

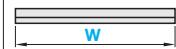
Flat Belts - General Use

■ 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.



Type	Type No.	No. of Plies	Surface Shape	Color	Material		Friction Coefficient (Ref. Against Polished Steel)		Thickness mm	Unit Mass kg/m ²	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	0.6	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	0.6	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
HBDTST	(11)	2	Flat surface	Green	PVC	Polyester Canvas	1	0.2	3.4	3.7	8	75	×	-10-80

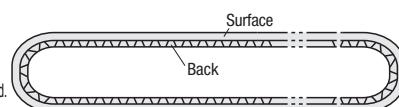
*1: The values in () are those when the allowable tension is 5 N.



>About Belt Tolerance P.1390

Endless jointing is applied before the product is shipped

- I.D. is defined as the belt length



! Catalog Standard Change

Type	Thickness mm	Unit Mass kg/m ²	Min. Pulley Dia. Ømm
HBLTGCN	2.1	2.3	50
HBLWCN	2.1	2.3	50
HBLGT	5	5.7	120
HBLWT	5	5.7	120
HBLTGST	2.6	4.1	100

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

500 The connection areas on the following part numbers may become approx. 0.3mm thicker: HB1T, HB1TW



Part Number - Belt Length L (m)

Type Belt Width

Type: HBLT 350 - 4.2

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	○	-	-	△	△	△	△	△	△	△
HBLTC	○	-	○	○	○	-	-	○	-	○
HBLTGDN	○	-	○	○	○	-	-	○	-	○
HBLBN	○	○	○	○	○	-	-	○	-	○
HBLYGN	○	-	○	○	○	-	-	○	-	○
HBLTGCN	○*2	-	○	-	-	-	-	○	-	○
HBLWGCN	○*2	-	○	-	-	-	-	○	-	○
HBLGT	○*2	-	-	-	-	-	-	○	-	○
HBLWT	○*2	-	-	-	-	-	-	○	-	○
HBLDST	○*2	-	○	-	-	-	-	○	-	○

-1391 *2: Cannot be used for bare transfer of oil and fatty foods.

◎: Excellent / ○: Applicable / △: May be affected by environments / -: Not applicable