

Flat Belts - General Use

Features: Can be used for transfer of a wide range of items from unpackaged food to cardboard, metal and plastic. Excels in moist-heat resistance and prevents fray.

General Purpose	Type	Type No.	No. of Plies	Surface Shape	Color	Material		Friction Coefficient (Ref. Against Polished Steel)		Thickness mm	Unit Mass kg/m ²	Allowable Tension N/mm	Min. Pulley Dia. 0mm	Knife Edge	Continuous Use Temperature °C
						Surface	Back	Front	Back						
	HBLT	(1)	1	Flat surface	Green	Polyurethane	Polyester	0.3	0.1	0.8	0.9	4	25	R8	-10~80
	HBLTWH	(2)	1	Flat surface	White	Polyurethane	Polyester	0.3	0.1	0.8	0.9	4	25	R8	-10~80
	HBLTG	(3)	1	Flat surface	Green	Polyurethane	Polyester	0.8	0.2	0.8	0.7	4	15	R3	-30~80
	HBLTGCN	(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	0.2	2.1	2.3	8	50	×	-10~80
	HBLTWCN	(8)	2	Flat surface	White	PVC	Polyester Canvas	1	0.2	2.1	2.3	8	50	×	-10~80
	HBLGT	(9)	3	Flat surface	Green	PVC	Polyester Canvas	1	0.2	5	5.7	18	120	×	-10~80
	HBLWT	(10)	3	Flat surface	White	PVC	Polyester Canvas	1	0.2	5	5.7	18	120	×	-10~80
	HBT DST	(11)	2	Flat surface	Green	PVC	Polyester Canvas	1	0.2	3.6	4.1	8	100	×	-10~80

*1: The values in () are those when the allowable tension is 5 N/mm.

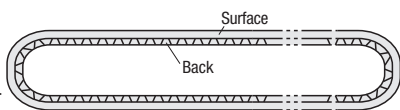
Catalog Standard Changes



About Belt Tolerance **P1390**

● Endless jointing is applied before the product is shipped.

● I.D. is defined as the belt length.



Type	Friction Coefficient (Ref. Against Polished Steel)		Thickness mm	Unit Mass kg/m ²	Allowable Tension N/mm	Min. Pulley Dia. 0mm	Knife Edge	Continuous Use Temperature °C
	Front	Back						
HBLT	0.3	0.1	0.8	0.9	4	25	R8	-10~80
HBLTWH	0.3	0.1	0.8	0.9	4	25	R8	-10~80

For information about resistance of flat belts against chemicals and oils, see **P1383** and **P1384**.

Part Number		Belt Length L (m)	Body Price / m							Endless Jointing Charge (Body Price +)				
Type	Belt Width W (mm)	0.01m Increment	(1) (2)	(3)	(4)	(5) (7) (8)	(6)	(9) (10)	(11)	(1) (2)	(3)	(4), (5), (6), (7), (8), (11)	(9) (10)	
			HBLT HBLTWH	HBLTG	HBLTGDN	HBLBN HBLTGCN HBLTWCN	HBLYGN	HBLGT HBLWT	HBT DST	HBLT HBLTWH	HBLTG	HBLTGDN · HBLBN HBLYGN · HBLTGCN HBLTWCN · HBT DST	HBLGT HBLWT	
HBLT HBLTWH HBLTG HBLTGDN HBLBN HBLYGN HBLTGCN HBLTWCN HBLGT HBLWT HBT DST	10	0.50 ~ 20.00												
	15													
	20													
	25													
	30													
	35													
	40													
	50													
	60													
	70													
	75	0.80 ~ 20.00												
	80													
	90													
	100													
	110													
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	400													
	410													
	420													
	430													
	440													
	450													
	460													
	470													
	480													
	490													
	500													

The connection areas on the following part numbers may become approx. 0.3mm thicker: HBLT, HBLTWH.

	Ordering Example	Part Number	-	Belt Length L (m)
		Type Belt Width	-	
		HBLT 350	-	4.23

Type	Food hygienic properties	Antibacterial and Antimold 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	○	-	-	△	△	△	△	△	△	△
HBLTWH	○	-	-	△	△	△	△	△	△	△
HBLTG	○	-	○	○	○	-	-	○	-	○
HBLTGCN	○	-	○	○	○	-	-	○	-	○
HBLBN	○	○	○	○	○	-	-	○	-	○
HBLYGN	○	-	○	○	○	-	-	○	-	○
HBLTGCN	○*2	-	○	-	-	-	-	○	-	○
HBLTWCN	○*2	-	○	-	-	-	-	○	-	○
HBLGT	○*2	-	-	-	-	-	-	○	-	○
HBLWT	○*2	-	-	-	-	-	-	○	-	○
HBT DST	○*2	-	○	-	-	-	-	○	-	○

*2: Cannot be used for bare transfer of oil and fatty foods.
○: Excellent / ○: Applicable / △: May be affected by environments / -: Not applicable