry, Pizza, Primary food packaging, Ready meals

Applications

Accumulation belt, Food processing/conveying belt

Special features

Abrasion resistant, Easy cleanability, Frayless edges, Metal detection units suitable, Oil and fat resistant, Small pulley diameter suitable



Product Construction / Design	
Conveying side material	Thermoplastic polyurethane (TPU)
Conveying side surface	Glossy
Conveying side property	Medium-adhesive
Conveying side color	Light 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	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	Yes - Check Document of Compliance (DoC) in our Portal

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Technical data		
Thickness of belt	1.30 mm	0.05 inch
Mass of belt (belt weight)	1.4 kg/m ²	0.287 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)	7.5 N/mm	43 lbf/in
Min. operating temperature admissible (continuous)	-20 °C	-4 °F
Max. operating temperature admissible (continuous)	100 °C	212 °F
Coefficient of friction (pulley side / steel driving pulley)	0.10 -	
Coefficient of friction (pulley side / driving pulley with friction cover)	0.35 -	
Coefficient of friction (pulley side / pickled steel slider bed)	0.15 -	
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	2000 mm	78.74 inch
On request other seamless manufacturing width	1500 mm	59 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	7 0.276
Pulley diameter (minimum)	mm inch	15 0.59
Pulley diameter minimum with counter flection	mm inch	25 0.98
Admissible tensile force per unit of width	N/mm lbf/in	19 108
Admissible tensile force per unit of width at max. operating temperature	N/mm lbf/in	6.0 34
Slider bed suitable		Yes
Carrying rollers suitable		Yes
Troughed installation suitable		No
Powerturns / curved installations		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

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%

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)

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	H700001250

Disclaimer

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