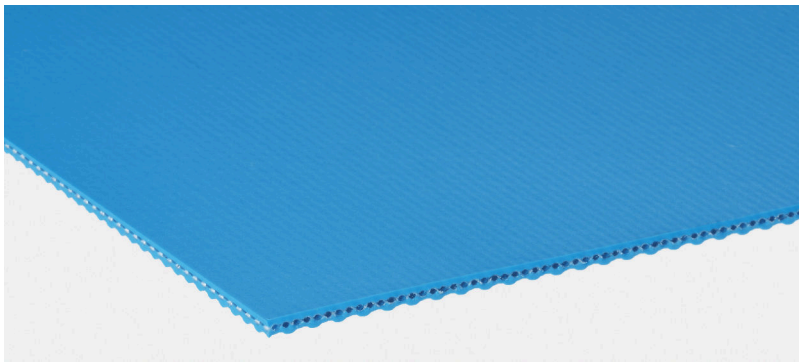
Product Data Sheet

E 3/1 U2/U2
BT/SMT-HACCP-PS blue FDA



Art. No.: 904499 M 1:2

Applications

Bakery industry	Dough conveying
Fish industry & meat industry	Meat processing; Poultry conveying; Seafood processing
Food industry	Dairy; Fruit & vegetable processing
Application Group	Mini conveyor (see remarks)

Order information

Article number	904499
Suitable for corrugated side walls	No
Standard delivery width	1400 mm / 55.12 in
Longitudinal seam possible	No

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Construction

Top face material	Polyurethane
Surface pattern	Semi-matte
Coating thickness	0.2 mm / 0.008 in
Color	Blue
Driving face material	Polyurethane
Surface pattern	Broken twill texture
Coating thickness	0.2 mm / 0.008 in
Color	Blue
Tension member material	Exceptionally laterally stiff fabric of polyester warp and weft
Number of fabric plies	1
Driving face weave	Both sides coated

Technical data

Total thickness	1.5 mm ± 0.1 0.059 in ± 0.004
Weight	1.55 kg/m² ± 0.1 0.317 lbs/ft² ± 0.02
k1% value relaxed (effective pull at 1% elongation), established in line with ISO 21181:2005	3 N/mm / 17.13 lbf/in
Recommended Elongation at fitting min.	0.3 %
Recommended Elongation at fitting max.	1 %
Friction coefficient of driving face against steel panel according ISO 21182	0.2
Permissible operating temperature	-30/100 °C -22/212 °F
Hardness of top face coating as per DIN 53505 (Shore A)	91

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Properties

Lateral stiffness	Exceptionally laterally stiff
Troughable	No
Suitable for accumulation	No
Inclined conveying	No
Suitable for knife edges	No
Suitable for curves	No
Flame-retardant	No
Noise development	Normal
Improved resistance against hot water cleaning	Yes
Belt construction for reduced residual shrinkage	Yes
Belt support	Slider bed (support rollers possible)
Increased hygienical requirements	Yes

Food properties

(EU) 10/2011 and (EC) 1935/2004	Suitable for the transport of unpacked Food in compliance with food safety regulation (EU) 10/2011 and regulation (EC) 1935/2004
FDA 21CFR	Suitable for the transport of unpacked Food in compliance with FDA regulation 21CFR
MHLW 370 V2020	Compliant to the regulation MHLW 370 (Ministry of Health and Welfare Notification No. 70 Version 2020) for the transport of unpackaged foodstuffs.
HACCP	Special design that supports the HACCP concept; resistant to hot water; ideal for frequent cleaning cycles.

Electrostatic properties

Antistatic	Belt material with an electrically conductive antistatic agent. Volume resistance (RDi) in longitudinal direction parallel to plane of belt < 3 x 10^8 Ω. Measurement according DIN EN ISO 21178.

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Fabrication

Belt edge sealing	Smartseal
Suitable for corrugated side walls	No
Profiles on top face	Yes
Profiles on underside	Yes
Mechanical fasteners	HS-146

Minimum drum diameter

Z-splice, counter-bending	20 mm / 0.8 in
Stepped Z-splice, counter-bending	40 mm / 1.6 in
Z-splice, bending	14 mm / 0.6 in
Z-splice, minimum radius fixed knife edge	5 mm / 0.2 in

Remarks

Chemical resistance	U

The physical data in this data sheet is approximate, can alter depending on production environments and was established at standard ambient conditions (23°C/73°F, 50% relative humidity) in accordance with DIN 50014/ISO 554. Fluctuations in climate can cause variations. See our brochure “Technical Information 1” no. 317 which shows the types of belts that can be supplied and the manufacturing tolerances. Customised types require written confirmation.

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