

# NTS065 White FG 10.0mm

Article code: ACCO000206

## 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 friction, Oil & grease resistant, Wet circumstances

## Cover type

<b>Material</b>	NT
<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>	yes	
<b>Wear resistance</b>	good	

## Technical data

<b>Hardness</b>			65A Shore	
<b>Density</b>			1300 kg/m <sup>3</sup>	81.16 lbs/ft <sup>3</sup>
<b>Coefficient of friction</b>	product side against steel	dynamic	n.a.	
		static	0,8	
<b>Operating temperature</b>	continuous	from / to	-20 / 100 °C	-4 / 212 °F
<b>Thickness</b>			10 mm	0.39 in.
<b>Maximum available width</b>			1400 mm	55.12 in.
<b>Maximum available length</b>			10000 mm	393.7 in.
<b>Pulley factor *</b>			18	

## 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.