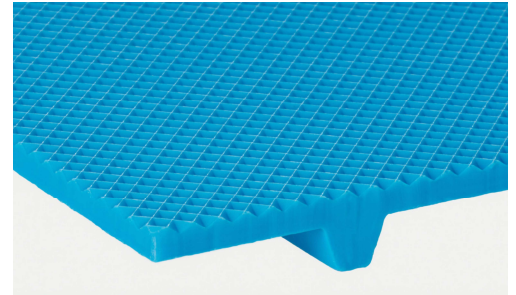


PD2 U30 NP-NA-HACCP BL FDA

Sketch of cross-section (not actual size)



Top face: Polyurethane, Inverted pyramid
Underside: Polyurethane, Positive Drive



Applications

- Standard belt for food conveying
- Processing of fatty and oily foodstuffs
- Processing of unpackaged foodstuffs
- Meat, poultry, fish, bakery and confectionery industries
- Agricultural and dairy applications

Properties / Advantages

- Homogenous belt
- Form-fit sprocket drive PD2; profile height 5 mm, pitch 49.8 mm
- Cord reinforced homogenous belt for higher load (no elongation)
- Smooth running
- HACCP design, easy to clean
- Reduced product contact area and improved product release
- Non antistatic
- Complies to the regulation for direct contact to foodstuffs accord. to FDA, EU and MHLW

Basic technical data

Article no.	640008
d _{min} [mm]	60
Total thickness [mm]	3.0 / 8.0
k1% relaxed [N/mm width]	6.0
Weight [kg/m ²]	4.5
Permissible operating temperature [°C]	-10 bis +70

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