



# TECHNICAL SHEET

**BELT TYPE: P10/A**

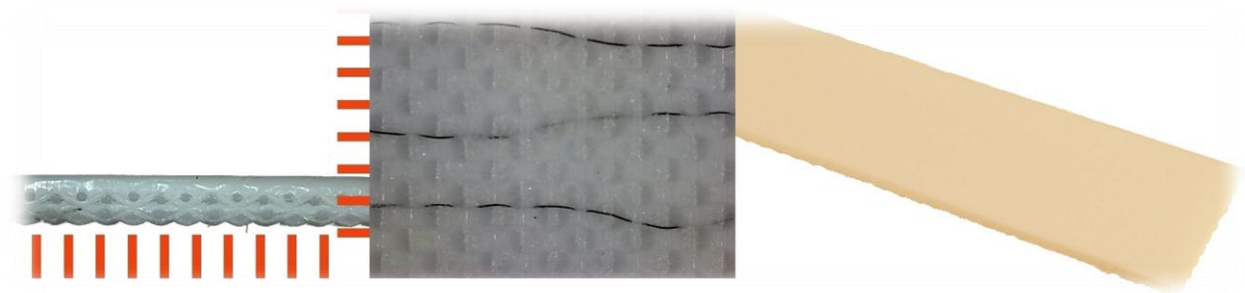
**CODE NUMBER: 5 E 14**

## MOST POPULAR APPLICATIONS

- To convey foodstuff, especially chocolate and by-products as well as butter and products with oils and vegetal fats;
- Cooling tunnels, connecting and operating belts for food and confectionery industry;
- Knife edge and small pulley diameter conveyors.

## GENERAL CHARACTERISTICS

Cover and interply material in PU suitable for direct contact with any type of foodstuff according to Italian law and FDA/USDA standards. Bottom cover skimmed with PU.



## **CARRYING COVER**

THICKNESS (mm)	0.40mm
THICKNESS (inches)	0.016in
HARDNESS (° SHORE A)	88° Shore A
COLOUR	WHITE
SURFACE	M
BOTTOM COVER	PU SKIMMED
POSSIBLE STRUCTURES	F V

## GENERAL CHARACTERISTICS

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No OF PLIES	2
WEFT	R
MAX. PRODUCTION WIDTH (mm)	3000mm
MAX PRODUCTION WIDTH (inches)	118.12in
ANTISTATICITY	YES
TOTAL THICKNESS (mm)	1.60mm
TOTAL THICKNESS (inches)	0.063in
MASS(KG/M2)	1.8Kg/m2
MASS(LB/FT2)	0.37lb/ft2
PULL PER 1% (daN/cm)	8daN/cm
PULL PER 1% (lbf/in)	45.70lbf/in
WORKING TEMPERATURE (C °)	-30+80 C °
WORKING TEMPERATURE( F °)	-22 +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	40mm
COUNTER FLEXION	70mm

## MINIMAL ROLLER DIAMETRES (inches)

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FLEXION	1.57in
COUNTER FLEXION	2.75in

## JOINING METHOD

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HOT EXECUTIONS	FS
FASTENERS	K1 - G1 INOX SS

## 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