## **Technical Product Datasheet**



Product identification F	5 4/2 B 0 / U / 0	Article number 20400029	
Product group	food conveyor belt		
Mode of transport	horizontal accumulatio	horizontal accumulation conveying	
Application	transition belts, dough	transition belts, dough transport and dispenser	
ndustry	pastries industry, meat industry	pastries industry, meat, potato and fish industry, food processing industry	
Belt construction			
Material conveying side Characteristics conveying side Color conveying side Cover thickness conveying side Shore hardness A°	cotton fabric not adhesive colourless uncoated 		
Material traction layer Number of fabrics	cotton fabric 2		
Material running side Characteristics running side Color running side Cover thickness running side	cotton fabric slippery colourless uncoated		
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 21 Flammability (DIN EN ISO 340) Chemical resistance Complies with FDA Meets EU regulation for food contact	10 mm 15 mm yes Min: -20 °C -4 178) no no	t (see list of resistance)	
Installation terms			
Slider bed suitable Carrying rollers suitable Low noise application Accumulation mode Inclined transportation Buckling conveyor Curved installation Friction coeff. on slider bed of steel Friction coeff. on slider bed with frictior Troughed installation	yes yes no yes no no no 0.15 0.3 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. Therefor, no liability can be accepted for the qualification of the product for the specific application.

