Food Belts TC13/NM



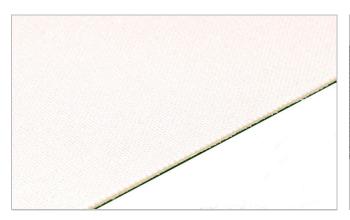
Main industry segments Biscuit and Crackers, Bread

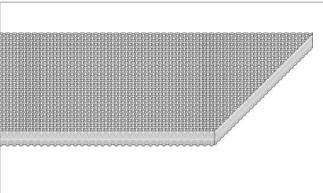
Applications

Biscuit/Cookie pre-oven applications, Cutter belt, Dough belt, Dough rework belt, Rotary cutter belt

Special features

Nosebar suitable, Oil and fat resistant





Product Construction / Design	
Conveying side material	Polyester (PET)/Cotton (CO) fabric
Conveying side surface	Fabric
Conveying side property	Non-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	Green

Product characteristics	
Antistatically equipped	No
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	Yes - acc. to Regulation (EC) No. 1935/2004 as well as Regulation (EU) No. 10/2011 and/or other relevant food contact legislation. Details/restrictions see Habasit food compliance declaration.

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Technical data				
Thickness of belt	1.30	mm	0.05	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)	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)	-20	°C	-4	°F
Max. operating temperature admissible (continuous)	90	°C	194	°F
Coefficient of friction (running side / steel driving pulley)	0.10	-		
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)	0.20	-		
Coefficient of friction (running side / stainless steel slider bed)	0.20	-		
Seamless manufacturing width	2150	mm	85	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
Flexproof 10 x 80 / 70°	Master joining method for nosebar applications

Link to JDS:

Joining method		Flexproof 20 x 80	Flexproof 10 x 80	Flexproof 10 x 80 / 70°
Nosebar radius (minimum)	mm		4	4
	inch		0.157	0.157
Pulley diameter (minimum)	mm	15	15	15
	inch	0.59	0.59	0.59
Pulley diameter minimum with	mm	15	15	15
counter flection	inch	0.59	0.59	0.59
Slider bed suitable		Yes	Yes	Yes
Carrying rollers suitable		Yes	Yes	Yes
Troughed installation suitable		Yes	Yes	Yes
Power turns / curved installations		Yes	Yes	Yes
Nosebar suitable		No	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).

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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

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%

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.

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

Group Fabric Surface Belts Sub-Group Bare Fabric Belts Item number H700001192

Disclaimer

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