

## Product quick info

**CD40 1R U30 NP-NA-HACCP  
BL FDA**

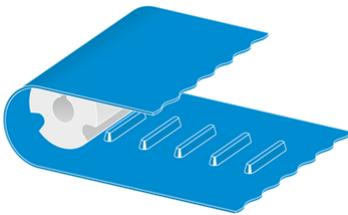
Sketch of cross-section (not actual size)

**Applications**

- Dough conveying
- Meat processing
- Poultry conveying
- Seafood processing
- Fruit & vegetable processing

**Properties/Advantages**

- Homogenous belt
- Easy to clean
- Form-fit power transmission via sprockets with self-tracking properties
- Smooth running
- Reduced product contact area and improved product release
- Complies to the regulation for direct contact to foodstuffs accord. to FDA, EU and MHLW

**Basic technical data**

Top face	Polyurethane, inverted pyramid
Underside	Polyurethane, Center Drive
Article no.	640028
d <sub>min</sub> [mm]	76
Total thickness [mm]	3.4/10.9
C3 value [N/mm]	4.0
Weight [kg/m <sup>2</sup> ]	3.65
Permitted operating temperature [°C]	-10 to +70

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