

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	Material		Friction Coefficient (Ref. Against Polished Steel)		Thickness mm	Unit Mass kg/m ²	Allowable Tension N/mm	Min. Pulley Dia. Ømm	Knife Edge	Continuous Use Temperature °C
					Surface	Back	Front	Back						
HBLT	①	1	Flat surface	Green	Polyurethane	Polyester	0.3	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
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
HBDTST	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

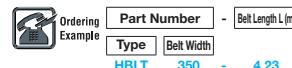


- Flat belts are weld-jointed before shipping.
- I.D. will be the Belt Length.

For Belt Tolerance, see P135

300

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



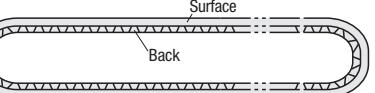
Flat Belts For Sliding

■ **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.



Type	Specifications Usage	Material			Friction Coefficient (Ref. Against Polished Steel)		Thickness mm	Unit Mass kg/m ²	Allowable Tension N/mm	Min. Pulley Dia. Ømm	Knife Edge	Continuous Use Temperature °C		
		Color	Ply count	Surface Shape	Front	Back								
IBLTG	Vertical direction	Green	1	—	Urethane Impregnated	Polyester	0.15	0.1	0.5	0.5	4	25	R3	-10~80
		White	1	—	Urethane Impregnated	Polyester	0.1	0.1	0.5	0.5	4	25	R3	-10~80
IBLTL	Lateral direction	Green	2	—	Polyester Canvas	Polyester Canvas	0.2	0.2	1.3	1.1	8	30	×	-30~100
		White	2	—	Polyester Canvas	Polyester Canvas	0.2	0.2	1.3	1.1	8	30	×	-30~100

Belt transfer in vertical and lateral direction is available.



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

For Belt Tolerance, see P1352

Part Number		Belt Length L (m)	Body Price / m			Belt Jointing Charge (Body Price +)	
Type	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						
	70						
	75						
	80						
	90						
	100						
	110						
	120						
	125						
	130						
	140						
	150						
	160						
	170						
	180						
	190						
SHBLTG	200						
	210						
SHBLT	220						
	230						
YSBLGN	240						
	250	0.80~20.00					
YSBLWN	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						

500



Type	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	○	-	-	△	△	△	△	△	△	△
HBLTWH	○	-	-	△	△	△	△	△	△	△
HBLTG	○	-	○	○	○	-	-	○	-	○
HBLTGDN	○	-	○	○	○	-	-	○	-	○
HBLBN	○	○	○	○	○	-	-	○	-	○
HBLGN	○	-	○	○	○	-	-	○	-	○
HBLTCN	○ *1	-	○	-	-	-	-	○	-	○
HBLTWCN	○ *1	-	○	-	-	-	-	○	-	○
HBLGT	○ *1	-	-	-	-	-	-	○	-	○
HBLWT	○ *1	-	-	-	-	-	-	○	-	○

11. Cannot be used for home transfer of oil and fatty acids

*1: Cannot be used for bare transfer of oil and fatty foods.
Q: Best suited Q: Applicable ^: May be applicable -: Not applicable

Type	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	○	-	-	○	△	△	△	△	△	△
SHBLT	○	-	-	△	△	△	△	△	△	△
YSLBGN	○*1	-	-	-	○	-	-	○	-	○

*1: Cannot be used for bare transfer of oil and fatty foods.
 Best suited. Applicable. May be applicable. - Not applicable.

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