

**Product identification**

**F 6/1 E U05GST / U0**

**Article number 20200006**

**Product group**

food conveyor belt

**Mode of transport**

horizontal accumulation conveying

**Application**

dosing and packaging systems, weighing machines

**Industry**

candies and pastries industry, meat, potato and fish industry, food processing industry

## Belt construction

Material conveying side	polyurethane (PU)
Characteristics conveying side	rough structure (GST), not adhesive
Color conveying side	sky blue
Cover thickness conveying side	0.5 mm
Shore hardness A°	A 85 (± 3)
Material traction layer	polyester fabric
Number of fabrics	1
Material running side	polyester fabric
Characteristics running side	slippery
Color running side	colourless
Cover thickness running side	impregnated

## Product characteristics

Total thickness	1.5 mm (± 0.10 mm)
Belt weight	1.2 kg/m <sup>2</sup>
Standard production width	2,000 mm
Maximum tensile force	80 N/mm
- at 1% elongation (DIN EN ISO 527-1)	6 N/mm
Minimum pulley diameter	10 mm
Minimum pulley diameter backflexing	15 mm
Knife edge suitable	yes
Operation temperatures	Min: -20 °C -4 °F Max: 100 °C 212 °F
Permanently antistatic (DIN EN ISO 21178)	yes
Flammability (DIN EN ISO 340)	no
Chemical resistance	oil and grease resistant (see list of resistance)
Complies with FDA	yes (see declaration of conformity)
Meets EU regulation for food contact	yes (see declaration of conformity)

## Installation terms

Slider bed suitable	yes
Carrying rollers suitable	yes
Low noise application	no
Accumulation mode	no
Inclined transportation	yes
Buckling conveyor	no
Curved installation	no
Friction coeff. on slider bed of steel	0.15
Friction coeff. on slider bed with friction cover	0.3
Troughed installation	no
Cross rigidity	yes

The listed performance data, information on application and use are only recommendations and were identified under normal conditions and are subject to the changes through continuous development. Since the VIS GmbH has no influence on the specific conditions of use, there can be differences in the data and information. Therefore, no liability can be accepted for the qualification of the product for the specific application.