## Technical Product Datasheet



## **Product identification**

## F 5/2 E U02N / U0 AS HT sky blue

**Article number** 

202 00 108

**Product group** Series C Food conveyor belt

Mode of transport Horizontal accumulation conveying

**Application** Dosing and packaging systems, weighing machines, transition belts

Packaging industry, meat, potato and fish industry, candies and pastries

industry

**Belt construction** 

**Industry** 

Material conveying side

Characteristics conveying side

Color conveying side

Cover thickness conveying side

Shore hardness A/D°

Material traction layer

Number of fabrics

Material running side

Characteristics running side

Color running side

Cover thickness running side

Polyurethane (PU)

mat, not adhesive

blue 0,2 mm

A 86 +/-3

Polyester fabric

2

Polyester fabric

sliding white raw

**Product characteristics** 

Total thickness

Belt weight

Standard production width

Maximum tensile force

- at 1% elongation (DIN EN ISO 527-1)

Minimum pulley diameter

Minimum pulley diameter backflexing

Knife edge suitable

Operation temperatures

Permanently antistatic (DIN EN ISO 21178)

Flammability (DIN EN ISO 340)

Chemical resistance

Complies with FDA

Technical status:

Meets EU regulation for food contact

1,2 mm (± 0,10 mm)

1,2 kg/m<sup>2</sup>

2.000 mm

80 N/mm 5 N/mm

8 mm

15 mm

yes Min:

-20°C -4°F

Max: +155°C 311°F

yes no

see list of resistance

yes see Declaration of Conformity yes see Declaration of Conformity

## Installation terms

Slider bed suitable yes Carrying rollers suitable no Low noise application no Accumulation mode ves Inclined transportation no **Buckling conveyor** nο Curved installation no Friction coeff. on slider bed of steel 0,2 Friction coeff. on slider bed with friction cover 0,4 Troughed installation no Cross rigidity yes

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