## Flat Belts General Use

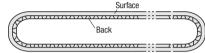
### Features: Used for transfer of wide range of items right from food to cardboard, metal and plastic. Excels in moist-heat resistance and prevents fray.



Туре	Type No.	Ply	Surface Shape	Color	Mate	erial	Friction C (Ref. Against I	Coefficient Polished Steel)	Thickness	Unit Mass	Allowable Tension	Min. Pulley Dia.	Knife Edge	Continuous Use Temperature
	140.	Count	Shape		Surface	Back	Front	Back	"""	kg/m²	N/mm	Ømm	Luge	°C
HBLT	1	1	Flat surface	Green	Polyurethane	Polyester	0.2	0.1	0.9	1	4	25	R5	-30~80
HBLTWH	2	1	Flat surface	White	Polyurethane	Polyester	0.15	0.1	0.9	1	4	25	R5	-30~80
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	0.2	2.1	2.3	8	50	×	-10~80
HBLTWCN	8	2	Flat surface	White	PVC	Polyester Canvas	1.0	0.2	2.1	2.3	8	50	×	-10~80
HBLGT	9	3	Flat surface	Green	PVC	Polyester Canvas	1.0	0.2	5.0	5.7	18	120	×	-10~80
HBLWT	10	3	Flat surface	White	PVC	Polyester Canvas	1.0	0.2	5.0	5.7	18	120	×	-10~80
HBTDST	11)	2	Flat surface	Green	PVC	Polyester Canvas	1.0	0.2	3.6	4.1	8	100	×	-10~80
H. Musekas in () in th		dean allaus	ble tensi	on in CN/mm										

\*1: Number in ( ) is the value when allowable tension is 5N/

▼For Belt Tolerance, see ► P.1352



•Flat belts are weld-jointed before sh	ipping
<ul> <li>I.D. will be the Belt Length.</li> </ul>	

Part Numb	per	Belt Length L (m)			Bo	dy Price	m				Belt Jointir	ng Charge (Body Price +	)
			12	3	(4)	578	6	9 10	(1)	12	3	4, 5, 6, 7, 8, 11	9 10
Туре	Belt Width W (mm)	0.01m Increment	HBLT HBLTWH	HBLTG	HBLTGDN	HBLBN HBLTGCN HBLTWCN		HBLGT HBLWT	HBTDST	HBLT HBLTWH	HBLTG	HBLTGDN, HBLBN HBLYGN, HBLTGCN HBLTWCN, HBTDST	HBLGT
	10	0.50.00.00											
	15 20	0.50~20.00											
	25												
	30												
	35 40												
	50												
	60	ĺ											
	70												
	75 80												
	90												
	100	j											
	110												
HBLT	120 125												
HDEI	130												
HBLTWH	140												
	150 160												
HBLTG	170												
UDITODN	180												
HBLTGDN	190												
HBLBN	200 210												
	220												
HBLYGN	230	1											
	240	0.80~20.00											
HBLTGCN	250 260												
HBLTWCN	270												
HELIWON	280												
HBLGT	290												
	300 310	}											
HBLWT	320												
UDTDOT	330												
HBTDST	340 350												
	360												
	370												
	380												
	390 400												
	410												
	420												
	430												
	440 450												
	460	150 160 170											
	470												
	480 490												
	490 500												

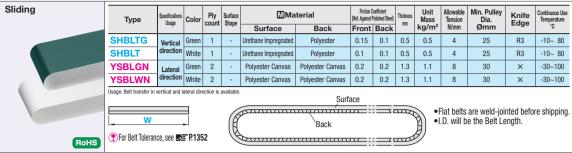
• Flat belts are weld-jointed before shipping.
• The connection areas may become slightly thicker: HBLT, HBLTWH by 0.3mm.



