

## Flexam EM 10/2 00+P41 white FG



Article code 514609

### General information

Product group	Synthetic belts
Market segment	General food
Main features	Foodgrade
Belt support	Slider bed, Rollers, Flat

### Belt construction

Fabric tension layer	polyester	stable	2-ply
Topside	Flexam PVC	P41 Transversal ribs profile	white
Bottomside	Flexam PVC	impregnation	transparent

### Characteristics

Foodgrade (FG)	yes, according: EC 1935/2004, EU 10/2011 (and amendments); food contact surface FDA
Antistatic (AS)	no
High conductive (HC)	no
Flame retardant (FR)	no
ATEX approval	no

### Technical belt data

Hardness topside	according to ISO 868	80A	shore
Force at 1% elongation	according to ISO 21181	10.0	N/mm      56.00 lbs./in.
Belt thickness	internal AB method KV.002	5.70	mm      0.224 in.
Weight	internal AB method KV.004	3.90	kg/m <sup>2</sup> 0.799 lbs./ft. <sup>2</sup>
Thickness top cover		4.10	mm      0.161 in.
Temperature range		-15 to 80	°C      5 to 176 °F
Temperature range short		-15 to 100	°C      5 to 212 °F
Min. pulley diameter flexing		50.0	mm      1.969 in.
Min. pulley diameter back flexing		90.0	mm      3.543 in.
Standard belt width		1600	mm      62.99 in.
Maximum belt width		1600	mm      62.99 in.

### Endless instructions

Hot splicing is always preferable. Cold splicing can only be done when the belt is exposed to normal temperatures and the humidity is not excessive. For the working method, consult the splice information and the equipment literature. Apply the recommended splice as indicated in the separate information.

### Additional information

The information applies at approx. 20°C (68°F). Keep the belt tension to a minimum for maximum belt and conveyor life. Stated is the belt temperature. The allowable product temperature may vary.

The pulley diameters are valid for a hot spliced belt and at the indicated belt force. Depending on the splice and working conditions (e.g. temperature), different pulley diameters may be possible or necessary. When fasteners are used the minimum diameters are increased by approx. 50%.

Consult our specialists for available profiles and accessories.

# Food Statement EC



## Introduction

The framework Regulation EC 1935/2004 Food Contact of the European Parliament lays down regulations on materials and articles intended to come into contact with food. Belonging Regulation EU 10/2011 is a specific measure within the meaning of Article 5 of Regulation EC 1935/2004 and establishes specific requirements for the manufacture and marketing of plastic materials intended to come into contact with food. Regulation EU 10/2011 is also applicable to printing inks, adhesives or coatings, but does not apply to rubber and silicones. Principle is that food contact materials should be safe and should not transfer their components into the foodstuff (migration) in unacceptable quantities. The EU legislation for food contact materials is based on positive lists of the substances and maximum limits of migration to food. Only positive list substances may be used for manufacturing of food contact plastics.



## Statement

Ammeraal Beltech herewith declares that the following mentioned belt type is in compliance with Framework Regulation EC 1935/2004 – which replaces the former Directives 89/109/EEC and 80/590/EEC – and belonging Regulation EU 10/2011 (with amendments) – which replaces former Specific Directives 2002/72/EC and 90/128/EEC (with amendments).

<b>Article code</b>	<b>Belt construction</b>
---------------------	--------------------------

» 514609	Flexam EM 10/2 00 + P41 white FG
----------	----------------------------------

<i>For conveying:</i>	Aqueous, Acid and Dry foodstuffs
-----------------------	----------------------------------

**Issue date**  
**October 2020**

**Head office Ammeraal Beltech Group**  
Comeniusstraat 8, 1817 MS Alkmaar  
P.O. Box 38, 1700 AA Heerhugowaard  
The Netherlands

## Food Statement FDA



### Introduction

*The Food and Drug Administration (hereafter called FDA) of the Public Health Service of the Department of Health, Education and Welfare, established in Washington DC 20204, United States of America, is the world's best known authority involved in consumer protection in respect of potential detrimental influences, which could be caused by any inclusion of substances or ingredients of an unacceptable nature in foodstuffs and confectionery. The FDA have prepared a review 'Title 21: Code of Federal Regulations' in respect of their approval of the raw materials in a processed or finished state, and also specified the conditions under which the approval is valid.*



### Statement

Ammeraal Beltech herewith declares that the cover of the following belt type meets the requirements mentioned in Title 21: Code of Federal Regulations, issued by the FDA

### Article code Belt construction

» 514609 Flexam EM 10/2 00 + P41 white FG

*According to paragraph:*

175.300 (resinous and polymeric coatings)

178.2010 (antioxidants and/or stabilizers for polymers)

178.3740 (plasticizers in polymeric substances)

for all dry and water containing foodstuffs

**Issue date**  
**October 2020**

**Head office Ammeraal Beltech Group**  
Comeniusstraat 8, 1817 MS Alkmaar  
P.O. Box 38, 1700 AA Heerhugowaard  
The Netherlands