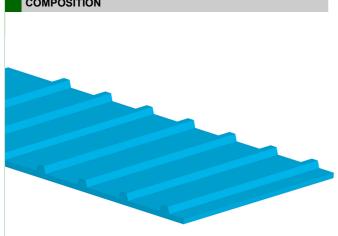


CONVEYOR AND PROCESS BELTS

TECHNICAL DATA SHEET

ProDrive F-S 28/25 GS LB

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IPRODRIVE

Description	Monolithic belt with positive drive			
Material	Polyurethane (TPU)			
Thickness	2.80 mm 0.11 in.			
Weight	3.85 kg/m ² 0.79 lbs./sq.ft			
Surface pattern	Glossy			
Colour	Light blue			
Coefficient of friction	HF			

TECHNICAL SPECIFICATIONS

Elongation at 1%	4 N/mm		2	23 Ibs./in.	
Pitch	25.4 ± 0.4 mm	mm <i>1.00</i>) ± 0.16 in.	
Temperature resistance ⁽²⁾ ⁽¹⁾ Use of the belt with limit	min. max. t values may reduce its life	-5 +80	°C °C		
Max. production wid	th	1200	mm	47 in.	
Minimum roller diameter:					
Bending roller		65	mm	2.6 in.	
Counter-bending roller		120	mm	4.7 in.	
Coefficient of friction	1:				
Stainless steel - dry/wet			0.50/0.42 [-]		
■ UHMW ⁽²⁾ - dry/wet			0.42/0.35 [-]		
⁽²⁾ UHMW = Ultra High Mo	lecular Weigh				

FEATURES

Humidity influence	no
Suitable to metal detector	yes
Permanent antistatic dynamically (UNI EN ISO 21179)	no
Static conductivity (UNI EN ISO 284)	no
Conveying on plastic strips UHMW ⁽²⁾	yes
Conveying on rollers	yes
Troughed conveying	no
Swan neck conveying	yes
Inclined conveying	no
Accumulators belts	no
Curved conveyor	no
Chemical resistances link	5

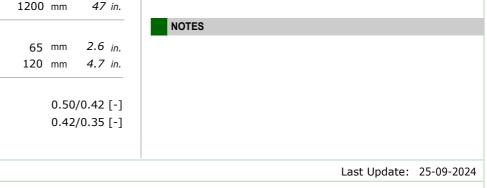
COMPLIANCE

REACH EC 1907/2006 Regulation and Amendments EC 1935/2004 Regulation and Amendments EC 2023/2006 Regulation and Amendments EU 10/2011, 2023/1442 Regulation and Amendments FDA (Food and Drug Administration)



SUITABLE FOR

Food: meat and fish processing Food: seafood processing Food: cheese processing Food: bakery Food: sweet and salty snacks Fruits and vegetables



PRODUCT CODE NA1776

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