Type	Food hygienic properties	Antibacterial and Antifungal 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	0	-	-	Δ	Δ	Δ	Δ	Δ	Δ	Δ
HBLTWH	0	-	-	Δ	Δ	Δ	Δ	Δ	Δ	Δ
HBLTG	0	-	0	0	0	-	-	0	-	0
HBLTGDN	0	-	0	0	0	-	-	0	-	0
HBLBN	0	0	0	0	0	-	-	0	-	0
HBLYGN	0	-	0	0	0	-	-	0	-	0
HBLTGCN	0*1	-	0	-	-	-	-	0	-	0
HBLTWCN	0*1	-	0	-	-	-	-	0	-	0
HBLGT	O *1	-	-	-	-	-	-	0	-	0
HBLWT	O *1	-	-	-	-	-	-	0	-	0
HBTDST	0.4	-	0	-						0

# Flat Belts For Sliding

Features: A canvas having lubricating ability in vertical and lateral direction is used. It is a flat belt for accumulation and alignment of transfer objects.



Part Nun	nber	Belt Length L (m)		Body Price / m		Belt Jointing Char	
Туре	Belt Width W (mm)	0.01m Increment	SHBLTG SHBLT	YSBLGN	YSBLWN	SHBLTG SHBLT	YSBLGN YSBLWN
	10						
	15	0.50~20.00					
	20						
	25						
	30						
	35						
	40						
	50 60						
	70				-		
	75						
	80						
	90						
	100						
	110						
	120						
	125						
	130 140						
	150						
	160						
	170						
	180						
	190						
SHBLTG	200						
	210						
SHBLT	220						
VODI ON	230						
YSBLGN	240 250	0.80~20.00					
YSBLWN	260						
ODLINI	270						
	280	0.80~20.00					
	290						
	300						
	310						
	320						
	330						
	340						
	350 360						
	370				-		
	380						
	390						
	400						
	410	į į					
	420						
	430						
	440						
	450						
	460						
	470 480						
	490						
	500						

• Flat belts are weld-jointed before shipping.
• The connection areas may become slightly thicker: SHBLTG, SHBLT by 0.3mm.



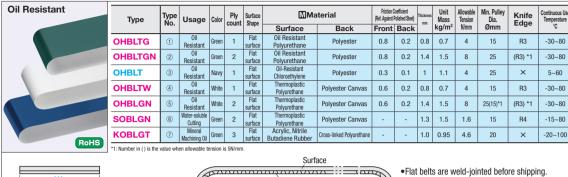
Туре	Food hygienic properties	Antibacterial and Antifungal Property	Fray Prevention	Water Resistance, Moist-Heat Resistance	Thermal Shrinkage Prevention	Surface Cleanability	Prevention of shrinkage due to imprinting	Sodium Hypochlorite Resistant	Anti-stick	Oil Resistance
SHBLTG	0	-	-		Δ	Δ	Δ	Δ	Δ	Δ
SHBLT	0	-	-	Δ	Δ	Δ	Δ	Δ	Δ	Δ
YSBLGN	0*1	-	-	-	0	-	-	0	-	0
YSBLWN	0	-	-	-	0	-	-	0	-	0

<sup>\*1:</sup> Cannot be used for bare transfer of oil and fatty foods.

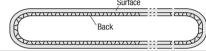
③: Best suited, ○: Applicable, △: May be applicable, -: Not applicable

## Flat Belts - Oil Resistant

# **Features:** Effective with respect to the machine oil that does not include food oil or welding agents.



For Belt Tolerance, see ► P.1352



•Flat belts are weld-jointed before shipping.

