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	Surface Shape	Color	Mate	erial		Coefficient Polished Steel)	Thickness	Unit Mass	Allowable Tension	Min. Pulley Dia.	Knife Edge	Continuous Use Temperature
	NO.	Count	Shape		Surface	Back	Front	Back	1 """	kg/m²	N/mm	Ømm	Luge	°C
HBLT	1	1	Flat surface	Green	Polyurethane	Polyester	0.3	0.1	0.8	0.9	4	15	R3	-10~80
HBLTWH	2	1	Flat surface	White	Polyurethane	Polyester	0.3	0.1	0.8	0.9	4	15	R3	-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	1.8	1.9	8	30	×	-10~80
HBLTWCN	8	2	Flat surface	White	PVC	Polyester Canvas	1.0	0.2	1.8	1.9	8	30	×	-10~80
HBLGT	9	3	Flat surface	Green	PVC	Polyester Canvas	1.0	0.2	4.6	5	18	100	×	-10~80
HBLWT	(10)	3	Flat surface	White	PVC	PVC Polyester Canvas		0.2	4.6	5	18	100	×	-10~80
HBTDST	11)	2	Flat surface	Green	PVC	Polyester Canvas	1.0	0.2	3.4	3.7	8	75	×	-10~80
		-			-	. ,	1.0	-	_		-			

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

W ● For Belt Tolerance, see ► P.1352 Back

Surface

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

Part Num	ber	Belt Length L (m)		Body Price / m						Belt Jointing Charge (Body Price +)				
	Belt		12	3	4	578	6	9 10	(1)	12	3	4, 5, 6, 7, 8, 11	9 10	
Туре	Width W (mm)	0.01m Increment	HBLT HBLTWH	HBLTG	HBLTGDN	HBLBN HBLTGCN HBLTWCN	HBLYGN	HBLGT HBLWT	HBTDST	HBLT HBLTWH	HBLTG	HBLTGDN, HBLBN HBLYGN, HBLTGCN HBLTWCN, HBTDST	HBLGT HBLWT	
	10 15	0.50~20.00												
	20													
	25													
	30 35	-												
	40	1												
	50 60													
	70	1												
	75	1												
	80 90	-												
	100	j												
	110 120													
HBLT	125	1												
	130	1												
HBLTWH	140 150	-												
HBLTG	160]												
	170 180	-												
HBLTGDN	190	j												
HBLBN	200]												
	210 220	1												
HBLYGN	230	1												
HBLTGCN	240 250	0.80~20.00											_	
HBLIGGN	260	j												
HBLTWCN	270 280	-												
HBLGT	290	1												
HBLGT	300]												
HBLWT	310 320	1												
UPTROT	330	1												
HBTDST	340 350	-	-											
	360	j												
	370 380													
	390	1												
	400]												
	410 420	-												
	430	1												
	440 450	-												
	460	1												
	470]												
	480 490	1												
	500	1			_									

Plat belts are weld-jointed before shipping.

The connection areas may become slightly thicker: HBLT, HBLTWH by 0.3mm. PBelt length L must be four times belt width W. (L ≥ W × 4/1000)



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	0 *1	-	-	-	-	-	-	0	-	0
HBLWT	0 *1	-	-	-	-	-	-	0	-	0
UDTDCT	O #1									- 0

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

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

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.



Туре	Specifications Usage	Color	Ply	Surface	MMa	terial	Friction C (Ref. Against F	cefficient Polished Steel)	Thickness mm	IVIass	Allowable Tension	Min. Pulley Dia.	Knife Edge	Continuous Use Temperature
	Usaye		Count	onape	Surface	Back	Front	Back		kg/m²	N/mm	Ømm	Luge	°C
HBLTG	Vertical	Green		-	Urethane Impregnated	Polyester	0.15	0.1	0.5	0.5	4	25	R3	-10~ 80
HBLT	BLT direction Wh		1	-	Urethane Impregnated	Polyester	0.1	0.1	0.5	0.5	4	25	R3	-10~ 80
SBLGN	Lateral	Green	2	-	Polyester Canvas	Polyester Canvas	0.2	0.2	1.3	1.1	8	30	×	-30~100
SBLWN							0.2	1.3	1.1	8	30	×	-30~100	
e: Belt transfer in vertical and lateral direction is available. Surface														
				/	BAAAAAA	$\frac{1}{1}$		\equiv	X	•F	lat belts	are weld-ioii	nted befor	e shipping.

Back

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

Part Number		Belt Length L (m)		Body Price / m	Belt Jointing Charge (Body Price +)			
Type Belt Wid		0.01m Increment	SHBLTG SHBLT	YSBLGN	YSBLWN	SHBLTG SHBLT	YSBLGN YSBLWN	
	10		0.152.			5.152.	1002	
	15	0.50~20.00						
	20	0.30~20.00						
	25							
	30							
	35							
	40							
	50							
	60							
	70							
	75							
	80							
	90							
	100							
	110 120							
	120							
	130							
	140							
	150							
	160							
	170							
	180	1						
	190							
SHBLTG	200							
	210							
SHBLT	220							
(00) 01	230							
/SBLGN	240	0.80~20.00						
SBLWN	250 260							
ODLIVIA	270							
	280							
	290							
	300							
	310							
	320							
	330							
	340							
	350							
	360							
	370							
	380							
	390							
	400							
	410 420							
	420							
	440							
	450							
	460							
	470							
	480							
	490							
	500							

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



	Type	Food hygienic properties	Antibacterial and Antifungal Property		Water Resistance, Moist-Heat Resistance	Thermal Shrinkage Prevention	Surface Cleanability	Prevention of shrinkage due to imprinting	Sodium Hypochlorite Resistant	Anti-stick	Oil Resistance
	HBLTG	0	-	-	Δ				Δ	Δ	Δ
	HBLT	0	-	-	Δ	Δ	Δ	Δ	Δ	Δ	
Y	SBLGN	0*1	-	-	-	0	-	-	0	-	0
Y	SBLWN	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