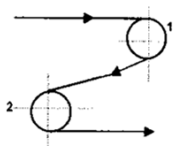


# DATA SHEET

## POLYMAX 2E016W PU FDA MAT U/CT

UPDATED: MAY 2012

CONSTRUCTION		
<b>TOP COVER</b>	Material	PU HARD MAT
	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>		0.25 [mm]
<b>BOTTOM COVER THICKNESS</b>		- [mm]
<b>TOTAL THICKNESS</b>		1.40 [mm]

DATA		
<b>HARDNESS</b>	Top cover	87 SHORE A
	Bottom cover	- SHORE A
<b>ANTISTATIC PROPERTIES</b>		NO
<b>TEMPERTURE RANGE</b>	Min.	-20 ° C
	Max.	80 ° C
<b>PULLEY-DIAMETER</b>		
		
	<u>1: Normal flex</u>	min Ø = 10 [mm]
	<u>2: Back flex</u>	min Ø = 20 [mm]
<b>WORKING TENSION (NOM.)</b>		16 [N/mm]
<b>PULL FOR ELONGATION 1%</b>		10 +/-0.5 [N/mm]
<b>WEIGHT</b>		1.50 [Kg/m <sup>2</sup> ]
<b>COEF.FRICTION (STEEL)</b>		0.14 - 0.17
<b>APPROVAL</b>	USDA, BGA and FDA according to EU's 90/128/EU & EC1935/2004 - all updated directives included.	

ADDITIONAL INFORMATION		
<b>SPECIAL FEATURES</b>	SUITABLE FOR PULLEY-DIAMETER Ø10-15 AT LOW LOAD/PRETENSION	
<b>APPLICATIONS</b>	FRUITS, VEGETABLES (CRISPS, NUTS, PEES, CARROTS ECT.) BAKERY AND CHEESE ACCUMULATION AND TRANSFER (BISQUITS, CRACKERS, DOUGH, CANDY ECT.) PACKING LINES - LABELING (CHOCOLATE AND OTHER COATINGS) SLAUGHTERHOUSES (BEEF, PORK, LAMB ECT) PHARMACEUTICAL INDUSTRY CHEMICAL INDUSTRY COOLING AND DRYING TUNNELS	
<b>JOINING METHODS</b>	DOUBLE FINGER SPLICING OVERLAPPED SPLICING MECHANICAL SPLICING	
	 	