I.D. will be the	Belt Length.
------------------	--------------

Part Numl	204	Belt Length L (m)			- Do	dy Price	/ m				Polt Inintin	a Charae I	Body Price -	. \			
Fart Nulli	Belt		1	2	3	(4)	(5)	6	7	14	25	3	6	7			
Туре	Width W (mm)	0.01m Increment		OHBLTGN	OHBLT	OHBLTW	OHBLGN	SOBLGN	KOBLGT	OHBLTG OHBLTW		OHBLT	SOBLGN	KOBLGT			
	10																
	15	0.50~20.00															
	20																
	25 30	ļ															
	35	1															
	40	1															
	50	]															
	60																
	70 75																
	80																
	90																
	100	]															
	110 120	ļ															
	125																
		1															
	130 140 150 160	j															
OHBLTG	160																
	180																
OHBLTGN	190																
	200	j															
OHBLT	210																
OHBLTW	220 230																
OHBLIW	240																
OHBLGN	250	0.80~20.00	0.80~20.00	0.80~20.00	0.80~20.00												
	260	]															
SOBLGN	270	ļ															
WOD! OT	280 290	{															
KOBLGT	300	1															
	310	1															
	320																
	330 340	-															
	350	1															
	360	]															
	370	l															
	380 390																
	400	1															
	410	1															
	420 430 440 450 460 470	]															
		-															
		1															
		]															
	480																
	490																

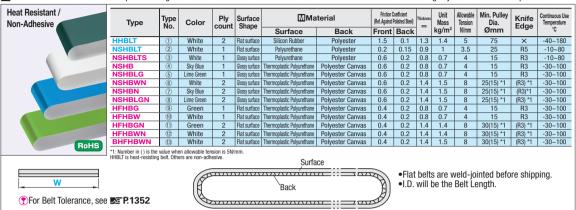
That belts are weld-jointed before shipping.
The connection areas may become slightly thicker: OHBLT by 0.4mm.
For Resistance of Belts Against Chemicals, 0il and Food, see ■ P.1353.
Belt length for SOBLON, KOBLGT is specified from 0.70 onwards.



Ту	/ре	Usage	Food hygienic properties	Antibacterial and Antifungal 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
OHB	LTG	Oil Resistant	0	-	0	-	-	-	-	-	-	0
OHB	LTGN	Oil Resistant	0	-	0	-	-	-	-			0
ОНВ	LT	Oil Resistant	-	-	0	Δ	Δ	Δ	Δ	Δ	Δ	0
OHB	LTW	Oil Resistant	0	-	0	-	-	-	-	-	-	0
OHB	LGN	Oil Resistant	0	-	0	-	-	-	-	-	-	0
SOBI	LGN	Water-soluble Cutting	0	-	-	Δ	-	0	0	-	0	0
KOR	LCT	Mineral Machinina (ii)				^		^		_		0

## Flat Belts - Heat Resistant / Non-Adhesive

Features: Heat resistant belt up to 180 degrees in continuous use. Low adhesion belt surface is suitable for transferring objects with adhesive qualities.



		Y=													
Part Num		Belt Length L (m)					ly Price							inting Charge (Boo	
Туре	Belt Width W (mm)	0.01m Increment	HHBLT	© NSHBLT	3 NSHBLTS	4 5 NSHB NSHBLG	® NSHBWN	NSHBN NSHBLGN	9 10 HFHBG HFHBW	11 12 HFHBGN HFHBWN	13 BHFHBWN	HHBLT	NSHBLT	3, 4, 5, 9, 6 NSHBLTS, NSHB NSHBLG HFHBG, HFHBW	(6), (7), (8), (1), (2), (3) NSHBWN, NSHBN NSHBLGN, HFHBGN HFHBWN, BHFHBWN
	10		-									-			
	15	0.50~20.00	-									-			
	20		-									-			
	25 30	{	-									-			
	35	i	-									-			
	40	1	-									-			
	50	]													
	60	ļ													
	70 75	{													
	80	1													
	90	1													
	100	]													
HHBLT	110														
	120 125	1										-			
NSHBLT	130	1													
NSHBLTS	140	1													
NOUDLIO	150	]													
NSHB	160 170														
	180	ł													
NSHBLG	190	1													
	200	i													
NSHBWN	210	]													
NSHBN	220														
изнви	230 240														
NSHBLGN	250	0.80~20.00													
NonDean	260	1													
HFHBG	270	]													
	280 290														
HFHBW	300	ł													
HFHBGN	310	1													
HENDGIN	320	]													
HFHBWN	330														
	340 350														
BHFHBWN	360	1													
	370	1													
	380	]													
	390														
	400 410	1													
	420	1										<b>-</b>			
	430	1													
	440	]													
	450														
	460 470	1													
	480	1													
	490	1													
	500	1													
Flat helts are weld-ininted l	and the second second second														

