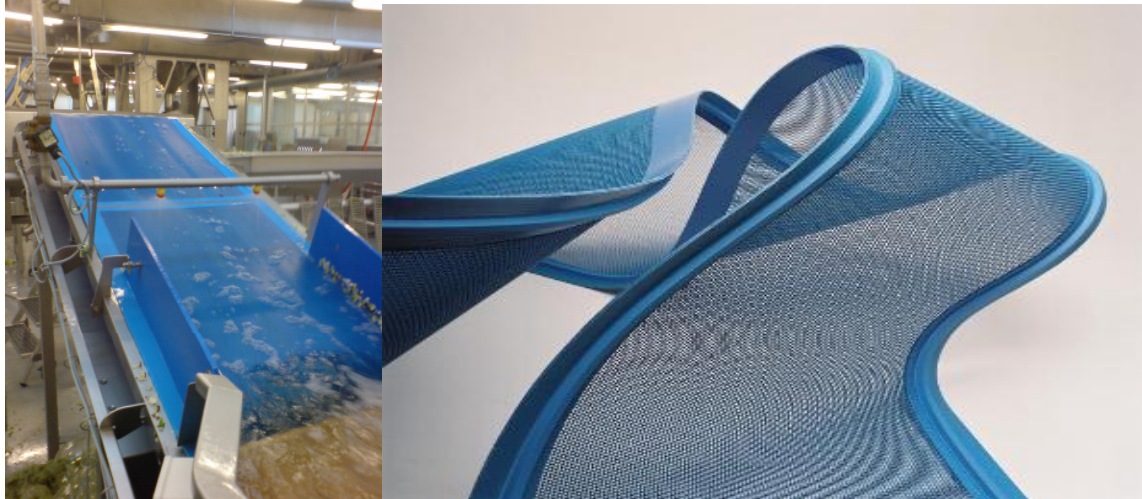


● ● ● ● **Brand-new** ● ● ● ●

### Technical Data Mesh Belts



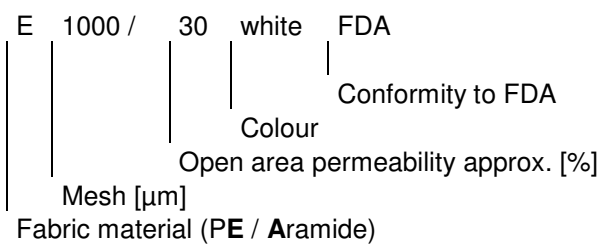
**Technical Data**

Forbo Siegling Art. No.: 910052

Type*	Colour	Mesh [ μm ]	Thread thickness [ mm ]	Open area permeability [%]
E 1000 / 30 white FDA	white	1000	0.8	31
E 2000 / 45 white FDA	white	2000	0.9	42
E 3000 / 55 white FDA	white	3000	1.0	53
E 4000 / 60 white FDA	white	4000	1.0	61
E 1000 / 30 blue FDA	blue	1000	0.8	31
E 2000 / 45 blue FDA	blue	2000	1.0	42
E 3000 / 55 blue FDA	blue	3000	1.0	53
E 4000 / 60 blue FDA	blue	4000	1.0	61
A 4000 / 60 PTFE brown FDA	brown	4000	0.6	63

Different mesh sizes and materials (PTFE) on request.

\*Nomenclature



Material	Polyester (E) gauze with PVC or polyurethane accessories PTFE (Teflon) coated Aramide fabric (A) Steel gauze in several executions (on request)
Side reinforcement Material	Width 25 mm up to 100 mm, fabric reinforced or full PVC or PU
Splice	Prepared Z-splice or prepared stepped Z-splice endless welded, 50 mm width belt fasteners stainless steel (HS or CS) or KS fastener (PVC), width 100 mm up to 150 mm
Cross reinforcement Material	Width 25 mm up to 100 mm fabric reinforced PVC or full PVC or PU
Other accessories	Tracking profiles in PVC or PU (K8, K10, K13, K17, other profiles on request) lateral profiles in PVC or PU (L20-L60), PU lateral profiles are directly fitted on gauze edge sealing other accessories on request
Min. pulley diameter	80 mm with full PVC or PU edges 150 mm with fabric reinforced PVC, PU or PTFE edges
Temperature range	PVC: -10 up to 70° C PU: -40 up to 100° C PTFE: -20 up to 170° C
Delivery width up to	2,000 mm (larger width on request)
Food suitability	conforms to the guideline on plastics EU 1935/2004 and the FDA guidelines (U.S. Food and Drug Administration) for the transport of unpackaged foodstuffs
Electrostatic properties	non antistatic
Chemical resistance	good resistance to animal, mineral and vegetable oils and fats
Possible applications	washing and drying of vegetable and salad, fruits, fish, tobacco; sewage treatment; filter belt; vacuum belt etc.
Comments	for further questions please contact BD Food in Hanover <a href="mailto:christian.reinhard@forbo.com">christian.reinhard@forbo.com</a> Tel. 0049 511 6704 270 <a href="mailto:claus.cremer@forbo.com">claus.cremer@forbo.com</a> Tel. 0049 511 6704 300

Hanover, April 2009