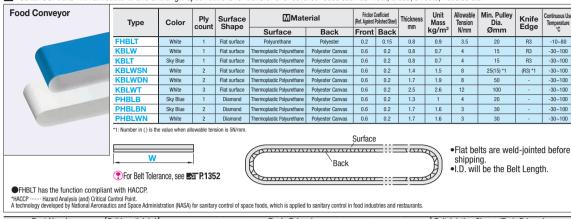
Flat Belts: For Food Transfer

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



Part Number		Belt Length L (m)	Body Price / m								Belt Jointing Charge (Body Price +)				
Туре	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
	10														
	15	0.50~20.00													
	20														
	25														
	30														
	35														
	40														
	50 60	Į.													
	70														
	75	-													
	80	{													
	90	{													
	100	1													
	110	1													
	120	i													
	125	1													
	130	1													
FHBLT	140	1													
IIIDEI	150														
KBLW	160														
KDLW	170														
KBLT	180]													
KBLI	190	0.80~20.00													
KDLWON	200														
KBLWSN	210														
KDIMBN	220														
KBLWDN	230														
	240 250														
KBLWT	260														
	270														
PHBLB	280														
	290														
PHBLBN	300	1													
	310	1													
PHBLWN	320	i													
	330	1													
	340	1													
	350	1													
	360]													
	370	j													
	380	l													
	390														
	400														
	410														
	420														
	430														
	440 450	1													
	460														
	460	-													
	470	1													
	480														
	500	1													

Flat belts are weld-jointed before shipping.

The connection areas may become slightly thicker: FHBLT by 0.3mm.

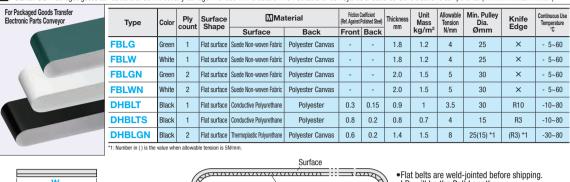


Туре	Food hygienic properties	Antibacterial and Antifungal Property	Fray Prevention	Water Resistance, Moist-Heat Resistance	Thermal Shrinkage Prevention	Surface Cleanability	Prevention of shrinkage due to imprinting	Sodium Hypochlorite Resistant	Anti-stick	Oil Resistance
FHBLT	0	0	0	Δ	Δ	Δ	Δ	Δ	Δ	Δ
KBLW	0	0	0	0	0	-	-	0	-	0
KBLT	0	0	0	0	0	-	-	0	-	0
KBLWSN	0	0	0	0	0	-	-	0	-	0
KBLWDN	0	0	0	0	0	-	-	0	-	0
KBLWT	0	0	0	0	0	-	-	0	-	0
PHBLB	0	0	0	0	0	-	-	0	0	0
PHBLBN	0	0	0	0	0	-	-	0	0	0
PHBLWN	0	0	0	0	0	-	-	0	0	0

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

Flat Belts: For Packaged Goods Transfer / For Electronic Parts Transfer

Features: Packaged goods can be transferred without any damage. Provided with antistatic finish. Suitable for conveyance of static-sensitive electronic components. (DHBLT/DHBLTS/DHBLGN)



Burney ...

•I.D. will be the Belt Length.

U or Boile for	Old Bill Indiano, and I india												
Part Num	Part Number Belt Length L (m)			Body Price / m					Belt Jointing Charge (Body Price +)				
Туре	Belt Width W (mm)	0.01m Increment	FBLG FBLW	FBLGN FBLWN	DHBLT	DHBLTS	DHBLGN	FBLG FBLW	FBLGN FBLWN	DHBLT	DHBLTS	DHBLGN	
DHBLT	5	0.50~ 3.00	-	-		-	-	-	-		-	-	
FBLG FBLW FBLGN FBLWN DHBLT	Width W (mm) 5 10 15 15 15 15 15 15 15 15 15 15 15 15 15	0.01m Increment 0.50~ 3.00 0.50~20.00	FBLW	FBLWN	DHBLT			FBLW		DHBLT			
DHBLTS DHBLGN	260 270 280 290 300 300 310 320 320 330 340 350 360 370 400 400 400 400 400 400 400 400 400 4												

Flat belts are weld-jointed before shipping.
The connection areas may become slightly thicker: DHBLT by 0.3mm.
Belt length for FBLG,FBLW,FBLGN,FBLWN is specified from 0.70 onwards

For Belt Tolerance, see ► P.1352



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
FBLG	Δ	-	-	-	-	-	0	-	0	-
FBLW	Δ	-	-	-	-	-		-	0	-
FBLGN	Δ	-	-	-	-	-	0	-	0	-
FBLWN	Δ	-	-	-	-	-	0	-	0	-
DHBLT	0	-	-	Δ	Δ	Δ	Δ	Δ	Δ	Δ
DHBLTS	-	-	0	-	-	-	-	-	-	0
DHBLGN	-	-	0	-	-	-	-	-	-	0

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