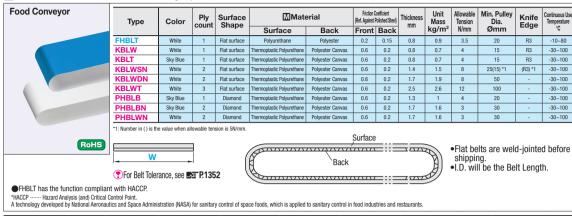
Part Number - Belt Length L (m) Type Belt Width

Туре	Food hygienic properties	Antibacterial and Antifungal 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
HHBLT	0	-	-	$\triangle$	0	Δ		Δ	-	Δ
NSHBLT	0	0	0	Δ	Δ	0	Δ	Δ	0	Δ
NSHBLTS	0	0	0	0	0	0	-	0	0	0
NSHB	0	0	0	0	0	0	-	0	0	0
NSHBLG	0	0	0	0	0	0	-	0	0	0
NSHBWN	0	0	0	0	0	0	-	0	0	0
NSHBN	0	0	0	0	0	0	-	0	0	0
NSHBLGN	0	0	0	0	0	0	-	0	0	0
HFHBG	0	-	0	0	0	-	-	0	0	0
HFHBW	0	-	0	0	0	-	-	0	0	0
HFHBGN	0	-	0	0	0	-	-	0	0	0
HFHBWN	0	-	0	0	Ó	-	-	0	0	0
BHFHBWN	0	-	0	0	0		-	0	0	0

## **Flat Belts: For Food Transfer**

# Flat Belts: For Packaged Goods Transfer / For Electronic Parts Transfer

Features: Belts with antibacterial and antifungal specifications for transfer of uncovered foods such as meat, bread, sweets, noodles etc.



Part Num	ber	Belt Length L (m)				Во	dy Price	/ m				Belt Joir	ting Char	ge (Body Price + )	
Туре	Belt Width W (mm)	0.01m Increment	FHBLT	KBLW	KBLT	KBLWSN	KBLWDN	KBLWT	PHBLB	PHBLBN	PHBLWN	FHBLT	KBLW KBLT PHBLB	KBLWSN, KBLWDN PHBLBN, PHBLWN	KBLWT
	10	1													
	15	0.50~20.00													
	20 25														
	30	-													
	35	1													
	40	1													
	50	]													
	60														
	70 75	-													
	80	-													
	90	1													
	100	1													
	110	]													
	120	-													
	125 130	-													
FHBLT	140	1													
FRIDEI	150	1													
KBLW	160	]													
KDEW	170														
KBLT	180 190														
	200	-													
KBLWSN	210	1													
	220	1													
KBLWDN	230	]													
	240 250	0.80~20.00													
KBLWT	260	0.80~20.00													
PHBLB	270	1													
PHDLD	280	1													
PHBLBN	290														
PHOLDIN	300														
PHBLWN	310 320	-													
	330	1													
	340	1													
	350	]													
	360														
	370 380	-													
	390	1													
	400	1													
	410	]													
	420														
	430 440	-													
	440	-													
	460	1													
	470	1													
	480	]													
	490	-													
	500	1													

Flat belts are weld-jointed before shipping.
The connection areas may become slightly thicker: FHBLT by 0.3mm.



