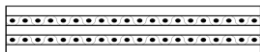


Technical Datasheet		Conveyor Belt	
Belt type		LBEU-12BNF-2	
		U-161 Ver.3	
Applications - Food conveyance - Light duty conveyor - Dough conveyor - Sliced vegetable conveyance - Meat, broiler conveyance			
Construction			
	Top side		Bottom side
	TPU		TPU
	0.3mm		0.3mm
	Mirror surface		Matte surface
	Blue		Blue
	Tension member		Splice
	Polyester		Finger
	Fabric		Skiver
	2ply		
	Construction		
Dimensions			
Width/Roll (max.)		1,500mm	
Width/Endless (max.)		1,500mm	
Length (max.)		100m	
Total thickness		1.6mm	
Weight		1.7 kg/m²	
Please contact Nitta if you need other dimensions.			
Regulatory compliance			
Food Sanitation Act (Japan)			
RoHS(2011/65/EC,			
(EU)2015/863)			
Features			
Antistatic			
Sodium hypochlorite resistance			
Heat and moisture resistance			
Anti-microbial and Anti-mold			
Non-fray fabric			
Minimal shrinkage/hot water			
Minimal shrinkage/foreign material			
Roller bed			
Properties			
Minimum pulley diameter			
Flexing			
Finger		25mm	
Skiver		50mm	
Back flexing			
Finger		25mm	
Skiver		50mm	
Knife edge		-	
Dynamic properties			
Standard elongation		0.5%	
Tension after relaxation at 0.5%		1.0N/mm	
Initial tension at 1.0%		4.0N/mm	
Tension after relaxation at 1.0%		2.0N/mm	
Operating temperature range		-30~100°C	
Operating temperature range*		-20~80°C	
*When under continuous use			
Tensile properties			
Tensile strength		120N/mm	
Elongation at break		20%	
Maximum allowable tension		4.0N/mm	
Maximum allowable elongation		1.0%	
Coefficient of friction			
Top	vs. Steel	0.7~0.8	
	vs. Paper	0.8~0.9	
Bottom	vs. Steel	0.4~0.5	
	vs. Lagged pulley	0.6~0.8	
	vs. POM (resin)	0.4~0.6	
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