

V-belts

PU80A orange 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
FBJ6YOG	6 x 4 (Y)	0,19	2,3	30	100	40	1,6	6,2	13,7
FBJ8MOG	8 x 5 (M)	0,32	4,0	30	100	45	1,8	10,3	22,6
FBJ10ZOG	10 x 6 (Z)	0,48	6,0	30	100	55	2,2	15,4	33,9
FBJ13AOG	13 x 8 (A)	0,82	10,0	30	100	85	3,3	26,3	57,9
FBJ17BOG	17 x 11 (B)	1,46	18,0	30	100	110	4,3	46,9	103,1
FBJ22COG	22 x 14 (C)	2,40	29,0	30	100	150	5,9	77,0	169,5
FBJ32DOG	32 x 20 (D)	5,00	62,0	30	100	220	8,7	160,5	353,1

Recommended pretension 4...8 %, **Coeff. of friction μ** : Steel: approx. 0,65 | PE: approx. 0,35 | HDPE: approx. 0,30

approx. 84° Shore A

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

PU80A orange smooth, reinforced Polyester notched version possible



Order No.	Profile dimension	Cross section cm ²	approx. weight kg/100m	Standard roll		Recommended Min. pulley Ø		Fmax/belt (Standard)		Fmax/belt (Overlap)	
	mm			m	ft	mm	inch	kg	lbs	kg	lbs
FBJ8MOGA	8 x 5 (M)	0,32	4,0	30	100	50	2,0	10,3	22,6	21,6	47,5
FBJ10ZOGA	10 x 6 (Z)	0,48	6,0	30	100	60	2,4	15,4	33,9	32,4	71,3
FBJ13AOGA	13 x 8 (A)	0,82	10,0	30	100	85	3,3	25,9	57,0	54,5	119,8
FBJ13AOGA001	13 x 8 (A)	0,82	10,0	50	164	85	3,3	25,9	57,0	54,5	119,8
FBJ17BOGA	17 x 11 (B)	1,46	18,0	30	100	110	4,3	46,9	103,1	98,6	216,8
FBJ17BOGC	17 x 11 (B)	1,46	18,0	100	328	110	4,3	46,9	103,1	98,6	216,8
FBJ22COGA	22 x 14 (C)	2,40	29,0	30	100	150	5,9	77,0	169,5	150,0	330,0
FBJ32DOGA	32 x 20 (D)	5,0	62,0	30	100	220	8,7	154	338,8	n/a	n/a

Recommended pretension 0,5...2 %

approx. 84° Shore A

Coeff. of friction μ : Steel: approx. 0,65 | PE: approx. 0,35 | HDPE: approx. 0,30 | FDA/EC/USDA compliant

Symbols

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V-belts

PU80A transparent smooth

notched version possible 












approx. 84° Shore A

Recommended pretension 4...8 %

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
FBKP80A06TR	6 x 4 (Y)	0,19	2,3	100	328	40	1,6	6,2	13,7
FBKP80A08TR	8 x 5 (M)	0,32	4,0	100	328	45	1,8	10,3	22,6
FBKP80A10TR	10 x 6 (Z)	0,48	6,0	50	164	55	2,2	15,4	33,9
FBKP80A13TR	13 x 8 (A)	0,82	10,0	50	164	85	3,3	26,3	57,9
FBKP80A17TR	17 x 11 (B)	1,46	18,0	50	164	110	4,3	46,9	103,1
FBKP80A22TR	22 x 14 (C)	2,40	29,0	50	164	150	5,9	77,0	169,5
FBKP80A32TR	32 x 20 (D)	5,00	62,0	25	82	220	8,7	160,5	353,1

Coeff. of friction μ : Steel: approx. 0,65 | PE: approx. 0,35 | HDPE: approx. 0,30 | FDA/EC/USDA compliant

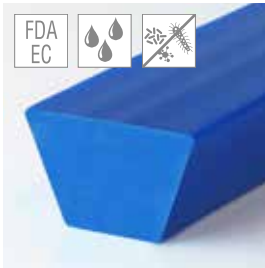
Symbols

								
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 micro-organisms	Belt made of 2 components enables combination of hardness and features.

V-belts

PU80A ultramarine blue smooth

notched version possible 












approx. 84° Shore A

Recommended pretension 4...8 %

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
FBKJ06YZLG	6 x 4 (Y)	0,19	2,3	100	328	40	1,6	6,2	13,7
FBKJ08MLG	8 x 5 (M)	0,32	4,0	100	328	45	1,8	10,3	22,6
FBKJ10ZLG	10 x 6 (Z)	0,48	6,0	50	164	55	2,2	15,4	33,9

Coeff. of friction μ : Steel: approx. 0,65 | PE: approx. 0,35 | HDPE: approx. 0,30 | FDA/EC/USDA compliant

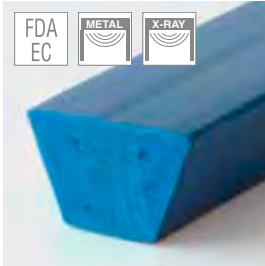
Symbols

								
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 micro-organisms	Belt made of 2 components enables combination of hardness and features.

V-belts

PU80A **safe** capri blue smooth

notched version possible 












approx. 84° Shore A

Recommended pretension 3...6 %

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
FBKJ6YLGM	6 x 4 (Y)	0,19	2,3	100	328	40	1,6	4,6	10,2
FBKJ8MLGM	8 x 5 (M)	0,32	4,0	100	328	45	1,8	7,7	16,9
FBKJ10ZLGM	10 x 6 (Z)	0,48	6,0	50	164	55	2,2	11,5	25,3
FBKJ13ALGM	13 x 8 (A)	0,82	10,0	50	164	85	3,3	19,7	43,3
FBKJ17BLGM	17 x 11 (B)	1,46	18,0	50	164	110	4,3	35,0	77,1
FBKJ22CLGM	22 x 14 (C)	2,40	29,0	50	164	150	6,0	57,6	126,7

Coeff. of friction μ : Steel: approx. 0,65 | PE: approx. 0,35 | HDPE: approx. 0,30 | 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 micro-organisms	Belt made of 2 components enables combination of hardness and features.