Food Belts F-5EXWT+H15





Main industry segments

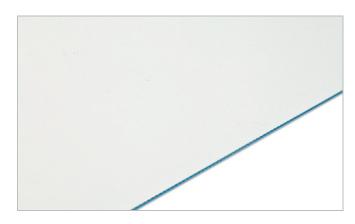
Baked snacks, Biscuit and Crackers, Bread, Chocolate, Convenience food, Fish, Pastry, Poultry, Red meat, Vegetables

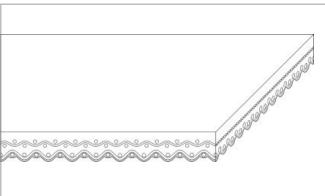
Applications

Cooling (line) belt, Infeed belt, Inspection/control belt, Metering/singulation belt, Packaging belt, Processing belt, Transfer belt, Weighing belt

Special features

Antimicrobially equipped





Product Construction / Design	
Conveying side material	Thermoplastic polyurethane (TPU)
Conveying side surface	Smooth
Conveying side property	Medium-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 - acc. to 21CFR parts 170 - 199. Details/restrictions see Habasit food compliance declaration.
Food suitability, USDA recommendations	No use intended
Food suitability, EU conformance	No
Other conformance/approval	Contains an antimicrobial additive approved by EPA for use with conveyor belts in food contact applications.

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For Japanese domestic market only

Technical data				
Thickness of belt	1.20	mm	0.05	inch
Mass of belt (belt weight)	1.3	kg/m²	0.266	lb/sqft
Tensile force for 1% elongation (k1% static) per unit of width (Habasit standard SOP3-155)	9.5	N/mm	54	lbf/in
Tensile force for 1% elongation after relaxation (k1% relaxed) per unit of width (Habasit Standard SOP3-155 / EN ISO 21181)	6.5	N/mm	37	lbf/in
Min. operating temperature admissible (continuous)	-30	°C	-22	°F
Max. operating temperature admissible (continuous)	80	°C	176	°F
Coefficient of friction (running side / steel driving pulley)	0.15	-		
Coefficient of friction (running side / driving pulley with friction cover)	0.35	-		
Coefficient of friction (running side / pickled steel slider bed)	0.20	-		
Coefficient of friction (running side / phenolic resin slider bed)	0.25	-		
Coefficient of friction (running side / stainless steel slider bed)	0.15	-		
Seamless manufacturing width	2400	mm	94	inch

Joining related properties

Joining method	
Flexproof 20 x 80	Master joining method for standard applications
Flexproof 10 x 80	Master joining method for nosebar / high stress applications

Link to JDS:

Joining method		Flexproof 20 x 80	Flexproof 10 x 80
Nosebar radius (minimum)	mm		4
	inch		0.157
Pulley diameter (minimum)	mm	15	15
	inch	0.59	0.59
Pulley diameter minimum with	mm	20	20
counter flection	inch	0.79	0.79
Admissible tensile force per unit	N/mm	11	16
of width	lbf/in	63	91
Admissible tensile force per unit	N/mm	4.4	6.5
of width at max. operating	lbf/in	25	37
temperature			
Slider bed suitable		Yes	Yes
Carrying rollers suitable		Yes	Yes
Troughed installation suitable		No	No
Power turns / curved installations		No	No
Nosebar suitable		No	Yes
Low noise applications		No	No
Metal detector suitable		Yes	Yes

All data are approximate values under standard climatic conditions: 23°C/73°F, 50% relative humidity (DIN 50005/ISO 554).

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Chemical resistance

Link to 'Chemical resistance information': http://www.habasit.com/en/chemical-resistance.htm

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

For details consult 'Storage and handling requirements for belts and machine tapes' or contact Habasit, 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.

HyGUARD is designed to meet US and Japanese regulations. Compliance with regulations in other countries has to be ensured by the user, The use of Habasit HyGUARD antimicrobial food conveyor and processing belts is an important and precautionary step to prevent microbial growth, The use of Habasit HyGUARD belts does not free you from usual controlling and cleaning and sanitary measures, This product has not been tested according to ATEX standards (atmospheres with explosion risk - ATEX 95 regulation or EU directive 94/9) 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**

Antimicrobial Belts (HyGUARD) Sub-Group

Item number H010100312

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