



# TECHNICAL SHEET



**BELT TYPE: R19**

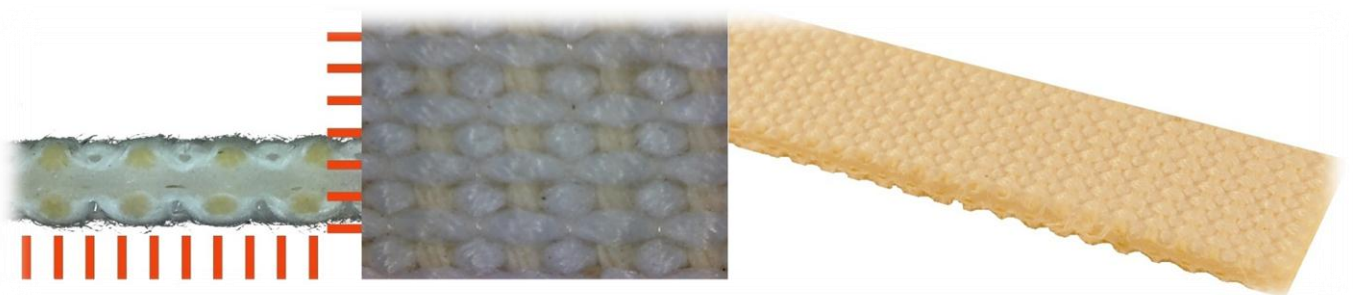
**CODE NUMBER: 5T44**

## MOST POPULAR APPLICATIONS

- To convey bread before and after baking, pasta and biscuits;
- To convey hot and non abrasive products.

## GENERAL CHARACTERISTICS

Fabric on both sides of belt specially made for conveying fresh dough. This special fabric with raised knots permits large amounts of flour to stay on the surface and prevents fresh pasta from sticking to the belt.



## **CARRYING COVER**

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

## GENERAL CHARACTERISTICS

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No OF PLYS	2
WEFT	R
MAX. PRODUCTION WIDTH (mm)	3000mm
MAX PRODUCTION WIDTH (inches)	118.12in
ANTISTATICITY	NO
TOTAL THICKNESS (mm)	2.39mm
TOTAL THICKNESS (inches)	0.094in
MASS(KG/M2)	2.20Kg/m2
MASS(LB/FT2)	0.462lb/ft2
PULL PER 1% (daN/cm)	5daN/cm
PULL PER 1% (lbf/in)	28.55lbf/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	50mm
COUNTER FLEXION	50mm

## MINIMAL ROLLER DIAMETRES (inches)

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FLEXION	1.96in
COUNTER FLEXION	1.96in

## JOINING METHOD

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HOT EXECUTIONS	FS
FASTENERS	K1 -G1 INOX B2

## 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