

V-belts

TPE55D beige / blue smooth

notched version possible 



Order No.	Profile dimension mm	Cross section cm ²	approx. weight kg/100m	Standard Roll		Recommended Min. pulley Ø		Fmax/belt (Standard)	
				m	ft	mm	inch	kg	lbs
FBKH55D08B (beige)	8 x 5 (M)	0,32	4,0	100	328	80	3,2	25,6	56,3
FBKH55D10B (beige)	10 x 6 (Z)	0,48	6,0	50	164	105	4,2	38,4	84,5
FBKH55D13B (beige)	13 x 8 (A)	0,82	10,0	50	164	130	5,1	64,0	140,8
*FBKH55D17 (blue)	17 x 11 (B)	1,46	18,0	50	164	175	7	116,8	257,0
FBKH55D22B (beige)	22 x 14 (C)	2,40	29,0	50	164	250	9,8	192,0	422,4










55° Shore D - approx. 100° Shore A

Coeff. of friction μ : Steel: approx. 0,35 | PE: approx. 0,20 | HDPE: approx. 0,15

Recommended pretension 2...4 %

FDA/EC/USDA compliant

Symbols

								
Antistatic profile with outstanding mechanical properties.	Profile with exceptional low-temperature flexibility down to -30°C.	Patented material formulation „PLUS“ for lower product elongation.	Very good UV resistance.	Profiles with FDA/EC conformity for direct contact with food.	Metal and X-ray detectable profiles for maximum food safety.	Hydrolysis resistance (HY). Suitable for humid environments.	Microbe-resistant materials do not provide a breeding ground for microorganisms	Belt made of 2 components enables combination of hardness and features.

V-belts

TPE55D beige / blue smooth

notched version possible 



Order No.	Profile dimension mm	Cross section cm ²	approx. weight kg/100m	Standard Roll		Recommended Min. pulley Ø		Fmax/belt (Standard)	
				m	ft	mm	inch	kg	lbs
FBKH55D08B (beige)	8 x 5 (M)	0,32	4,0	100	328	80	3,2	25,6	56,3
FBKH55D10B (beige)	10 x 6 (Z)	0,48	6,0	50	164	105	4,2	38,4	84,5
FBKH55D13B (beige)	13 x 8 (A)	0,82	10,0	50	164	130	5,1	64,0	140,8
*FBKH55D17 (blue)	17 x 11 (B)	1,46	18,0	50	164	175	7	116,8	257,0
FBKH55D22B (beige)	22 x 14 (C)	2,40	29,0	50	164	250	9,8	192,0	422,4










55° Shore D - approx. 100° Shore A

Coeff. of friction μ : Steel: approx. 0,35 | PE: approx. 0,20 | HDPE: approx. 0,15

Recommended pretension 2...4 %

FDA/EC/USDA compliant

Symbols

								
Antistatic profile with outstanding mechanical properties.	Profile with exceptional low-temperature flexibility down to -30°C.	Patented material formulation „PLUS“ for lower product elongation.	Very good UV resistance.	Profiles with FDA/EC conformity for direct contact with food.	Metal and X-ray detectable profiles for maximum food safety.	Hydrolysis resistance (HY). Suitable for humid environments.	Microbe-resistant materials do not provide a breeding ground for microorganisms	Belt made of 2 components enables combination of hardness and features.

V-belts

TPE55D beige, reinforced Polyester

notched version possible 



FDA
EC










Order No.	Profile dimension	Cross section	approx. weight	Standard roll		Recommended Min. pulley \varnothing		Fmax/belt (Standard)		Fmax/belt (Overlap)	
	mm	cm ²	kg/100m	m	ft	mm	inch	kg	lbs	kg	lbs
FBKH55D10P	10 x 6 (Z)	0,48	6,0	50	164	110	4,4	48	105,6	70	154
FBKH55D13P	13 x 8 (A)	0,82	10,0	50	164	135	5,3	80	176	110	242
FBKH55D17P	17 x 11 (B)	1,46	18,0	50	164	190	7,2	146	321,2	180	396
FBKH55D22P	22 x 14 (C)	2,40	29,0	50	164	260	10,2	240	528	300	660

55° Shore D · approx. 100° Shore A

Recommended pretension 0,5...2%

Coeff. of friction μ : Steel: approx. 0,35 | PE: approx. 0,20 | HDPE: approx. 0,15 | FDA/EC/USDA compliant

Symbols

								
Antistatic profile with outstanding mechanical properties.	Profile with exceptional low-temperature flexibility down to -30°C.	Patented material formulation „PLUS“ for lower product elongation.	Very good UV resistance.	Profiles with FDA/EC conformity for direct contact with food.	Metal and X-ray detectable profiles for maximum food safety.	Hydrolysis resistance (HY). Suitable for humid environments.	Microbe-resistant materials do not provide a breeding ground for microorganisms	Belt made of 2 components enables combination of hardness and features.