

Food Belts

FAB-5EIWH+H15



Due to differing governmental regulations only for use in the USA and Japan

Main industry segments

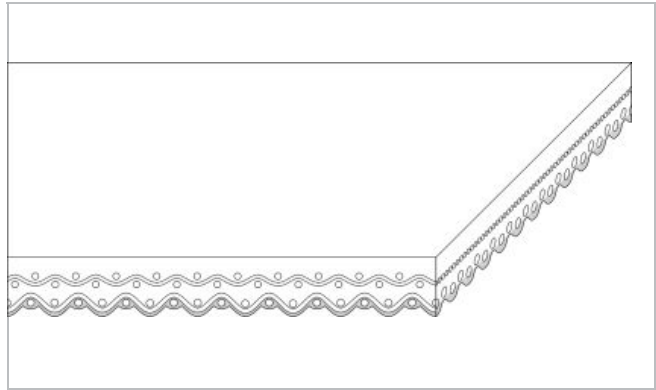
Baked snacks, Biscuit and Crackers, Bread, Convenience food, Frozen food, Pastry, Primary food packaging, Ready meals

Applications

Biscuit/Cookie pre-oven applications, Cooling (line) belt, Infeed belt, Outfeed belt, Oven outfeed

Special features

Antimicrobially equipped, High hydrolysis resistant, Low shrinkage



Product Construction / Design	
Conveying side material	Thermoplastic polyurethane (TPU)
Conveying side surface	Matt
Conveying side property	Adhesive
Conveying side color	White
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	Light 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	USDA certified for compliance with NSF/ANSI/3-A 14159-3 standard for Meat and Poultry Processing. Certification is valid only if belt edges are sealed or belt cords are not exposed and when optional belt accessories like cleats, v-guides and scoops comply with the applicable FDA regulations for the conveyed product. Contact your Habasit representative for detailed information.
Food suitability, EU conformance	No
Other conformance/approval	Contains an antimicrobial additive approved by EPA for use with conveyor belts in food contact applications.
	Halal certified

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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)	6.0 N/mm	34 lbf/in
Tensile force for 1% elongation after relaxation (k1% relaxed) per unit of width (Habasit Standard SOP3-155 / EN ISO 21181)	4.2 N/mm	24 lbf/in
Min. operating temperature admissible (continuous)	-30 °C	-22 °F
Max. operating temperature admissible (continuous)	110 °C	230 °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)	0.20 -	
Coefficient of friction (pulley side / phenolic resin slider bed)	0.20 -	
Coefficient of friction (pulley side / stainless steel slider bed)	0.20 -	
Seamless manufacturing width	2400 mm	94.49 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	3 0.118
Pulley diameter (minimum)	mm inch	15 0.59
Pulley diameter minimum with counter flection	mm inch	20 0.79
Admissible tensile force per unit of width	N/mm lbf/in	11 63
Admissible tensile force per unit of width at max. operating temperature	N/mm lbf/in	4.4 25
Slider bed suitable		Yes
Carrying rollers suitable		Yes
Troughed installation suitable		No
Powerturns / curved installations		Yes
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.

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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

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)

HabaGUARD/HyGUARD belts are restricted for direct food contact applications to use at or below room temperature, HyGUARD is designed to meet USA and Japanese regulations. Compliance with regulations in other countries has to be ensured by the user, The EPA-approved antimicrobial in HyGUARD prevents the growth of microorganisms that could cause spoilage or fouling on the belt surface, This product does not protect users or others against food borne or disease-causing bacteria. Proper cleaning procedures must always be adhered to, 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, Use cleaning agent as prescribed by the machine or cleaning agent manufacturer

Group	TPU Belts
Sub-Group	Antimicrobial Belts (HyGUARD)
Item number	H010100515

Disclaimer

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

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