



# TECHNICAL SHEET



**BELT TYPE: F21/K\***

**CODE NUMBER: 5T16**

## MOST POPULAR APPLICATIONS

- Slope conveyors for foodstuff and small size products also fatty or oily (olives, oil-seeds, tobacco, rice, peeled tomatoes).

## 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.

Photo Not Available



## **CARRIING COVER**

THICKNESS (mm)	6.5mm
THICKNESS (inches)	0.26in
HARDNESS (° SHORE A)	72° Shore A
COLOUR	WHITE
SURFACE	K STRUCTURE
BOTTOM COVER	PU skimmed
POSSIBLE STRUCTURES	-

## GENERAL CHARACTERISTICS

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No OF PLYS	2
WEFT	FLEXIBLE
MAX. PRODUCTION WIDTH (mm)	2000mm
MAX PRODUCTION WIDTH (inches)	78in
ANTISTATICITY	NO
TOTAL THICKNESS (mm)	8mm
TOTAL THICKNESS (inches)	0.32in
MASS(KG/M2)	4.2Kg/m2
MASS(LB/FT2)	0.87lb/ft2
PULL PER 1% (daN/cm)	16daN/cm
PULL PER 1% (lbf/in)	91.39lbf/in
WORKING TEMPERATURE (C °)	-5+80 C °
WORKING TEMPERATURE( F °)	23 +176F °
FDA APPROVAL	YES
SLIDER BED	YES
METAL THROUGHES	YES
HORIZONTAL ROLLERS	YES
THROUGH IDLERS	NO / YES
SLIDING	NO

## MINIMAL ROLLER DIAMETRES (mm)

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FLEXION	120 mm
COUNTER FLEXION	180 mm

## MINIMAL ROLLER DIAMETRES (inches)

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FLEXION	4.73 in
COUNTER FLEXION	7.07 in

## JOINING METHOD

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HOT EXECUTIONS	Step - FOF
FASTENERS	K3 inox VAT CC3

## 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)	0.28
Rolled Steel Plate	0.25
Plastic Sheet (brilliant surface)	0.25