



## Fabric EF/C 6/2 00+0 (PU) white FG

Article code 570660

### General information

Product group	Synthetic belts
Market segment	Confectionery, Bakery
Main features	Foodgrade, Thermoplastic
Belt support	Slider bed, Rollers, Flat

### Belt construction

Fabric tension layer	polyester/cotton	flexible	2-ply
Topside	fabric		
Bottomside	Ropanol PUR	impregnation	transparent

### Characteristics

Foodgrade (FG)	yes, according: EC 1935/2004, EU 10/2011 (and amendments); food contact surface FDA
Antistatic (AS)	no
High conductive (HC)	no
Flame retardant (FR)	no
ATEX approval	no

### Technical belt data

Force at 1% elongation	<i>according to ISO 21181</i>	6.0 N/mm	33.60 lb./in.
Belt thickness	<i>internal AB method KV.002</i>	1.50 mm	0.059 in.
Weight	<i>internal AB method KV.004</i>	1.40 kg/m <sup>2</sup>	0.287 lbs./ft. <sup>2</sup>
Temperature		-20 to 60 °C	-4 to 140 °F
Temperature short		-20 to 80 °C	-4 to 176 °F
Min. pulley diameter flexing		8.00 mm	0.315 in.
Min. pulley diameter back flexing		20.0 mm	0.787 in.
Standard belt width		2100 mm	82.68 in.
Maximum belt width		2100 mm	82.68 in.

### Endless instructions

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. Apply the recommended splice as indicated in the separate information.

### Additional information

The information applies at approx. 20°C (68°F). Keep the belt tension to a minimum for maximum belt and conveyor life. Stated is the belt temperature. The allowable product temperature may vary.

The diameters are valid for a hot spliced belt 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%.

Consult our specialists for available profiles and accessories.