Applications	Belt type	CC-12DKC (2 CF) • Conveyor belt for food industry • Dough handling machines • Laundry industry	
	Belt t	 Conveyor belt for food industry Dough handling machines 	
		 Conveyor belt for food industry Dough handling machines 	
Item			
		Description	Remarks
truction			①Cotton/Polyester Fabric ②PVC (White)
atic		No	
I		10 to 2,700 [mm]	
h		700 to 100,000 [mm]	
ness		1.7 [mm]	
Width Length Thickness Minimum pulley dia.		Finger Joint: Ø20mm	
		Skived Joint: Ø40mm	
le strength		80 [N/mm]	Test speed: 50 mm/min
ation at break		12 [%]	Ambient condition: 23°C,50%R.H.
lard elongation		0.5 [%]	_
on at 0.5%		2 [N/mm]	Ambient condition: 23°C,50%R.H.
Operating temp.		Continuously: -10 to +70 [°C]	_
		Periodically: -20 to +100 [°C]	
icient of n		0.2 to 0.25 (Steel) Top and Bottom	Measurement condition: 7kPa, 1mm/ Ambient condition: 23°C,50%R.H.
		1.7 [kg/m²]	
	atic h hess um pulley dia. e strength ation at break ard elongation on at 0.5% tting temp. cient of h A approved rellent release of dou	atic h hess um pulley dia. e strength ation at break ard elongation on at 0.5% tting temp. cient of h A approved rellent release of dough in	aticNo10 to 2,700 [mm]h700 to 100,000 [mm]hess1.7 [mm]um pulley dia.Estrengthation at break12 [%]ard elongation0.5 [%]on at 0.5%2 [N/mm]ting temp.Periodically: -10 to +70 [°C]cient of0.2 to 0.25 (Steel) Top and Bottom1.7 [kg/m²]