

Food Belts

WVT-185



Main industry segments

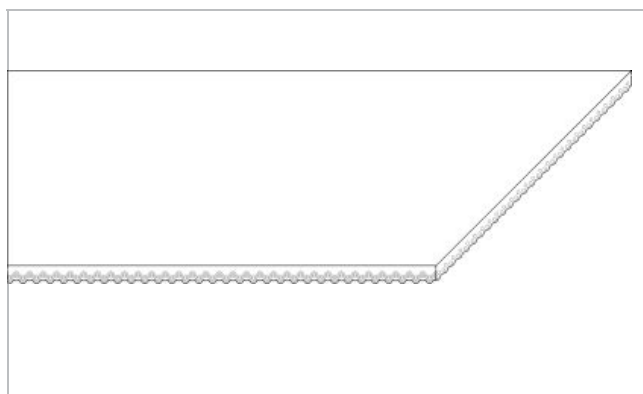
Candy, Hygiene products, Primary food packaging

Applications

Decline belt, Food processing/conveying belt, Incline belt

Special features

Anti-sticking, Easy release, High grip surface



Product Construction / Design	
Conveying side material	Silicone (SI)
Conveying side surface	Smooth
Conveying side property	Super-adhesive
Conveying side color	White
Traction layer (material)	Polyester (PET)
Number of Fabrics	1
Pulley side material	Polyester (PET)
Pulley side surface	Impregnated fabric
Pulley side property	Non-adhesive
Pulley side color	White

Product characteristics	
Antistatically equipped	Yes
Adhesive free joining method	Yes
Food suitability, FDA conformance	Yes - acc. to 21CFR parts 170 - 199. Details/restrictions see Habasit food compliance declaration.
Food suitability, EU conformance	Yes - acc. to Regulation (EC) No. 1935/2004 and other relevant food contact legislation. Details/restrictions see Habasit food compliance declaration.
Other conformance/approval	Complies with BfR recommendation (German federal institute for risk assessment).

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Technical data			
Thickness of belt	0.55 mm	0.02 inch	
Mass of belt (belt weight)	0.50 kg/m ²	0.102 lb/sqft	
Tensile force for 1% elongation (k1% static) per unit of width (Habasit standard SOP3-155)	2.8 N/mm	16 lbf/in	
Tensile force for 1% elongation after relaxation (k1% relaxed) per unit of width (Habasit Standard SOP3-155 / EN ISO 21181)	2.2 N/mm	13 lbf/in	
Min. operating temperature admissible (continuous)	-40 °C	-40 °F	
Max. operating temperature admissible (continuous)	80 °C	176 °F	
Coefficient of friction (pulley side / steel driving pulley)	0.15 -		
Coefficient of friction (pulley side / driving pulley with friction cover)	0.35 -		
Coefficient of friction (pulley side / pickled steel slider bed)	0.20 -		
Coefficient of friction (pulley side / phenolic resin slider bed)	0.15 -		
Coefficient of friction (pulley side / stainless steel slider bed)	0.15 -		
Seamless manufacturing width	2000 mm	78.74 inch	

Joining related properties

Joining method	
Flexproof 10 x 80	Master joining method for standard applications

[Link to JDS:](#)

Joining method		Flexproof 10 x 80
Nosebar radius (minimum)	mm inch	2 0.079
Pulley diameter (minimum)	mm inch	15 0.59
Pulley diameter minimum with counter flexion	mm inch	15 0.59
Admissible tensile force per unit of width	N/mm lbf/in	5.5 31
Admissible tensile force per unit of width at max. operating temperature	N/mm lbf/in	2.6 15
Slider bed suitable		Yes
Carrying rollers suitable		Yes
Troughed installation suitable		No
Powerturns / curved installations		No
Nosebar suitable		Yes
Low noise applications		No
Metal detector suitable		Yes

All data are approximate values under standard climatic conditions: 23°C/73°F, 50% relative humidity (DIN 50005/ISO 554).

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Chemical resistance

Link to 'Chemical resistance information': <http://www.habasit.com/en/chemical-resistance.htm>

Mode of use or conveyance

Declined, Horizontal, Inclined

Calculations

For most applications calculation is not required. Should you still need a calculation: please ask Habasit.

Recommendation

Do not go below initial elongation (epsilon) ~ 0.3%

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

Group	Silicone Belts
Sub-Group	General Purpose Belts
Item number	H700014339

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