



Technical data sheet

BELT TYPE P9/A

Code number 5E12

MOST POPULAR APPLICATIONS:

- To convey foodstuffs in general. Suggested for chocolate and its substitutes and products with vegetable oil and fat. Cooling tunnel, connecting belts and belts for food and confectionery industry.

GENERAL CHARACTERISTICS:

85° Shore A PU covering, with high resistance to fats, oils and to abrasion. Suitable for direct contact with food according to Italian laws and to FDA/USDA standards.

Belt structure

Number of plies	: 2 (two)
Weft	: Rigid
Top cover	: PU
- Colour	: White
- Thickness	: 0.3 mm
- Hardness	: 88 Shore A
- Surface	: Matt
Bottom cover	: raw fabric
Total thickness	: 1.3 mm
Weight	: 1.4 kg/m ²
Antistatic	: yes
Max production width	: 3,000 mm

Minimum pulley diameters

Normal flexing	: 10 mm
Counter flexing	: 20 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	: 80 daN/cm
Max. suggested working load	: 8 daN/cm
Working load at 1% elongation	: 6 daN/cm

Joining methods

Hot execution	: FS
Fasteners	: 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	: 0.20
Stainless steel, 2B	: 0.18
Stainless steel, 2D	: 0.25
Rolled steel plate	: 0.20
Plastic sheet (brilliant surface)	: 0.20
<p>BA = Brilliant surface 2B = Half-brilliant surface 2D = Hot-laminated surface</p>	

SPECIAL EXECUTIONS: With welded transversal PU profiles.

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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