



# TECHNICAL SHEET



**BELT TYPE: F10/Z**

**CODE NUMBER: 5T19**

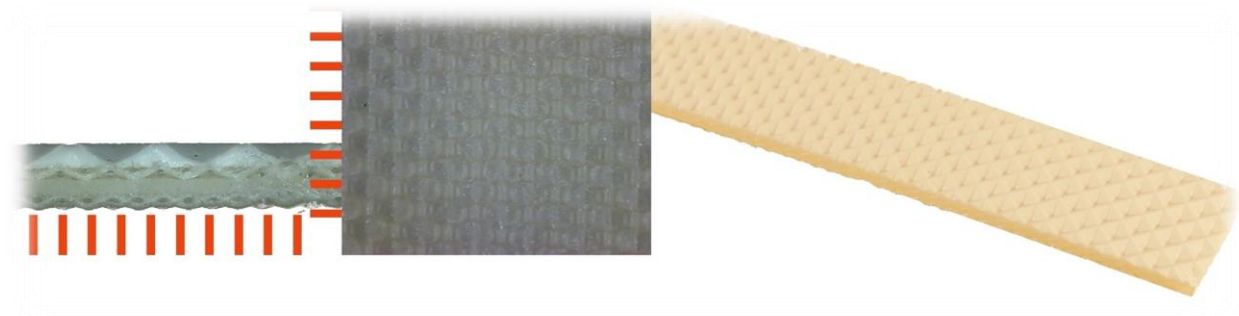
## MOST POPULAR APPLICATIONS

- To convey sticky foodstuffs also in presence of oily and fatty substances, cold and frozen products.
- The negative diamond structure of the top cover prevents conveyed products from sticking on the belt.

## GENERAL CHARACTERISTICS

Suitable for temporary contact (2 hours) with any type of foodstuff according to Italian law and FDA norms and temperature up to 80°C. For oily and fatty foodstuff (groups II and III of the Italian law and groups II,III,V and VII A of FDA standards) the max. temperature is 40°C.

Bottom cover protected by PU skimming with low friction coefficient.



## **CARRIING COVER**

THICKNESS (mm)	0.5mm
THICKNESS (inches)	0.02in
HARDNESS (° SHORE A)	72° Shore A
COLOUR	WHITE
SURFACE	Z STRUCTURE
BOTTOM COVER	PU skimmed
POSSIBLE STRUCTURES	-

## GENERAL CHARACTERISTICS

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No OF PLIES	2
WEFT	RIGID
MAX. PRODUCTION WIDTH (mm)	3000mm
MAX PRODUCTION WIDTH (inches)	118.12in
ANTISTATICITY	NO
TOTAL THICKNESS (mm)	2mm
TOTAL THICKNESS (inches)	0.08in
MASS(KG/M2)	2.34Kg/m2
MASS(LB/FT2)	0.5lb/ft2
PULL PER 1% (daN/cm)	8daN/cm
PULL PER 1% (lbf/in)	45.7lbf/in
WORKING TEMPERATURE (C °)	-5+80 C °
WORKING TEMPERATURE( F °)	23 +176F °
FDA APPROVAL	YES
SLIDER BED	YES
METAL THROUGHES	No
HORIZONTAL ROLLERS	Yes
THROUGH IDLERS	NO / To be checked
SLIDING	NO

## MINIMAL ROLLER DIAMETRES (mm)

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FLEXION	30mm
COUNTER FLEXION	50mm

## MINIMAL ROLLER DIAMETRES (inches)

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FLEXION	1.18in
COUNTER FLEXION	1.97in

## JOINING METHOD

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HOT EXECUTIONS	FS FOF
FASTENERS	K1- G1 inox VAT B2

## FRICTION COEFFICIENT

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Stainless Steel, BA (Brilliant surface)	0.25
Stainless Steel, 2B (Half-brilliant surface)	0.25
Stainless Steel, 2D (Hot-Laminated Surface)	0.29
Rolled Steel Plate	0.25
Plastic Sheet (brilliant surface)	0.25