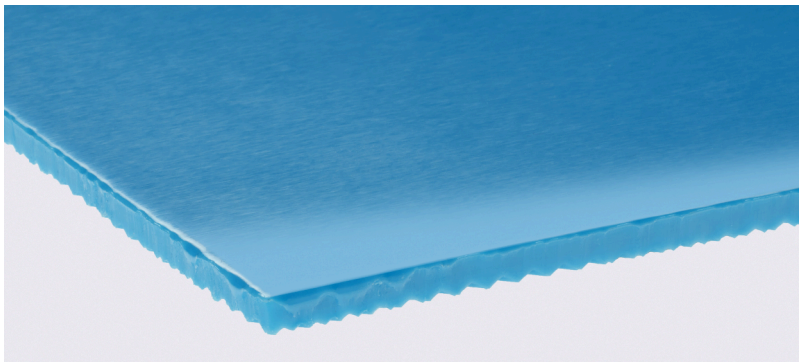
DATA SHEET

siegling fullsan
homogenous belts

Product Data Sheet

FLT U30 NP/GL-NA-HACCP BL FDA



Art. No.: 640017 M 1:2

Applications

Agriculture	Processing of fruits and vegetables (also oily and fatty)
Bakery industry	Dough conveying
Fish industry & meat industry	Meat processing; Poultry conveying; Seafood processing
Food industry	Inclined transport and positioning food

Order information

Article number	640017
Suitable for corrugated side walls	Yes
Standard delivery width	1800 mm / 70.87 in
Maximal delivery width (without longitudinal seam) on request	1800 mm / 70.87 in
Longitudinal seam possible	No

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Construction

Material	Polyurethane
Surface top face	Smooth
Surface driving face	Inverted Pyramid
Color	Sky blue (~RAL 5015)
Tension member material	Homogenous polyurethane - no fabric tension member

Technical data

Thickness	3.4 mm ± 0.15 0.134 in ± 0.006
Weight	3.65 kg/m² 0.748 lbs/ft²
k1% value relaxed (effective pull at 1% elongation), established in line with ISO 21181:2005	1.75 N/mm / 9.99 lbf/in
Tensile force longitudinal at 1% elongation (FK) (according internal test standard)	3.5 N/mm / 19.99 lbf/in
Recommended Elongation at fitting min.	1 %
Recommended Elongation at fitting max.	4 %
Friction coefficient of driving face against steel panel according ISO 21182	0.35
Friction coefficient of top face against steel panel according ISO 21182	0.5
Permissible operating temperature	-10/70 °C 14/158 °F
Hardness of top face coating as per DIN 53505 (Shore A)	96

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Properties

Lateral stiffness	Laterally flexible
Troughable	Yes
Suitable for accumulation	No
Inclined conveying	Yes
Suitable for knife edges	No
Suitable for curves	No
Flame-retardant	No
Noise development	Normal
Improved resistance against hot water cleaning	Yes
Frayfree belt design: Belt edges are wear resistant and non fraying	Yes
Belt support	Support rollers (slider bed 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.
Halal	Certificated Halal product. Meets trade description order 2011 and CODEX Alimentarius 1997 guidelines under supervision of Islamic Food Research Centre Hong Kong & Asia Region
Kosher	Kosher
HACCP	Special design that supports the HACCP concept; resistant to hot water; ideal for frequent cleaning cycles.

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Electrostatic properties

Not antistatic	Belt material with electrically insulating properties

Fabrication

Suitable for corrugated side walls	Yes
Profiles on top face	Yes
Profiles on underside	Yes

Minimum drum diameter

Butt joint, counter-bending	40 mm / 1.6 in
Butt joint, bending	40 mm / 1.6 in

Remarks

► Restant to all solids, dirt, water, oils, salt, cleaning agents such as soaps or sulfonates, ethyl or buthyl acetate, white spirits, ethyl alcohol, benzine. Brief contact with acetone, MEK, toluol and similar ketones possible. Not resistant to strong acids and chlorinated solvents.
► Very good resistance to oil and grease.

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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