Type	properties	Antibacterial and Antifungal Property	Fray Prevention	Water Hesistance, Moist-Heat Resistance	Prevention	Surface Cleanability	due to imprinting	Resistant	Anti-stick	Oil Resistanc
FHBLT	0	0	0	Δ	Δ	Δ	Δ	Δ	Δ	Δ
KBLW	0	0	0	0	0	-	-	0	-	0
KBLT	0	0	0	0	0	-	-	0	-	0
<b>KBLWSN</b>	0	0		0	0	-	-	0	-	0
KBLWDN	0	0	0	0	0	-	-	0	-	0
KBLWT	0	0		0	0	-	-	0	-	0
PHBLB	0	0	0	0	0	-	-	0	0	0
PHBLBN	0	0	0	0	0	-	-	0	0	0
PHBLWN	0	0		0	0	-	-	0	0	0
: Best suite	ed, O: Applica	ble, △: May b	e applicable,	: Not applicab	le					

Features: Packaged goods can be transferred without any damage. Provided with antistatic finish. Suitable for conveyance of static-sensitive electronic components. (DHBLT/DHBLTS/DHBLGN)

												,		
For Packaged Goods Transfer Electronic Parts Conveyor	Туре	Color	Ply count	Surface Shape		terial	(Ref. Against	Coefficient Polished Steel)	Thickness mm	Unit Mass	Allowable Tension N/mm	Min. Pulley Dia. Ømm	Knife Edge	Continuous Use Temperature
					Surface	Back	Front	Back		kg/m²	N/IIIII	Ømm		,
	FBLG	Green	1	Flat surface	Suede Non-woven Fabric	Polyester Canvas	-	-	1.8	1.2	4	25	×	- 5~60
	FBLW	White	1	Flat surface	Suede Non-woven Fabric	Polyester Canvas	-	-	1.8	1.2	4	25	×	- 5~60
	FBLGN	Green	2	Flat surface	Suede Non-woven Fabric	Polyester Canvas	-	-	2.0	1.5	5	30	×	- 5~60
	FBLWN	White	2	Flat surface	Suede Non-woven Fabric	Polyester Canvas	-	-	2.0	1.5	5	30	×	- 5~60
	DHBLT	Black	1	Flat surface	Conductive Polyurethane	Polyester	0.2	0.1	0.6	0.7	3	25	R3	-10~80
	DHBLTS	Black	1	Flat surface	Conductive Polyurethane	Polyester	0.8	0.2	0.8	0.7	4	15	R3	-10~80
	DHBLGN	Black	2	Flat surface	Thermoplastic Polyurethane	Polyester Canvas	0.6	0.2	1.4	1.5	8	25(15) *1	(R3) *1	-30~80
RoHS	*1: Number in ( ) is the	value wh	en allowab	le tension is 51	V/mm.									
						Surface								
			/	DAA	$\alpha \alpha $	$\Lambda\Lambda\Lambda\Lambda\Lambda\Lambda$	$\equiv$	TEN	•Fla	t belts a	re weld-	-jointed befo	ore shippir	na.
l w			(	8	\_			A				t Lenath.		.5.
			l b	l l	В	ack		Ä	,	20	50.	t Longun		
● For Belt Tolerance, see	P.1352		1	DIVI	·/////////////////////////////////////	· · · · · · · · · · · · · · · · · · ·		V	/					

Part Num	ber	Belt Length L (m)	1	В	ody Price /	m		Belt	Jointing Cha	rge (Body Pri	ce + )	
Туре	Belt Width W (mm)	0.01m Increment	FBLG FBLW	FBLGN FBLWN	DHBLT	DHBLTS	DHBLGN	FBLG FBLW	FBLGN FBLWN	DHBLT	DHBLTS	DHBLGN
DHBLT	5	0.50~ 3.00	-	-		-	-	-	-		-	-
FBLG FBLW FBLGN FBLWN DHBLT DHBLTS DHBLGN	Width W (mm)	0.01m Increment 0.50- 3.00 0.50-20.00			DHBLT					DHBLT		
	410 420 430 440 450 460 470 480											
	490 500 before shipping.											

That belts are weld-jointed before shipping.
The connection areas may become slightly thicker: DHBLT by 0.3mm.
Belt length for FRI C FRI W FRI CN FRI WN is specified from 0.70 powerds.

