

**Product identification**

**F 12/2 E 0 / V / 0**

**Article number 20400004**

**Product group**

food conveyor belt

**Mode of transport**

horizontal accumulation conveying

**Application**

transport of unit loads, dough dispenser, bakery assembly lines

**Industry**

food processing industry, bakeries and confectioneries, candies and pastries industry

## Belt construction

Material conveying side	polyester fabric
Characteristics conveying side	not adhesive
Color conveying side	white
Cover thickness conveying side	uncoated
Shore hardness A°	---
Material traction layer	polyester fabric
Number of fabrics	2
Material running side	polyester fabric
Characteristics running side	slippery
Color running side	white
Cover thickness running side	uncoated

## Product characteristics

Total thickness	1.7 mm (± 0.10 mm)
Belt weight	1.8 kg/m <sup>2</sup>
Standard production width	2,000 mm
Maximum tensile force	160 N/mm
- at 1% elongation (DIN EN ISO 527-1)	12 N/mm
Minimum pulley diameter	60 mm
Minimum pulley diameter backflexing	90 mm
Knife edge suitable	no
Operation temperatures	Min: -10 °C 14 °F      Max: 70 °C 158 °F
Permanently antistatic (DIN EN ISO 21178)	no
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	yes
Inclined transportation	no
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

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