

Food Belts

A120COS-W



Main industry segments

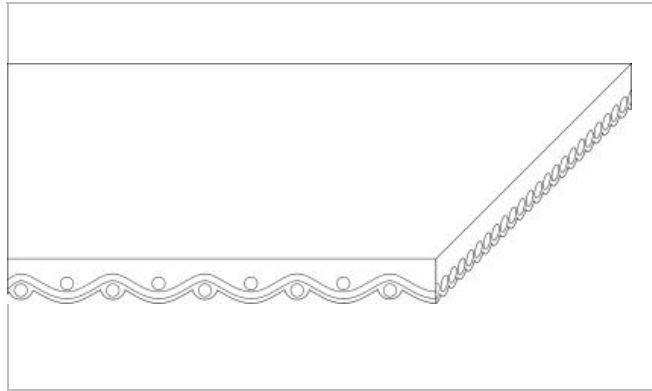
Fruit, Vegetables

Applications

Food processing/conveying belt

Special features

Oil resistant, Temperature variation resistant



Product Construction / Design	
Conveying side material	Polyvinylchloride (PVC)
Conveying side surface	Smooth
Conveying side property	Adhesive
Conveying side color	White
Traction layer (material)	Polyester (PET)
Number of Fabrics	1
Pulley side material	Polyester fabric (PET) impregnated with polyvinylchloride (PVC)
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	No
Other conformance/approval	Japanese Food Regulation (MHLW Notification No. 370)

Technical data		
Thickness of belt	3.2 mm	0.13 inch
Mass of belt (belt weight)	4.3 kg/m ²	0.880 lb/sqft
Min. operating temperature admissible (continuous)	-23 °C	-10 °F
Max. operating temperature admissible (continuous)	82 °C	180 °F
Coefficient of friction (pulley side / steel driving pulley)	0.30 -	
Seamless manufacturing width	1524 mm	60.00 inch
On request other seamless manufacturing width	1829 mm	72 inch

Joining related properties

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

[Link to JDS:](#)

Joining method		Clipper #1	Flexproof 10 x 80
Pulley diameter (minimum)	mm	76	76
	inch	3.00	3.00
Pulley diameter minimum with counter flection	mm		102
	inch		4.00
Admissible tensile force per unit of width	N/mm	26	
	lbf/in	150	
Slider bed suitable		Yes	Yes
Carrying rollers suitable		Yes	Yes
Troughed installation suitable		Yes	No
Powerturns / curved installations		No	No
Knife-edge (nosebar) suitable		No	No
Metal detector suitable		Yes	No

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

Declined, 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) ~ 0.5%, 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)

No danger and limitation

Group	PVC Belts
Sub-Group	Oil Resistant Belts
Item number	H250000859

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