

Food Belts

PM100DCT-W



Main industry segments

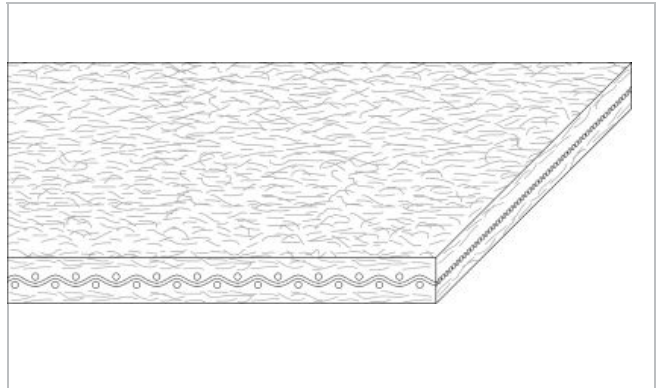
Biscuit and Crackers, Bread, Frozen food, Pasta, Pizza, Primary food packaging, Vegetables

Applications

Biscuit/Cookie pre-oven applications, Food processing/conveying belt, Miniconveyor belt

Special features

Abrasion resistant on both sides, Adhesive-free joint, Chemical resistant, Cut resistant, Edges wear resistant, Flexibility in all directions, Good lace retention, Hydrolysis resistant, Impact resistant, Low noise applications suitable, No delamination, Non fraying, Non-marking, Oil and fat resistant, Powerturn suitable



Product Construction / Design	
Conveying side material	Polyester (PET) fleece
Conveying side surface	Impregnated fleece
Conveying side property	Non-adhesive
Conveying side color	White
Traction layer (material)	Polyester (PET) scrim
Number of Fabrics	1
Pulley side material	Polyester (PET) fleece
Pulley side surface	Impregnated fleece
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 - acc. to Regulation (EC) No. 1935/2004 and other relevant food contact legislation. Details/restrictions see Habasit food compliance declaration.

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Technical data			
Thickness of belt	2.5 mm	0.10 inch	
Mass of belt (belt weight)	1.8 kg/m ²	0.360 lb/sqft	
Tensile force for 1% elongation (k1% static) per unit of width (Habasit standard SOP3-155)	20 N/mm	115 lbf/in	
Tensile force for 1% elongation after relaxation (k1% relaxed) per unit of width (Habasit Standard SOP3-155 / EN ISO 21181)	6.8 N/mm	39 lbf/in	
Min. operating temperature admissible (continuous)	-10 °C	14 °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)	0.40 -		
Coefficient of friction (pulley side / phenolic resin slider bed)	0.30 -		
Coefficient of friction (pulley side / stainless steel slider bed)	0.25 -		
Seamless manufacturing width	2000 mm	78.74 inch	

Joining related properties

Joining method	
Flexproof 20 x 80	Master joining method for standard applications
Flexproof 10 x 80	Master joining method for high stress applications or belt widths < 100 mm / 4 in
Thermofix	Optional joining method - not applicable for direct food contact applications acc. to EU and FDA regulations

[Link to JDS:](#)

Joining method		Flexproof 20 x 80	Flexproof 10 x 80	Thermofix
Pulley diameter (minimum)	mm inch	25 1.00	25 1.00	25 1.00
Pulley diameter minimum with counter flection	mm inch	25 1.00	25 1.00	25 1.00
Admissible tensile force per unit of width	N/mm lbf/in	4.7 27	7.2 41	
Admissible tensile force per unit of width at max. operating temperature	N/mm lbf/in	1.9 11	3.0 17	
Slider bed suitable		Yes	Yes	Yes
Carrying rollers suitable		Yes	Yes	Yes
Troughed installation suitable		Yes	Yes	Yes
Powerturns / curved installations		Yes	Yes	Yes
Knife-edge (nosebar) suitable		No	No	No
Low noise applications		Yes	Yes	Yes
Metal detector suitable		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.

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Chemical resistance

Link to 'Chemical resistance information': <https://rims.habasit.com>

Mode of use or conveyance

Curved, Horizontal, Slider bed, Troughed

Calculations

For most applications calculation is not required. Should you still need a calculation: please ask Habasit.

Recommendation

Group	PVC Belts
Sub-Group	Nonwoven PVC Belts
Item number	H250001445

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