



TECHNICAL SHEET

BELT TYPE: F20

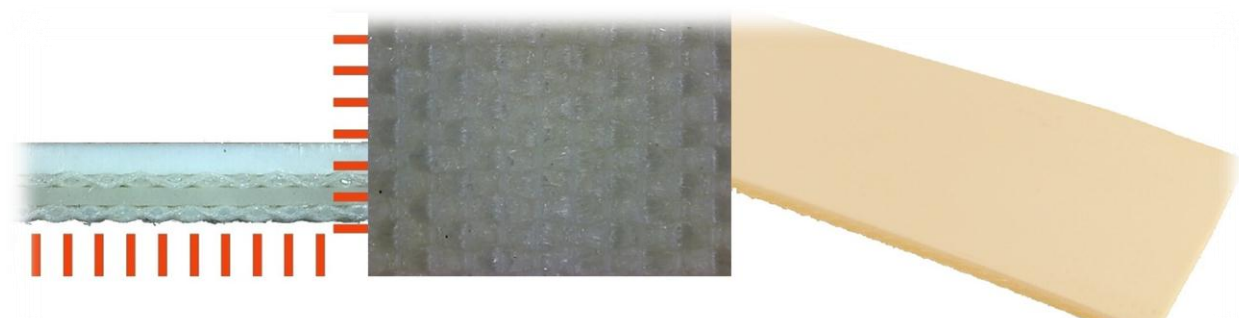
CODE NUMBER: 5T12

MOST POPULAR APPLICATIONS

- To convey foodstuff where there is presence of water, oily materials and medium acidity;
- Excellent dimensional stability.

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)	0.8mm
THICKNESS (inches)	0.031in
HARDNESS (° SHORE A)	72° Shore A
COLOUR	WHITE
SURFACE	SMOOTH
BOTTOM COVER	PU skimmed
POSSIBLE STRUCTURES	A N V Z

GENERAL CHARACTERISTICS

No OF PLIES	2
WEFT	RIGID
MAX. PRODUCTION WIDTH (mm)	3000mm
MAX PRODUCTION WIDTH (inches)	118in
ANTISTATICITY	NO
TOTAL THICKNESS (mm)	2.6mm
TOTAL THICKNESS (inches)	0.11in
MASS(KG/M2)	3Kg/m2
MASS(LB/FT2)	0.62lb/ft2
PULL PER 1% (daN/cm)	13daN/cm
PULL PER 1% (lbf/in)	74.29lbf/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)

FLEXION	50mm
COUNTER FLEXION	60mm

MINIMAL ROLLER DIAMETRES (inches)

FLEXION	1.97in
COUNTER FLEXION	2.37in

JOINING METHOD

HOT EXECUTIONS	FOF- FS
FASTENERS	K3- G1 inox VAT CC3

FRICTION COEFFICIENT

Stainless Steel, BA (Brilliant surface)	0.22
Stainless Steel, 2B (Half-brilliant surface)	0.24
Stainless Steel, 2D (Hot-Laminated Surface)	0.28
Rolled Steel Plate	0.23
Plastic Sheet (brilliant surface)	0.21