

INFORMATION FOR ALL BELTS



Minimum pulley diameters

The diameters are valid for a hot vulcanized splice and at the indicated belt force. Depending on the splice and working conditions (e.g. temperature), different pulley diameters may be possible or necessary. When fasteners are used the minimum diameters are increased by approx. 50%.

Characteristics

If stated FDA, BGA and EC directives (European Community) are valid for the top cover. The other characteristics apply for the belt as a whole, unless otherwise stated.

Resistance to oils and fats

All types with a top cover of Nonex PVC, Ropan PUR, Ropanyl TPU, Peflex PE, Amtel TPE-E, Nitrile Ni or Silam Si and most types with a fabric topside and/or fabric bottomside have a good resistance to animal, mineral and vegetable oils and fats. All types with a top cover of Flexam PVC or Rubber/PVC RP have a limited resistance.

Resistance to solvents, acids, salts, bases

The types with a top cover of Peflex PE have a very good resistance to chemicals. In general most other belt types have reasonably good resistance to solvents, except ketones (such as acetone), aromatics (such as benzene, toluene), chlorinated hydrocarbons (such as trichlorethylene, perchlorethylene), esters (such as ethylacetate) and ethers.

This also applies for acids, salts and bases, except when high concentrations are involved (such as concentrated sulphuric and nitric acid). Penetration of solvents and bases into the fabric layers must be avoided as this would influence the adhesion to covers in a negative sense.

Endlessing methods

Hot splicing is always preferable. Cold splicing can only be done when the belt is exposed to normal temperatures and the humidity is not excessive. For the working method consult the splice information and the equipment literature. Stepped splice: ensure that the belt is running in the right direction to avoid damage by scrapers.

Specialities

The maximum width of profiled belts is determined by the size of the individual profiling drums. A number of profiles may need an extra coating, but this is not possible on all belts. Please contact us for further details. In general perforations are possible.

Accessories

All belts can be fitted with accessories such as carriers, ropes, corrugated sidewalls, etc. Most of the white/blue food belts can be executed with a sealed belt edge 'Amseal' for hygiene. Please contact us for further details.

ITEM NUMBER 46046
ARTICLE CODE

ROPANYL EM 8/2 00+02 WHITE AS FG

Belt data

<i>Fabric layers</i>	2-ply polyester	
<i>Topside</i>	Thermoplastic polyurethane type Ropanyl white	
	0.2 mm	(0.008 inch)
	92 Shore A	
<i>Bottomside</i>	PUR Ropanyl transparent impregnation	
<i>Thickness approx.</i>	1.5 mm	(0.059 inch)
<i>Weight approx.</i>	1.56 kg/m ²	(0.320lb/ft ²)
<i>Maximum width</i>	1829 mm	(72.0 inch)

Belt characteristics

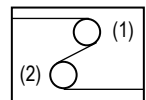
<i>Force at 1% elongation</i>	8 N/mm	(44.8 lbs/in)
<i>Laterally</i>	stable	
<i>Ambient temperature</i>	-20 to 80°C	(-4 to 176°F)
<i>Max. temperature short</i>	-20 to 100°C	(-4 to 212°F)
<i>(the allowable product temperature may vary)</i>		
<i>Antistatic (AS)</i>	yes	
<i>Foodgrade (FG)</i>	FDA	

Belt support

Flat; slider bed; in some cases rollers

Minimum pulley diameters

<i>Normal flexing (1)</i>	9.5 mm	(0.37 inch)
<i>Back flexing (2)</i>	19 mm	(0.75 inch)



Application indication

Please contact us for further details.

Bakery industry
Confectionery industry
Model K bun machines
Cooling tunnels

General information

The information applies at approx. 20°C (68°F). Keep the belt tension to a minimum for maximum belt and conveyor life. Apply the recommended splice as indicated in the separate information. Consult our specialists for available profiles and accessories.