Technical datasheet

Endless Woven P1284B AmDough70 Cotton 2.0mm



Article code: RMFA000040

General information	
Product group	endless woven
Industry segment	Food: Bakery
Main product feature	Foodgrade, Moisture absorbant, Non-fraying
Application	Rotary moulder belt, Rotary cutter, Oven infeed belt
Indication of use	Knife edge transfer, Abrasive applications

Belt construction		
Tension layer		Plain, cotton
Number of plies		1
Bottom side	material	Ropanol, PUR
	finish	impregnation
		transparent

Characteristics		
Food Grade (FG)	yes	EC 1935/2004, EU 10-2011; FDA

Technical data						
Tensile Strength	ISO 21181		90	N/mm	513.91	lbs/in.
Thickness		total	2	mm	0.08	in.
Weight			1.3	kg/m²	0.27	lbs/ft²
Length		min. / max.	800 / 52000	mm	31.5 / 2047.24	in.
Width		min. / max.	40 / 3400	mm	1.57 / 133.86	in.
Operating temperature	continuous	from / to	-10 / 130	°C	14 / 266	°F
	short	from / to	-30 / 150	°C	-22 / 302	°F
Minimum pulley diameter			3	mm	0.12	in.

Tolerances				
Length	± 2 %	minimum ±	20 mm	0.79 in.
Width	± 2 %	minimum ±	2 mm	0.08 in.
Thickness		±	0.5 mm	0.02 in.

Top view

Standard AmDough range						
Belttype	Material	Weave	Belt Thickness [mm]	Diameter of knife edge <135° [mm]		
AmDough 100	cotton	broken twill	2.8	5		
AmDough 90	cotton	broken twill	2.4	4		
AmDough 80	cotton / polyamide	broken twill	2.4	4		
AmDough 70	cotton	plain	2.0	3		
AmDough 60	cotton / polyamide	broken twill	2.4	4		
AmDough 50	cotton / polyamide	plain	1.8	3		
AmDough 40	cotton / polyamide	plain	2.0	3		
AmDough 20	cotton / polyester	plain	2.0	3		

There is a linear relationship between the AmDough absorption numbers:

Heavy dough: wet, high degree of moisture, AmDough belt with higher absorption factor

Light dough: dry, low degree of moisture, AmDough belt with lower absorption factor

Top side: always uncoated

Bottom side: PUR transparent food grade impregnation for stability, better wear resistance and longer belt life

Belt edges are reinforced with polyamide selvedges.

Dimension: length up to 100 m, width up to 3400 mm

Broken twill (GK) types are also available as Twill (k) versions.

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.