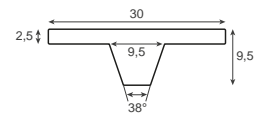


Special V-belts

T-Profile PU95A beige smooth (30 x 9,5 mm)



| Order No. | Profile dimension mm | Cross section cm ² | approx. Weight kg/100 m | Standard Roll | | Recommended Min. pulley Ø | | Fmax/belt (Standard) | |
|------------|-------------------------|----------------------------------|----------------------------|---------------|-----|---------------------------|------|----------------------|-------|
| | | | | m | ft | mm | inch | kg | lbs |
| FBTM30X95B | 30 x 9,5 | 1,23 | 14,8 | 30 | 100 | 110 | 4,3 | 45,6 | 100,3 |



Recommended pretension: 3...5 %

approx. 95° Shore A

Coeff. of friction μ : Steel: approx. 0,45 | PE: approx. 0,25 | HDPE: approx. 0,20 | FDA/EC compliant

Symbols

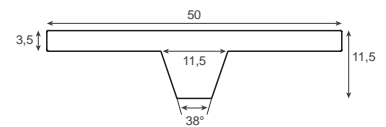
| | | | | | | | | |
|--|---|--|--------------------------|---|--|--|---|---|
| | | | | | | | | |
| Antistatic profile with outstanding mechanical properties. | Profile with exceptional low-temperature flexibility down to -30°C. | Patented material formulation „PLUS“ for lower product elongation. | Very good UV resistance. | Profiles with FDA/EC conformity for direct contact with food. | Metal and X-ray detectable profiles for maximum food safety. | Hydrolysis resistance (HY). Suitable for humid environments. | Microbe-resistant materials do not provide a breeding ground for microorganisms | Belt made of 2 components enables combination of hardness and features. |

Special V-belts

T-Profile PU95A beige smooth (50 x 11,5 mm)



| Order No. | Profile dimension mm | Cross section cm ² | approx. Weight kg/100 m | Standard Roll | | Recommended Min. pulley Ø | | Fmax/belt (Standard) | |
|------------|-------------------------|----------------------------------|----------------------------|---------------|-----|---------------------------|------|----------------------|-------|
| | | | | m | ft | mm | inch | kg | lbs |
| FBTM50X11B | 50 x 11,5 | 2,43 | 29,2 | 30 | 100 | 130 | 5,1 | 90,1 | 198,2 |



Recommended pretension: 3...5 %

approx. 95° Shore A

Coeff. of friction μ : Steel: approx. 0,45 | PE: approx. 0,25 | HDPE: approx. 0,20 | FDA/EC/USDA compliant

Symbols

| | | | | | | | | |
|--|---|--|--------------------------|---|--|--|---|---|
| | | | | | | | | |
| Antistatic profile with outstanding mechanical properties. | Profile with exceptional low-temperature flexibility down to -30°C. | Patented material formulation „PLUS“ for lower product elongation. | Very good UV resistance. | Profiles with FDA/EC conformity for direct contact with food. | Metal and X-ray detectable profiles for maximum food safety. | Hydrolysis resistance (HY). Suitable for humid environments. | Microbe-resistant materials do not provide a breeding ground for microorganisms | Belt made of 2 components enables combination of hardness and features. |