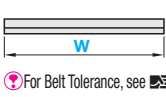


# Flat Belts: For Food Transfer

**Features:** Belts with antibacterial and antifungal specifications for transfer of uncovered foods such as meat, bread, sweets, noodles etc.

Food Conveyor	Type	Color	Ply count	Surface Shape	Material		Friction Coefficient (Ref. Against Polished Steel)		Thickness mm	Unit Mass kg/m <sup>2</sup>	Allowable Tension N/mm	Min. Pulley Dia. Ømm	Knife Edge	Continuous Use Temperature °C
					Surface	Back	Front	Back						
					FHBLT	White	1	Flat surface						
KBLW	White	1	Flat surface	Thermoplastic Polyurethane	Polyester Canvas	0.6	0.2	0.8	0.7	4	15	R3	-30~100	
KBLT	Sky Blue	1	Flat surface	Thermoplastic Polyurethane	Polyester Canvas	0.6	0.2	0.8	0.7	4	15	R3	-30~100	
KBLWSN	White	2	Flat surface	Thermoplastic Polyurethane	Polyester Canvas	0.6	0.2	1.4	1.5	8	25(15) *1	(R3) *1	-30~100	
KBLWDN	White	2	Flat surface	Thermoplastic Polyurethane	Polyester Canvas	0.6	0.2	1.7	1.9	8	50	-	-30~100	
KBLWT	White	3	Flat surface	Thermoplastic Polyurethane	Polyester Canvas	0.6	0.2	2.5	2.6	12	100	-	-30~100	
PHBLB	Sky Blue	1	Diamond	Thermoplastic Polyurethane	Polyester Canvas	0.6	0.2	1.3	1	4	20	-	-30~100	
PHBLBN	Sky Blue	2	Diamond	Thermoplastic Polyurethane	Polyester Canvas	0.6	0.2	1.7	1.6	3	30	-	-30~100	
PHBLWN	White	2	Diamond	Thermoplastic Polyurethane	Polyester Canvas	0.6	0.2	1.7	1.6	3	30	-	-30~100	

\*1: Number in ( ) is the value when allowable tension is 5N/mm.



• Flat belts are weld-jointed before shipping.

• I.D. will be the Belt Length.

● FHBLT has the function compliant with HACCP.  
 \*HACCP ----- Hazard Analysis (and) Critical Control Point.  
 A technology developed by National Aeronautics and Space Administration (NASA) for sanitary control of space foods, which is applied to sanitary control in food industries and restaurants.

Part Number	Belt Length L (m)		Body Price / m									Belt Jointing Charge (Body Price ±)				
	Belt Width W (mm)	0.01m Increment	FHBLT	KBLW	KBLT	KBLWSN	KBLWDN	KBLWT	PHBLB	PHBLBN	PHBLWN	FHBLT	KBLW KBLT PHBLB	KBLWSN, KBLWDN PHBLBN, PHBLWN	KBLWT	
FHBLT	10	0.50~20.00														
	15															
	20															
	25															
	30															
	35															
	40															
	50															
	60															
	70															
	75															
	80															
	90															
	100															
	110															
	120															
	125															
	130															
	140															
	150															
	160															
	170															
	180															
	190															
	200															
	210															
	220															
	230															
	240															
	250	0.80~20.00														
	260															
	270															
	280															
	290															
	300															
	310															
	320															
	330															
	340															
	350															
	360															
	370															
	380															
	390															
	400															
	410															
	420															
	430															
	440															
	450															
	460															
	470															
	480															
	490															
	500															

Flat belts are weld-jointed before shipping.  
 The connection areas may become slightly thicker: FHBLT by 0.3mm.

Ordering Example

Part Number - Belt Length L (m)

Type Belt Width

FHBLT 50 - 4.23

Type	Food hygienic properties	Antibacterial and Antifungal Property	Fray Prevention	Water Resistance, Heat-Resistant	Thermal Shrinkage Prevention	Surface Cleanability	Prevention of shrinkage due to imprinting	Sodium Hypochlorite Resistant	Anti-stick	Oil Resistance
FHBLT	○	○	○	△	△	△	△	△	△	△
KBLW	○	○	○	○	○	-	-	-	-	○
KBLT	○	○	○	○	○	-	-	○	-	○
KBLWSN	○	○	○	○	○	-	-	○	-	○
KBLWDN	○	○	○	○	○	-	-	○	-	○
KBLWT	○	○	○	○	○	-	-	○	-	○
PHBLB	○	○	○	○	○	-	-	○	○	○
PHBLBN	○	○	○	○	○	-	-	○	○	○
PHBLWN	○	○	○	○	○	-	-	○	○	○

○: Best suited, ○: Applicable, △: May be applicable, -: Not applicable