Technical belt data sheet

Ropanol EM 6/2 00+00 (PU) white AS FG



Article code 578180

General information							
Product group	Synthetic belts	Synthetic belts					
Market segment	Confectionery, Bakery, Rubber & tyre	Confectionery, Bakery, Rubber & tyres					
Main features	Antistatic, Foodgrade	Antistatic, Foodgrade					
Belt support	Slider bed, Rollers, Flat						
Belt construction							
Fabric tension layer	polyester	stable	able		2-ply		
Topside	Ropanol PUR	impre	gnation		white		
Bottomside	Ropanol PUR	impre	gnation		light blue		
Characteristics							
Foodgrade (FG)	yes, according: EC 1935/2004, EU 10/2011 (and amendments); food contact surface FDA						
Antistatic (AS)	yes, in accordance with ISO 21178						
High conductive (HC)	no						
Flame retardant (FR)	no						
ATEX approval	no						
Technical belt data							
Force at 1% elongation	according to ISO 21181		6.0	N/mm	33.60	lb./in.	
Belt thickness	internal AB method KV.002		1.35	mm	0.053	in.	
Weight	internal AB method KV.004		1.30	kg/m²		lbs./ft.2	
Temperature			-20 to 90	°C	-4 to 194	°F	
Temperature short			-30 to 110	°C	-22 to 230	°F	

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Min. pulley diameter flexing	6.00	mm	
Min. pulley diameter back flexing	15.0	mm	
Standard belt width	2020	mm	
Maximum belt width	3000	mm	

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 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.

Because of continuous development, the presented data is subject to alteration. This data replaces that included in previous publications. Ammeraal Beltech excludes any liability for the incorrect use of the above stated information. Subject to the general terms and conditions of sale and delivery, as applied by its operating companies, are all activities performed and services rendered by Ammeraal Beltech.

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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

Statement

contact plastics.

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).

Article code Belt construction

» 578180 Ropanol EM 6/2 00 + 00 white AS FG NL

For conveying:

all kind of foodstuffs

lssue date June 2021

Head office Ammeraal Beltech Group Marconistraat 15, 1704 RH Heerhugowaard P.O. Box 38, 1700 AA Heerhugowaard The Netherlands **Product information**

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	
» 578180	Ropanol EM 6/2 00 + 00 white AS FG NL	
According to paragraph:		
177.2600 (rubber articles intended for repeated use)		

for all wrapped and unwrapped foodstuffs

lssue date June 2021

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