

Ropanol EM 8/2 0+00 light blue AS FG

SBRO572080

General information

Product group	Synthetic Belts
Industry segment	Food: Bakery
Main product feature	Antistatic, Foodgrade
Application	Dough sheeter / curling device
Indication of use	Flat, Rollers, Slider bed

Belt construction

Tension layer		polyester, stable
Number of plies		2
Top side	material	Ropanol, PUR
	finish	impregnated fabric
	color	light blue
Bottom side	material	Fabric, fabric
	finish	bare fabric
	color	natural

Characteristics

Food Grade (FG)	Yes	According: FDA; EC 1935/2004, EU 10/2011
Anti-static (AS)	Yes	
High conductive (HC)	No	
Flame-retardant (FR)	No	
ATEX approval	No	

Technical data

Force at 1% elongation	according to ISO 21181		8 N/mm	45.681 lbs/in.
Belt thickness	internal AB method KV.002		1.5 mm	0.059 in.
Weight	internal AB method KV.004		1.52 kg/m ²	0.311 lbs/ft ²
Operating temperature	continuous	from/to	-15 / -15 °C	5 / 5 °F
	short	from/to	100 / 80 °C	212 / 176 °F
Minimum pulley diameter	flexing		30 mm	1.181 in.
	backflexing		40 mm	1.575 in.
Belt width	standard		2020 mm	79.528 in.
	maximum		2020 mm	79.528 in.

Fabrication

Hot splicing is always preferable. Cold splicing can only be done when the belt is exposed to normal temperature 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 in this datasheet is approximate, and is established at standard ambient conditions (23 °C / 73 °F, 50% relative humidity) in accordance with ISO 554.

We recommend to keep the belt tension to a practical working minimum to maximize the service life of the belt and machine parts.

Do not go below the initial elongation. Install the belt and tension until running perfectly under the full belt load.

Always protect belts from sunlight/UV-radiation, dust and dirt. Store belts in a cool and dry place and if possible in their original packaging.

For details consult 'Storage and handling instructions' or contact our specialist.

