Flat Belts General Use

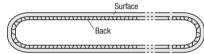
Features: Used for transfer of wide range of items right from food to cardboard, metal and plastic. Excels in moist-heat resistance and prevents fray.



Type	Type No.	Ply count	Surface Shape	Color	Mate	Friction Coefficient (Ref. Against Polished Steel)		Thickness	mm Mass		Min. Pulley Dia.	Knife Edge	Continuous Use Temperature	
	140.	Count	Silape		Surface	Back	Front	Back	"""	kg/m²	N/mm	Ømm	Luge	°C
HBLT	1	1	Flat surface	Green	Polyurethane	Polyester	0.2	0.1	0.9	1	4	25	R5	-30~80
HBLTWH	2	1	Flat surface	White	Polyurethane	Polyester	0.15	0.1	0.9	1	4	25	R5	-30~80
HBLTG	3	1	Flat surface	Green	Polyurethane	Polyester	0.8	0.2	0.8	0.7	4	15	R3	-30~80
HBLTGDN	4	2	Flat surface	Green	Thermoplastic Polyurethane	Polyester Canvas	0.6	0.2	1.7	1.9	8	50	×	-30~100
HBLBN	(5)	2	Flat surface	Sky Blue	Thermoplastic Polyurethane	Polyester Canvas	0.6	0.2	1.4	1.3	3	15	R3	-30~100
HBLYGN	6	2	Flat surface	Yellow Green	Thermoplastic Polyurethane	Polyester Canvas	0.6	0.2	1.4	1.5	8	25(15)*1	(R3)*1	-30~100
HBLTGCN	7	2	Flat surface	Green	PVC	Polyester Canvas	1.0	0.2	2.1	2.3	8	50	×	-10~80
HBLTWCN	8	2	Flat surface	White	PVC	Polyester Canvas	1.0	0.2	2.1	2.3	8	50	×	-10~80
HBLGT	9	3	Flat surface	Green	PVC	Polyester Canvas	1.0	0.2	5.0	5.7	18	120	×	-10~80
HBLWT	10	3	Flat surface	White	PVC	Polyester Canvas	1.0	0.2	5.0	5.7	18	120	×	-10~80
HBTDST	11)	2	Flat surface	Green	PVC	Polyester Canvas	1.0	0.2	3.6	4.1	8	100	×	-10~80

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

▼For Belt Tolerance, see ► P.1352



	•Flat belts are weld-jointed before shipping
١	 I.D. will be the Belt Length.

Det North on District (a)													
Part Num	ber	Belt Length L (m)							Belt Jointing Charge (Body Price +)				
	Belt	J - (,	12	3	(4)	578	6	9 10	(11)	12	(3)	4, 5, 6, 7, 8, 11	9 10
Type Width W (mm)		0.01m Increment	HBLT	HBLTG	HBLTGDN	HBLBN		HBLGT	HBTDST	HBLT	HBLTG	HBLTGDN, HBLBN HBLYGN, HBLTGCN HBLTWCN, HBTDST	HBLGT HBLWT
	10	j											
	15	0.50~20.00											
	20 25												
	30	1											
	35	i											
	40												
	50 60	-											
	70	1											
	75	j											
	80												
	90	-											
	110	1											
	120]											
HBLT	125 130												
HBLTWH	140	1											
HDLIWH	150	i											
HBLTG	160												
	170 180												
HBLTGDN	190	1											
HBLBN	200]											
HBLBN	210 220												
HBLYGN	230	1											
	240	0.80~20.00											
HBLTGCN	250	0.80~20.00											
UDITMON	260 270	-											
HBLTWCN	280	1											
HBLGT	290]											
HELGI	300 310												
HBLWT	320	1											
	330]											
HBTDST	340												
	350 360	-											
	370	1											
	380]											
	390 400												-
	410	1											
	420]											
	430	-											
	440 450	1											
	460	1											
	470												
	480 490	-											
	490												

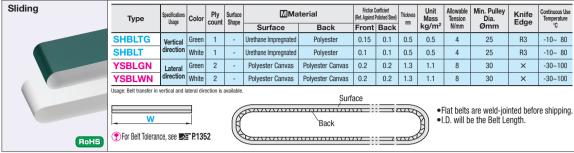
Flat belts are weld-jointed before shipping.
The connection areas may become slightly thicker: HBLT, HBLTWH by 0.3mm.



Туре	Food hygienic properties	Antibacterial and Antifungal Property	Fray Prevention	Water Resistance, Moist-Heat Resistance	Thermal Shrinkage Prevention	Surface Cleanability	Prevention of shrinkage due to imprinting	Sodium Hypochlorite Resistant	Anti-stick	Oil Resistance
HBLT	0	-	-	Δ	Δ	Δ	Δ	Δ	Δ	Δ
HBLTWH	0	-	-	Δ	Δ	Δ	Δ	Δ	Δ	Δ
HBLTG	0	-	0	0	0	-	-	0	-	0
HBLTGDN	0	-	0	0	0	-	-	0	-	0
HBLBN	0	0	0	0	0	-	-	0	-	0
HBLYGN	0	-	0	0	0	-	-	0	-	0
HBLTGCN	0 *1	-	0	-	-	-	-	0	-	0
HBLTWCN	0 *1	-	0	-	-	-	-	0	-	0
HBLGT	O *1	-	-	-	-	-	-	0	-	0
HBLWT	0 *1	-	-	-	-	-	-	0	-	0
HRTDST	O *1		0							0

Flat Belts For Sliding

Features: A canvas having lubricating ability in vertical and lateral direction is used. It is a flat belt for accumulation and alignment of transfer objects.



Part Number		Belt Length L (m)		Body Price / m	Belt Jointing Charge (Body Price +)			
Туре	Belt Width W (mm)	0.01m Increment	SHBLTG SHBLT	YSBLGN	YSBLWN	SHBLTG SHBLT	YSBLGN YSBLWN	
	10							
	15	0.50~20.00						
	20 25							
	30							
	35							
	40							
	50							
	60	1						
	70							
	75							
	80							
	90 100							
	110							
	120							
	125							
	130							
	140							
	150							
	160							
	170 180							
	190							
OLIDI TO	200							
SHBLTG	210							
SHBLT	220							
	230							
YSBLGN	240	0.80~20.00						
VODLUM	250	0.80~20.00						
YSBLWN	260							
	270							
	280 290							
	300							
	310							
	320							
	330							
	340							
	350	1						
	360							
	370							
	380							
	390							
	400							
	410 420							
	430							
	440							
	450							
	460							
	470							
	480							
	490							
	500	l						

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



Туре	Food hygienic properties	Antibacterial and Antifungal Property	Fray Prevention	Water Resistance, Moist-Heat Resistance	Thermal Shrinkage Prevention	Surface Cleanability	Prevention of shrinkage due to imprinting	Sodium Hypochlorite Resistant	Anti-stick	Oil Resistance
SHBLTG	0	-	-	Δ	Δ	Δ	Δ	Δ	Δ	Δ
SHBLT	0	-	-	Δ	Δ	Δ	Δ	Δ	Δ	Δ
YSBLGN	0*1	-	-	-	0	-	-	0	-	0
YSBI WN	0	-		-	0	-	-	0		0

^{*1:} Cannot be used for bare transfer of oil and fatty foods.

③: Best suited, ○: Applicable, △: May be applicable, -: Not applicable