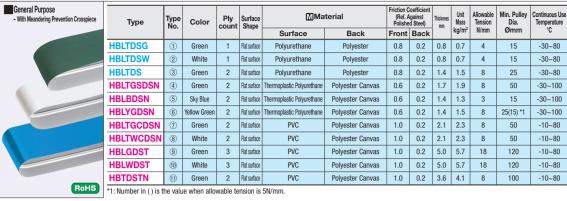


Type	Food hygienic properties	Antibacterial and Antifungal Property	Fray Prevention	Water Resistance, Moist-Heat Resistance	Thermal Shrinkage Prevention	Surface Cleanability	Prevention of shrinkage due to imprinting	Sodium Hypochlorite Resistant	Anti-stick	Oil Resistance
FBLG	Δ	-	-	-	-	-	0	-	0	-
FBLW	Δ	-	-	-	-	-	0	-	0	-
FBLGN	Δ	-	-	-	-	-	0	-	0	-
FBLWN	Δ	-	-	-	-	-	0	-	0	-
DHBLT	0	-	-	Δ	Δ	Δ	Δ	Δ	Δ	Δ
DHBLTS	-	-	0	-	-	-	-	-	-	0
DHBLGN	-	-	0	-	-	-	-	-	-	0

# Flat Belts - With Meandering Prevention Crosspiece General Use

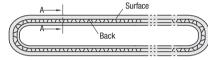
# Flat Belts - With Meandering Prevention Crosspiece For Sliding / For Inclined Transfer





Crosspiece Shape Pulley, Idler Relief Dimensions For Belt Tolerance, see ► P.1352





- •Flat belts are weld-jointed before shipping.
- •I.D. will be the Belt Length.
- Part Number Belt Length L (m) Body Price / m Belt Jointing Charge (Body Price + ) Belt Width W 1)(2) 9 10 123 4, 5, 6, 7, 8, 11 0.01m HBLTGSDSN, HBLBDSN Туре 10mm Incremen HRITWCDŚN HRTDSTN 50~90 **HBLTDSG HBLTDSW** HBLTDS 100~190 **HBLTGSDSN HBLBDSN** 0.50~20.00 200~290 **HBLYGDSN HBLTGCDSN HBLTWCDSN HBLWDST** 410~500

PBelts with meandering prevention crosspiece are knife-edged and hence cannot be used

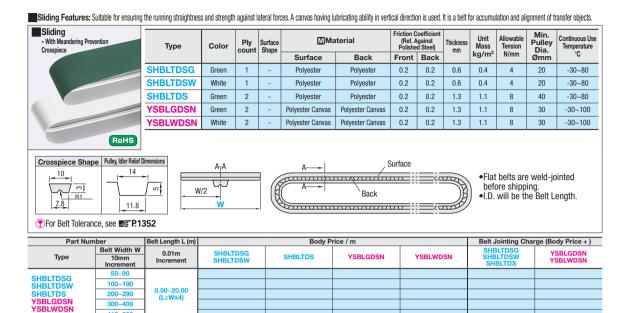


Part N	umber
Туре	Belt Width
<b>HBLTDS</b>	350

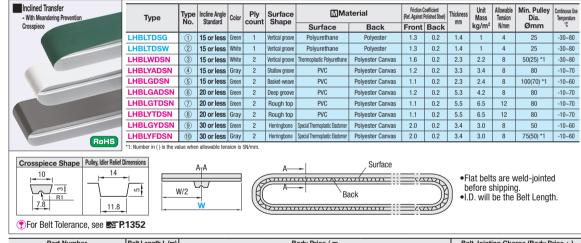
- Belt Length L (m)

