



# TECHNICAL SHEET



**BELT TYPE: R11**

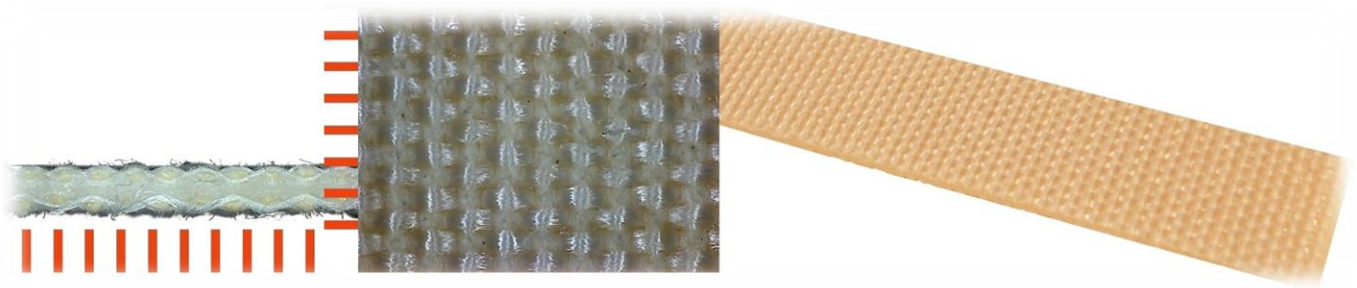
**CODE NUMBER: 5T43**

## MOST POPULAR APPLICATIONS

- To convey fresh dough, bread and oven treated products before and after baking, bread making machines.

## GENERAL CHARACTERISTICS

Special polyester - cotton fabric on both sides. Highly recommended when it is necessary to prevent conveyed products to stick on the belt, low friction coefficient and noiseless working.



## **CARRIING COVER**

THICKNESS (mm)	-
THICKNESS (inches)	-
HARDNESS (° SHORE A)	-° Shore A
COLOUR	WHITE
SURFACE	RAW FABRIC
BOTTOM COVER	RAW FABRIC
POSSIBLE STRUCTURES	-

## GENERAL CHARACTERISTICS

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No OF PLIES	2
WEFT	FLEXIBLE
MAX. PRODUCTION WIDTH (mm)	3000mm
MAX PRODUCTION WIDTH (inches)	118.12in
ANTISTATICITY	NO
TOTAL THICKNESS (mm)	1.39mm
TOTAL THICKNESS (inches)	0.055in
MASS(KG/M2)	1.39Kg/m2
MASS(LB/FT2)	0.29lb/ft2
PULL PER 1% (daN/cm)	6daN/cm
PULL PER 1% (lbf/in)	34.30lbf/in
WORKING TEMPERATURE (C °)	-10+90 C °
WORKING TEMPERATURE( F °)	14 +194F °
FDA APPROVAL	YES
SLIDER BED	YES
METAL THROUGHES	YES
HORIZONTAL ROLLERS	YES
THROUGH IDLERS	NO / TO BE CHECKED
SLIDING	YES

## MINIMAL ROLLER DIAMETRES (mm)

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FLEXION	15mm
COUNTER FLEXION	15mm

## MINIMAL ROLLER DIAMETRES (inches)

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FLEXION	0.59in
COUNTER FLEXION	0.59in

## JOINING METHOD

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HOT EXECUTIONS	FS
FASTENERS	K1 INOX G1

## FRICTION COEFFICIENT

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Stainless Steel, BA (Brilliant surface)	0.30
Stainless Steel, 2B (Half-brilliant surface)	0.25
Stainless Steel, 2D (Hot-Laminated Surface)	0.34
Rolled Steel Plate	0.25
Plastic Sheet (brilliant surface)	0.20