



Technical data sheet

BELT TYPE P7/A

Code number 5E15

MOST POPULAR APPLICATIONS:

- To convey foodstuff, recommended for chocolate and vegetable fats;
- Knife edge conveyors;
- Connecting belts and cooling tunnels for biscuits, crackers and confectionery products.

GENERAL CHARACTERISTICS:

High hardness polyurethane cover suitable for any type of foodstuff according to Italian law and FDA standards. The mat surface helps lateral unloading by deflection. Bottom cover protected by PU skimming with low friction coefficient.

Belt structure

Number of plies	: 1
Weft	: Highly rigid
Top cover	: PU
- Colour	: White
- Thickness	: 0.5 mm
- Hardness	: 88 Shore A
- Surface	: Matt
Bottom cover	: PU skimmed
Total thickness	: 1.3 mm
Weight	: 1.3 kg/m ²
Antistatic	: Yes
Max production width	: 3,000 mm

Minimum pulley diameters

Normal flexing	: 10 mm
Counter flexing	: 30 mm

Conveyor frame characteristics

Slider beds	: Yes
Metal troughs	: No
Support with horizontal rollers	: Yes
Support with trough idlers (2 or 3 rollers)	: No
Special and mixed trough idlers	: No
Sliding on the return side	: No

Belt strength

Breaking load	: 110 daN/cm
Max. suggested working load	: 10 daN/cm
Working load at 1% elongation	: 8 daN/cm

Joining methods

Hot execution	: FS
Fasteners	: K1- G1 ss

Operating condition

Contact temperature range	: - 30...+80°C
<p>The product temperature can vary by up to 25% more or less than the contact temperature range depending on: contact time, product weight, dispersion and ambient temperature.</p>	

Friction coefficient (bottom cover)

Stainless steel, BA	: 0.23
Stainless steel, 2B	: 0.28
Stainless steel, 2D	: 0.28
Rolled steel plate	: 0.21
Plastic sheet (brilliant surface)	: 0.19
<p>BA = Brilliant surface 2B = Half-brilliant surface 2D = Hot-laminated surface</p>	

SPECIAL EXECUTIONS: With welded tracking guides on bottom cover.

The data in this data sheet were measured at a temperature of 20°C and a relative humidity of 65 to 70%. Above data are subject to change without prior notice by **Sampla Belting S.p.A.**

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