


Flat Belts - General Use

■Features: Can be used for transfer of a wide range of items from unpackaged food to cardboard, metal and plastic. Excels in moist-heat resistance and prevents fray.

General Purpose



RoHS

Type	Type No.	No. of Plies	Surface Shape	Color	Material		Friction Coefficient (Ref. Against Polished Steel)		Thickness mm	Unit Mass kg/m²	Allowable Tension N/mm	Min. Pulley Dia. Ømm	Knife Edge	Continuous Use Temperature °C
					Surface	Back	Front	Back						
HBLT	(1)	1	Flat surface	Green	Polyurethane	Polyester	0.3	0.1	0.8	0.9	4	25	R8	-10~80
HBLTWH	(2)	1	Flat surface	White	Polyurethane	Polyester	0.3	0.1	0.8	0.9	4	25	R8	-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	0.2	1.8	1.9	8	30	×	-10~80
HBLTWCN	(8)	2	Flat surface	White	PVC	Polyester Canvas	1	0.2	1.8	1.9	8	30	×	-10~80
HBLGT	(9)	3	Flat surface	Green	PVC	Polyester Canvas	1	0.2	4.6	5	18	100	×	-10~80
HBLWT	(10)	3	Flat surface	White	PVC	Polyester Canvas	1	0.2	4.6	5	18	100	×	-10~80
HBT DST	(11)	2	Flat surface	Green	PVC	Polyester Canvas	1	0.2	3.4	3.7	8	75	×	-10~80

*1: The values in () are those when the allowable tension is 5 N/mm.

⚙️Catalog Standard Changes

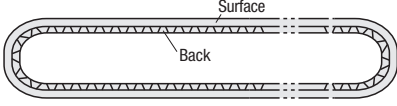
Type	Thickness mm	Unit Mass kg/m²	Min. Pulley Dia. Ømm
HBLTGCN	2.1	2.3	50
HBLTWCN	2.1	2.3	50
HBLGT	5	5.7	120
HBLWT	5	5.7	120
HBT DST	3.6	4.1	100

📖 For information about resistance of flat belts against chemicals and oils, see P1383 and P1384.

⚙️About Belt Tolerance **P1390**

●Endless jointing is applied before the product is shipped.

●I.D. is defined as the belt length.



Part Number		Belt Length L (m)	Body Price / m							Endless Jointing Charge (Body Price +)				
Type	Belt Width W (mm)	0.01m Increment	(1) (2)	(3)	(4)	(5) (7) (8)	(6)	(9) (10)	(11)	(1) (2)	(3)	(4), (5), (6), (7), (8), (11)	(9) (10)	
			HBLT HBLTWH	HBLTG	HBLTGDN	HBLBN HBLTGCN HBLTWCN	HBLYGN	HBLGT HBLWT	HBT DST	HBLT HBLTWH	HBLTG	HBLTGDN · HBLBN HBLYGN · HBLTGCN HBLTWCN · HBT DST	HBLGT HBLWT	
HBLT HBLTWH HBLTG HBLTGDN HBLBN HBLYGN HBLTGCN HBLTWCN HBLGT HBLWT HBT DST	10	0.50~20.00												
	15													
	20													
	25													
	30													
	35													
	40													
	50													
	60													
	70													
	75													
	80													
	90													
	100													
	110													
	120													
	125													
	130													
	140													
	150													
	160													
	170													
	180		0.80~20.00											
	190													
	200													
	210													
	220													
	230													
	240													
	250													
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410														
420														
430														
440														
450														
460														
470														
480														
490														
500														

⚙️The connection areas on the following part numbers may become approx. 0.3mm thicker: HBLT, HBLTWH.

📞Ordering Example

Part Number - Belt Length L (m)

Type Belt Width

HBLT 350 - 4.23

Type	Food hygienic properties	Antibacterial and Antimold 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	○	-	-	△	△	△	△	△	△	△
HBLTWH	○	-	-	△	△	△	△	△	△	△
HBLTG	○	-	○	○	○	-	-	○	-	○
HBLTGDN	○	-	○	○	○	-	-	○	-	○
HBLBN	○	○	○	○	○	-	-	○	-	○
HBLYGN	○	-	○	○	○	-	-	○	-	○
HBLTGCN	○*2	-	○	-	-	-	-	○	-	○
HBLTWCN	○*2	-	○	-	-	-	-	○	-	○
HBLGT	○*2	-	-	-	-	-	-	○	-	○
HBLWT	○*2	-	-	-	-	-	-	○	-	○
HBT DST	○*2	-	○	-	-	-	-	○	-	○

*2: Cannot be used for bare transfer of oil and fatty foods.
○: Excellent / ○: Applicable / △: May be affected by environments / -: Not applicable