



AMMERAAL AMRA 30 DE

APPLICATIONS

- Highly sanitary, non-porous.
- Use in high contamination environments.
- Cheese, milk, meat and poultry industries.
- 100% non-fraying
- Easy to join using low cost equipment.
- Low stretch, low noise and easy to clean with water up to 100°C

CONSTRUCTION

Homogeneous, 55 Shore D, synthetic material.

Top surface: smooth

Bottom surface: low friction, diamond profile

CHARACTERISTICS

- Ammeraal Amra 30 DE available in either blue or natural.
- Homogeneous food grade material.
- Meets F.D.A requirements for contact with dry & bulk foods (regulation No.21CFR 177-1590) and fatty & wet foods (Regulation No.CFR 177-2600)
- No foreign matter is included in formulation.
- Odour and taste free, has excellent resistance to oil, fats and is UV stable

TECHNICAL DATA

Thickness:	3.0mm		
Weight:	3.5kg/m ²		
Max width:	1000mm		
Min Pulley:	105mm (180° wrap) 80mm (120° wrap)		
Joining:	Mirror Welders or fasteners		
Belt Support:	Rollers and decking		
Work Load:	3.4N/mm will result in 1% elongation		
Temp:	Operating: -20°C to +70°C	Cleaning:	+100°C