

CONVEYOR AND PROCESS BELTS

TECHNICAL DATA SHEET

CODE NA-1482F_D6

COMPOSITION

TYPE

Compact Minidrive 15/20 A blue DET

3 n 6 mm



Description	Compact belt with traction core treated to avoid waving, timing profile on the drive side				
Material	Polyurethane (TPU)				
Thickness	1.50 mm 0.06 in.				
Weight	1.70 kg/m^2 + 0.11 kg/m (for row of teeth)				
	0.35 lbs./sq.ft + 0.07 lbs./ft (for row of teeth)				
Surface pattern	Smooth				
Colour	Dark blue				

TECHNICAL SPECIFICATIONS

Elongation at 1%	10	N/mm		5	7 lbs./in.	
Pitch	20 ± 0.4	mm	0.79 ± 0.16 in.			
Temperature resistance (2)		min. max.	-30 +90	°C	-22 °F 194 °F	
(1) Use of the belt with limit values may reduce its life Max. production width				mm	31 in.	
Minimum roller diamete	er:					
■ Bending roller			20	mm	0.8 in.	
■ Counter-bending roller		50	mm	2.0 in.		
Coefficient of friction: Stainless steel - dry/wet UHMW ⁽²⁾ - dry/wet				0.50/0.42 [-] 0.42/0.35 [-]		
(2)UHMW = Ultra High Molec	cular Weight					

FEATURES		
Humidity influence		
Suitable to metal detector		
Permanent antistatic dynamically (UNI EN ISO 21179)		
Static conductivity (UNI EN ISO 284)	no	
C.I.P. (Clean In Place)	yes	
Conveying on plastic strips UHMW ⁽²⁾	yes	
Conveying on rollers	yes	
Troughed conveying	no	
Swan neck conveying	no	
Inclined conveying	no	
Accumulators belts	no	
Curved conveyor	no	
Chemical resistances (see file available on line)		

COMPLIANCE

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

Regulation NSF/ANSI 3-A 14159-3-2014 and amendments

SUITABLE FOR

Food industry Packaging

NOTES

Thanks to the outstanding resistance to abrasion, oils, fats, detergents and to the most aggressive cleaning procedures, DET belts are specially recommended for applications that require compliance with HACCP (Hazard Analysis and Critical Control Point) and IFS (International Food Standard).

Issue: 13-07-2018 Last Update: 13-07-2018

DISCLAIMER

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