

Technical Datasheet	Conveyor Belt	
	Belt type	WEUT-12BNF-2

U-151 Ver.6

Applications

- Rice cracker conveyor
- Miso, fermented foods (soy sauce, sake)
- Medium duty conveyor

Construction



Top side

TPU
0.4mm
Matte surface
White

Bottom side

TPU
0.4mm
Matte surface
White

Tension member

Polyester
Fabric
2ply

Splice

Diagonal skiver
Finger

Construction



Dimensions

Width/Roll (max.)

1,300mm

Width/Endless (max.)

1,300mm

Length (max.)

100m

Total thickness

2.0mm

Weight

2.1 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
Heat and moisture resistance
Anti-microbial and Anti-mold
Non-fray fabric
Minimal shrinkage/foreign material
Troughed conveyor
Roller bed

Properties

Minimum pulley diameter

Flexing

Skiver

50mm

Finger

25mm

Back flexing

Skiver

50mm

Finger

25mm

Knife edge

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Dynamic properties

Standard elongation

0.5%

Tension after relaxation at 0.5%

2.0N/mm

Initial tension at 1.0%

8.0N/mm

Tension after relaxation at 1.0%

4.0N/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

15%

Maximum allowable tension

8.0N/mm

Maximum allowable elongation

1.0%

Coefficient of friction

Top vs. Steel

0.4~0.5

vs. Paper

0.5~0.6

Bottom vs. Steel

0.4~0.5

vs. Lagged pulley

0.6~0.8

vs. POM (resin)

0.4~0.6