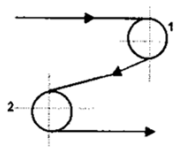


# DATA SHEET

## POLYMAX 2E016W PU FDA MAT CT

UPDATED: MAY 2012

CONSTRUCTION		DATA	
<b>TOP COVER</b>	Material	PU	
	Cover structure	SMOOTH - MAT	
	Colour	WHITE	
<b>INTERMED. LAYER</b>	Material	POLYURETHAN	
	Colour	WHITE	
<b>BOTTOM COVER</b>	Material	PU IMPREGNATED	
	Cover	FABRIC	
	Colour	-	
<b>UPPER FABRIC</b>	Warp	POLYESTER	
	Weft	POLYESTER/MONOFIL	
<b>INTERMED.FABRIC</b>	Warp	-	
	Weft	-	
<b>BOTTOM FABRIC</b>	Warp	POLYESTER	
	Weft	POLYESTER/MONOFIL	
<b>TOP COVER THICKNESS</b>		0.30 [mm]	
<b>BOTTOM COVER THICKNESS</b>		- [mm]	
<b>TOTAL THICKNESS</b>		1.55 [mm]	
<b>HARDNESS</b>	Top cover	86 SHORE A	
	Bottom cover	- SHORE A	
<b>ANTISTATIC PROPERTIES</b>		YES	
<b>TEMPERTURE RANGE</b>	Min.	-20 ° C	
	Max.	80 ° C	
<b>PULLEY-DIAMETER</b>			
	<u>1: Normal flex</u>	min Ø = 8 [mm]	
	<u>2: Back flex</u>	min Ø = 25 [mm]	
<b>WORKING TENSION (NOM.)</b>		16 [N/mm]	
<b>PULL FOR ELONGATION 1%</b>		10 +/- 1 [N/mm]	
<b>WEIGHT</b>		1.60 [Kg/m2]	
<b>COEF.FRICTION (STEEL)</b>		0.14 +/- 0.01	
<b>APPROVAL</b>		USDA and FDA according to EU's 90/128/EU & EC1935/2004 - all updated directives included.	

ADDITIONAL INFORMATION	
<b>SPECIAL FEATURES</b>	SUITABLE FOR KNIFE EDGES
<b>APPLICATIONS</b>	FRUIT AND VEGETABLES - PROCESSING BAKERIES, CHEESE - TRANSFER AND STACKING (SOFT/HARD CHEESE ECT.) ACCUMULATION BELT (CAKES, CRACKERS, DOUGH, CANDY ECT.) PACKING LINES COOLING AND DRYING TUNNELS (BAKERIES, VENEER, POULTRY, FISH, LAMB) CHEMICAL INDUSTRY - ACID AND BASE RETARDENT PHARMACEUTICAL INDUSTRY
<b>JOINING METHODS</b>	SINGLE FINGER SPLICING MECHANICAL SPLICING

