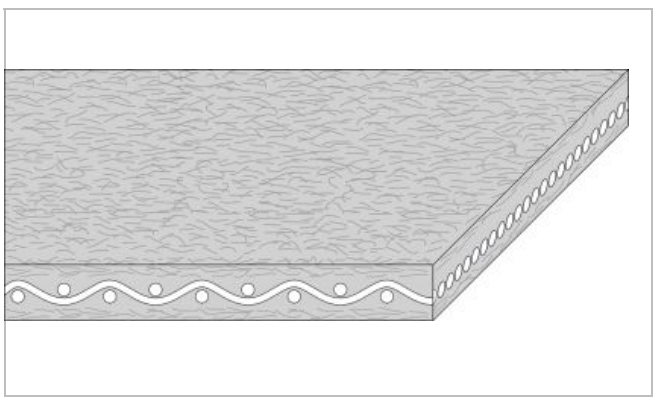
Food Belts
CM100FBS 16

Main industry segments
Biscuit and Crackers, Bread

Applications
Dough belt, Dough rework belt

Special features
Easy release, Knife-edge (nosebar) suitable, Oil and fat resistant, Temperature variation resistant



Product Construction / Design	
Conveying side material	Cotton (CO)
Conveying side surface	Nonwoven (fleece) structure
Conveying side property	Non-adhesive
Conveying side color	Off-white
Traction layer (material)	Polyester (PET)
Number of Fabrics	1
Pulley side material	Polyester (PET)
Pulley side surface	Nonwoven (fleece) structure
Pulley side property	Non-adhesive
Pulley side color	White

Product characteristics	
Antistatically equipped	No
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	No

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Technical data				
Thickness of belt	1.7	mm	*0.07*	*inch*
Mass of belt (belt weight)	1.4	kg/m²	*0.280*	*lb/sqft*
Tensile force for 1% elongation (k1% static) per unit of width (Habasit standard SOP3-155)	19	N/mm	*110*	*lbf/in*
Tensile force for 1% elongation after relaxation (k1% relaxed) per unit of width (Habasit Standard SOP3-155 / EN ISO 21181)	6.1	N/mm	*35*	*lbf/in*
Min. operating temperature admissible (continuous)	0	°C	*32*	*°F*
Max. operating temperature admissible (continuous)	99	°C	*210*	*°F*
Coefficient of friction (pulley side / steel driving pulley)	0.30	-		
Coefficient of friction (pulley side / driving pulley with friction cover)	0.40	-		
Coefficient of friction (pulley side / pickled steel slider bed)	0.35	-		
Coefficient of friction (pulley side / phenolic resin slider bed)	0.35	-		
Coefficient of friction (pulley side / stainless steel slider bed)	0.20	-		
Seamless manufacturing width	1829	mm	*72.00*	*inch*

Joining related properties

Joining method	
Flexproof 10 x 80	Master joining method for nosebar / high stress applications
Mechanical joining	Optional joining method
Sewn Joint	Optional joining method

Link to JDS:

Joining method		Flexproof 10 x 80	Mechanical joining	Sewn Joint
Knife-edge (nosebar) radius (minimum)	mm *inch*	15 *0.591*	15 *0.591*	15 *0.591*
Pulley diameter (minimum)	mm *inch*	51 *2.00*	51 *2.00*	64 *2.50*
Pulley diameter minimum with counter flection	mm *inch*	64 *2.50*	51 *2.00*	64 *2.50*
Admissible tensile force per unit of width	N/mm *lbf/in*	11 *64*		
Admissible tensile force per unit of width at max. operating temperature	N/mm *lbf/in*	4.0 *23*		
Slider bed suitable		Yes	Yes	Yes
Carrying rollers suitable		Yes	Yes	Yes
Troughed installation suitable		No	No	Yes
Powerturns / curved installations		No	No	No
Low noise applications		Yes	Yes	Yes
Metal detector suitable		Yes	Yes	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.

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

Mode of use or conveyance
Slider bed

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

Recommendation
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"

No danger and limitation

Group	Fabric Surface Belts
Sub-Group	Nonwoven Belts
Item number	H250001400