

# NRS040 White FG 03.0mm

Article code: ACCO000106

## General information

<b>Productgroup</b>	Engineered belts, cover
<b>Industry segment</b>	Food: Meat & poultry, Snack food, Fish & seafood; General industry
<b>Main product feature</b>	Foodgrade, High grip, Wear resistant

## Cover type

<b>Material</b>	NR
<b>Top finish</b>	ground
<b>Color</b>	white



## Characteristics

<b>Food Grade (FG)</b>	yes	No; FDA
<b>Antistatic (AS)</b>	no	
<b>Oil &amp; fat resistance</b>	no	
<b>Wear resistance</b>	good	

## Technical data

<b>Hardness</b>			40A Shore	
<b>Density</b>			1000 kg/m <sup>3</sup>	62.43 lbs/ft <sup>3</sup>
<b>Coefficient of friction</b>	product side against steel	dynamic	n.a.	
		static	1	
<b>Operating temperature</b>	continuous	from / to	-40 / 70 °C	-40 / 158 °F
<b>Thickness</b>			3 mm	0.12 in.
<b>Maximum available width</b>			1230 mm	48.43 in.
<b>Maximum available length</b>			9250 mm	364.17 in.
<b>Pulley factor *</b>			15	

## Fabrication

A belt cover material is applied to the substrate either by gluing, welding or vulcanizing. Depending of the method of applying the belt could be suitable for one running direction only. If this is the case, it will be indicated on the belt.

Contact Ammeraal Beltech to inquire what the fabrication options are for this specific cover type: gluing, welding, vulcanizing, grinding, perforations, milling and slotting.

## Additional Information

This sheet contains typical values, which apply to a temperature of approx. 20 °C (68 °F), unless otherwise stated, individual data may differ.

\* With the pulley factor of a specific cover material one can calculate the advised minimum pulley diameter.

Advised minimum pulley diameter = pulley factor × thickness (mm).

For example of the pulley factor of a specific cover material = 20,

the thickness of that cover = 4 mm: In this case the advised minimum pulley diameter = 20 × 4 = 80 mm.