

# FDA-NBR - WHITE FOOD QUALITY BELT (EPG)

## NBR - WHITE NITRILE - FDA



This belt quality has good oil and fat resistance and meets the requirements for components in contact with food stuffs.

Used widely with rice processing, flour mills, dry milk products, salt, sugar and detergents etc.

- > FDA Approved
- > Highly Oil Resistant (NBR) covers

### Technical Specifications

- > Constructed with Polyester/ Polyimide plies with low elongation characteristics
- > Resistant to acids and lyes in low concentration
- > Approved FDA CFR section 21-177-2600, DIN 22102 EGA
- > E = Anti-static DIN 22104
- > G = Fat resistant
- > A = Food quality

### Temperature Range

- > -20°C to +100°C 



TYPE		EP400	EP500	EP630	EP800	EP1000
Number of plies	-	3	3	3	4	4
Total Tensile Strength	kN/m	400	500	630	800	1000
Maximum Working Tension (10:1 Safety Factor)	kN/m	40	50	63	80	100
Top & Bottom Cover Thickness	mm	1.5+1.5	1.5+1.5	1.5+1.5	2+2	2+2
Belt Thickness	mm	6.0	6.3	6.9	9.4	10.6
Weight	kg/m <sup>2</sup>	8.2	8.4	8.7	11.9	12.5
Minimum Pulley Ø	mm	315	315	400	500	630

