



Technical data sheet

BELT TYPE P6/A

Code number 5E11

MOST POPULAR APPLICATIONS:

- To convey foodstuff;
- Glazing machines for chocolate;
- Cooling tunnels, connecting belts, moulding machines for biscuits, crackers and bakery products;
- Also suggested for knife-edge conveyors.

GENERAL CHARACTERISTICS:

High hardness polyurethane cover suitable for contact with any type of foodstuff according to Italian law and FDA standards.

Belt structure

Number of plies	: 1
Weft	: Rigid
Top cover	: PU
- Colour	: White
- Thickness	: 0.3 mm
- Hardness	: 88 Shore A
- Surface	: Matt
Bottom cover	: PU skimmed
Total thickness	: 0.8 mm
Weight	: 0.8 kg/m ²
Antistatic	: Yes
Max production width	: 3,000 mm

Minimum pulley diameters

Normal flexing	: 5 mm
Counter flexing	: 15 mm

Conveyor frame characteristics

Slider beds	: Yes
Metal troughs	: To be checked
Support with horizontal rollers	: To be checked
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	: 60 daN/cm
Max. suggested working load	: 6 daN/cm
Working load at 1% elongation	: 5 daN/cm

Joining methods

Hot execution	: FS
Fasteners	: K1 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	: 0.25
Stainless steel, 2B	: 0.25
Stainless steel, 2D	: 0.30
Rolled steel plate	: 0.25
Plastic sheet (brilliant surface)	: 0.25

BA = Brilliant surface
 2B = Half-brilliant surface
 2D = Hot-laminated surface

SPECIAL EXECUTIONS: None

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.**