Food Belts CAB-6EB



Main industry segments

Baked snacks, Biscuit and Crackers, Bread, Chocolate, Convenience food, Pastry

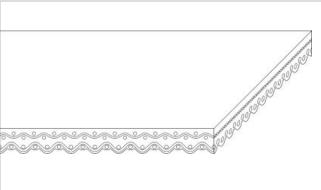
Applications

Cooling (line) belt, Inspection/control belt, Metering/singulation belt, Packaging belt, Powerturn belt, Transfer belt, Weighing belt

Special features

Easy release, Easy cleanability, Frayless edges, Hydrolysis resistant, Powerturn suitable





Product Construction / Design		
Conveying side material	Thermoplastic polyolefine (TPO)	
Conveying side surface	Glossy	
Conveying side property	Adhesive	
Conveying side color	White	
Traction layer (material)	Polyester (PET)	
Number of Fabrics	2	
Pulley side material	Polyester (PET)	
Pulley side surface	Impregnated fabric	
Pulley side property	Non-adhesive	
Pulley side color	White	

Product characteristics	
Antistatically equipped	Yes
Adhesive free joining method	Yes
Flammability	No specific flammability prevention property
Food suitability, FDA conformance	Yes - Check Document of Compliance (DoC) in our Portal
Food suitability, USDA recommendations	No use intended
Food suitability, EU conformance	Yes - Check Document of Compliance (DoC) in our Portal
	Halal certified

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Technical data				
Thickness of belt	1.05	mm	0.04	inch
Mass of belt (belt weight)	1.1	kg/m²	0.225	lb/sqft
Tensile force for 1% elongation (k1% static) per unit of width (Habasit standard SOP3-155)	4.6	N/mm	26	lbf/in
Tensile force for 1% elongation after relaxation (k1% relaxed) per unit of width (Habasit Standard SOP3-155 / EN ISO 21181)	3.4	N/mm	19	lbf/in
Min. operating temperature admissible (continuous)	-40	°C	-40	°F
Max. operating temperature admissible (continuous)	70	°C	158	°F
Coefficient of friction (pulley side / steel driving pulley)	0.15	-		
Coefficient of friction (pulley side / driving pulley with friction cover)	0.35	-		
Coefficient of friction (pulley side / pickled steel slider bed)	0.20	-		
Coefficient of friction (pulley side / phenolic resin slider bed)	0.15	-		
Coefficient of friction (pulley side / stainless steel slider bed)	0.15	-		
Seamless manufacturing width	2400	mm	94.49	inch

Joining related properties

Joining method	
Flexproof 10 x 80	Master joining method for standard applications

Link to JDS:

Joining method		Flexproof 10 x 80
Knife-edge (nosebar) radius	mm	2
(minimum)	inch	0.079
Pulley diameter (minimum)	mm	15
	inch	0.59
Pulley diameter minimum with	mm	20
counter flection	inch	0.79
Admissible tensile force per unit of	N/mm	8.5
width	lbf/in	49
Admissible tensile force per unit of	N/mm	4.0
width at max. operating	lbf/in	23
temperature		
Slider bed suitable		Yes
Carrying rollers suitable		Yes
Troughed installation suitable		Yes
Powerturns / curved installations		Yes
Low noise applications		No
Metal detector suitable		Yes

All data are approximate values under standard climatic conditions: 23°C/73°F, 50% relative humidity (DIN 50005/ISO 554). Limited representative testing based on a standard configuration is carried out to estimate minimum pulley diameters. Please contact Habasit for specific guidance regarding non-standard applications, including, but not exclusively, when profiles or cleats are used, or if the belt working temperature is close to the limits listed in this document.

Food Belts CAB-6FB



Chemical resistance

Link to 'Chemical resistance information': https://rims.habasit.com

Mode of use or conveyance

Horizontal, Inclined

Calculations

For most applications calculation is not required. Should you still need a calculation: please ask Habasit.

Recommendation

Do not go below initial elongation (epsilon) ~ 0.3%, Install the slack belt and tension until running perfectly under the full belt load

Protect belts from sunlight/UV-radiation/dust and dirt. Store spare belts in a cool and dry place and if possible in their original packaging. Check Link for Storage requirements:

"https://tdm.habasit.com/pds/en-us/Storage%20of%20Habasit%20material.pdf"

This product has not been tested according to ATEX standards (atmospheres with explosion risk - ATEX 95 regulation or EU directive 2014/34/EU) and therefore is subject to user's analysis in the respective environment

Group **TPO Belts**

Sub-Group Habasit® Cleanline Belts

Item number H010101751

Disclaimer

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