



# TECHNICAL SHEET

**BELT TYPE: F21/05.05/Z**

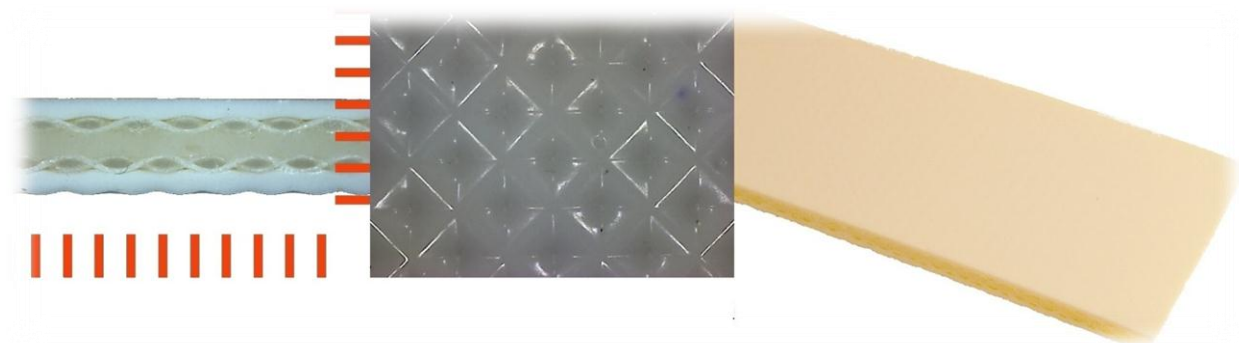
**CODE NUMBER: 5T14**

## 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.



## **CARRYING COVER**

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

## GENERAL CHARACTERISTICS

No OF PLIES	2
WEFT	FLEXIBLE
MAX. PRODUCTION WIDTH (mm)	2000mm
MAX PRODUCTION WIDTH (inches)	78in
ANTISTATICITY	NO
TOTAL THICKNESS (mm)	3mm
TOTAL THICKNESS (inches)	0.12in
MASS(KG/M2)	3.5Kg/m2
MASS(LB/FT2)	0.72lb/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	To be checked
METAL THROUGHES	No
HORIZONTAL ROLLERS	YES
THROUGH IDLERS	YES / To be checked
SLIDING	NO

## MINIMAL ROLLER DIAMETRES (mm)

FLEXION	60mm
COUNTER FLEXION	60mm

## MINIMAL ROLLER DIAMETRES (inches)

FLEXION	2.36 in
COUNTER FLEXION	2.36 in

## JOINING METHOD

HOT EXECUTIONS	FS FOF
FASTENERS	S1 - VAT B3 K3 G3

## FRICTION COEFFICIENT

Stainless Steel, BA (Brilliant surface)	
Stainless Steel, 2B (Half-brilliant surface)	
Stainless Steel, 2D (Hot-Laminated Surface)	To be checked
Rolled Steel Plate	
Plastic Sheet (brilliant surface)	Not recommended