

Product identification

F 8/2 E V07A / V07NP

Article number 20100047

Product group

food conveyor belt

Mode of transport

sloping and horizontal running with support roller

Application

transport of unit load, transition belts, dough dispenser

Industry

packaging industry, meat, potato and fish industry, candies and pastries industry

Belt construction

Material conveying side	polyvinylchloride (PVC)
Characteristics conveying side	smooth (A), adhesive
Color conveying side	sky blue
Cover thickness conveying side	0.7 mm
Shore hardness A°	A 60 (± 3)
Material traction layer	polyester fabric
Number of fabrics	2
Material running side	polyvinylchloride (PVC)
Characteristics running side	negative pyramid (NP)
Color running side	sky blue
Cover thickness running side	0.5 mm

Product characteristics

Total thickness	3.1 mm (± 0.10 mm)
Belt weight	3.4 kg/m ²
Standard production width	2,000 mm
Maximum tensile force	120 N/mm
- at 1% elongation (DIN EN ISO 527-1)	8 N/mm
Minimum pulley diameter	80 mm
Minimum pulley diameter backflexing	120 mm
Knife edge suitable	no
Operation temperatures	Min: -10 °C 14 °F Max: 70 °C 158 °F
Permanently antistatic (DIN EN ISO 21178)	yes
Flammability (DIN EN ISO 340)	no
Chemical resistance	oil and grease resistant (see list of resistance)
Complies with FDA	yes (see declaration of conformity)
Meets EU regulation for food contact	yes (see declaration of conformity)

Installation terms

Slider bed suitable	no
Carrying rollers suitable	yes
Low noise application	no
Accumulation mode	no
Inclined transportation	yes
Buckling conveyor	no
Curved installation	no
Friction coeff. on slider bed of steel	0.35
Friction coeff. on slider bed with friction cover	0.4
Troughed installation	no
Cross rigidity	yes

The listed performance data, information on application and use are only recommendations and were identified under normal conditions and are subject to the changes through continuous development. Since the VIS GmbH has no influence on the specific conditions of use, there can be differences in the data and information. Therefore, no liability can be accepted for the qualification of the product for the specific application.