

CORE DESCRIPTION

The **Habasit FNB-5E** is a high-performance food-grade conveyor belt featuring a smooth, non-stick TPU (thermoplastic polyurethane) coating designed for demanding processing applications. It is widely utilized in bakery, confectionery, meat, and poultry processing lines due to its exceptional resistance to oils and animal fats, excellent cleanability, and strict adherence to international hygiene standards.

TECHNICAL SPECIFICATIONS

Parameter Description	Specification Value	Unit
Belt Type / Classification	TPU Food-Grade Conveyor Belt	—
Coating Material (Conveying Side)	Thermoplastic Polyurethane (TPU)	—
Total Belt Thickness	1.30	mm
Traction Layer Structure	Polyester (PET) Fabric	—
Food Contact Certification	FDA & EU Food Grade Compliant	—
Minimum Pulley Diameter	15.0	mm
Operating Temperature Range	-20 to +90	°C
Mass / Weight per Unit Area	1.40	kg/m ²
Antistatic Feature	Yes (Permeable Antistatic)	—

KEY APPLICATIONS

Bakery & Confectionery

Ideal for dough handling, chocolate processing, cooling tunnels, and delicate pastry transfer.

Meat, Poultry & Seafood

High resistance to animal fats, greases, and harsh sanitizing chemicals ensures seamless hygiene.

ORDER & INQUIRY CHECKLIST

- Exact required belt width and conveyor length
- Pulley diameter compatibility check (Min. 15mm)
- Edge sealing options and tracking guide parameters
- Preferred splicing and joining method requirements

PRODUCT SUMMARY

The Habasit FNB-5E offers an optimized combination of flexibility, hygienic design, and durability for modern automated food processing equipment. Its smooth surface prevents product adhesion while facilitating rapid and efficient cleaning cycles, reducing downtime and maintenance overhead.