Food Belts WVT-258



Main industry segments

Baked snacks, Biscuit and Crackers, Bread, Pastry

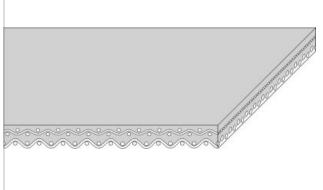
Applications

Biscuit/Cookie pre-oven applications, Dough belt, Dough rework belt

Special features

Easy release, Knife-edge (nosebar) suitable, Oil and fat resistant





Product Construction / Design	
Conveying side material	Thermoplastic polyurethane (TPU)
Conveying side surface	Fabric
Conveying side property	Non-adhesive
Conveying side color	Beige
Traction layer (material)	Polyester (PET)/Cotton (CO) fabric
Number of Fabrics	2
Pulley side material	Polyester (PET)/Cotton (CO) fabric
Pulley side surface	Fabric
Pulley side property	Non-adhesive
Pulley side color	Beige

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	1.00	mm	0.04	inch	
Mass of belt (belt weight)	1.1	kg/m²	0.225	lb/sqft	
Tensile force for 1% elongation (k1% static) per unit of width (Habasit standard SOP3-155)	4.4	N/mm	25	lbf/in	
Tensile force for 1% elongation after relaxation (k1% relaxed) per unit of width (Habasit Standard SOP3-155 / EN ISO 21181)	2.8	N/mm	16	lbf/in	
Min. operating temperature admissible (continuous)	-30	°C	-22	°F	
Max. operating temperature admissible (continuous)	100	°C	212	°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	2000	mm	78.74	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	mm	4
(minimum)	inch	0.157
Pulley diameter (minimum)	mm	15
	inch	0.59
Pulley diameter minimum with	mm	15
counter flection	inch	0.59
Admissible tensile force per unit of	N/mm	7.0
width	lbf/in	40
Admissible tensile force per unit of	N/mm	7.0
width at max. operating	lbf/in	40
temperature		
Slider bed suitable		Yes
Carrying rollers suitable		Yes
Troughed installation suitable		Yes
Powerturns / curved installations		Yes
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.

Food Belts \/\/\/T-258



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"

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 Sub-Group Item number

Fabric Surface Belts Bare Fabric Belts H700015601

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