Туре	Food hygienic properties	Antibacterial and Antifungal Property	Fray Prevention	Water / Moisture Resistance	Thermal Shrinkage Prevention	Surface Cleanability	Prevention of shrinkage due to imprinting	Sodium Hypochlorite Resistant	Anti- stick	Oil Resistance
HBLTDSG	0	-	0	0	0	-	-	0	-	0
HBLTDSW	0	-	0	0	0	-	-	0	-	0
HBLTDS	0	-	0	0	0	-	-	0	-	0
HBLTGSDSN	0	-	0	0	0	-	-	0	-	0
HBLBDSN	0	0	0	0	0	-	-	0	-	0
HBLYGDSN	0	-	0	0	0	-	-	0	-	0
HBLTGCDSN	○*1	-	0	-	-	-	-	0	-	0
HBLTWCDSN	○*1	-	0	-	-	-	-	0	-	0
HBLGDST	○*1	-	-	-	-	-	-	0	-	0
HBLWDST	○*1	-	-	-	-	-	-	0	-	0
HBTDSTN	○*1	-	0	-	-	-	-	0	-	0
*1. Cannot he us	ed for hare tr	anefor of oil a	and fatty foods	2						

②: Best suited, ○: Applicable, △: May be applicable, -: Not applicable



For Inclined Transfer Features: Suitable for ensuring the running straightness and strength against lateral forces. Belt that ensures high grip on various surface patterns, such as Vertical groove, Shallow groove, Deep groove, Basket-weave, Rough top, Herringbone, etc.



Part Nur	nber	Belt Length L (m)			Body P	rice / m			Belt Jointin	g Charge (Body Price + )
	Belt Width W		12	4	(5)	6	78	3,9,10	1 2	3~8
Туре	0.01m Increment 10mm Increment	0.01m Increment	LHBLTDSG LHBLTDSW	LHBLYADSN	LHBLGDSN	LHBLGADSN	LHBLGTDSN LHBLYTDSN	LHBLWDSN LHBLGYDSN LHBLYFDSN	LHBLTDSG LHBLTDSW	LHBLWDSN, LHBLYADSN LHBLGDSN, LHBLGADSN LHBLGTDSN, LHBLYTDSN LHBLGYDSN, LHBLYFDSN
LHBLTDSG LHBLTDSW	50~90									
LHBLWDSN LHBLYADSN	100~190									
LHBLGDSN LHBLGADSN	200~290	0.50~20.00 (L≥Wx4)								
LHBLGTDSN LHBLYTDSN	300~400	(,								
LHBLGYDSN LHBLYFDSN	410~500	1								
Belts with meandering preven	ention crosspiece are knif	e-edged and bence cannot	he used.							

Type	Food hygienic properties	Antibacterial and Antifungal Property	Fray Prevention	on Water Resis Moist-Heat Re	stance, Thermal S esistance Preve	Shrinkage Su ention	rface Cleanability	Prevention of shrinkage due to imprinting	Sodium Hypochlorite Resistant	Anti-stick	Oil Resistance
SHBLTDSG	0*1	-	0	0			-	- 1	0	0	0
SHBLTDSW	0	-	0	0			-	-		0	0
SHBLTDS	O*1	-	0	0			-	-	0	0	0
YSBLGDSN	O*1	-	-	0		.	-	-	0	-	0
YSBLWDSN	0	-	-	0		-	-	-	0	-	0
		Food hygienic	Antibacterial and   _		Water Resistance.	Thermal Shrinka	200	Prevention of shrinkan	Sodium Hypochlorite		
Type	Standard Inclination	properties A	Antifungal Property F		Noist-Heat Resistance	Prevention	Surface Cleanabili	due to imprinting	Resistant	Anti-stick	Oil Resistance
LHBLTDSG	15 or less		-	0	-	-	T -			-	0
	15 or less		- 1						-		
LHBLTDSW	15 or less		-	ŏ	-	-	-	-	-	-	ŏ
		Ō		0	-	-	-	-	-	-	0
LHBLTDSW	15 or less	0	-	0 0 0		_	+	_	-	-	
LHBLWDSN	15 or less 15 or less	0	-	0 0	-	-	-	-	-	-	ŏ
LHBLWDSN LHBLYADSN	15 or less 15 or less 15 or less	0	-	$\overline{}$	-	-	-	-	-	-	ŏ
LHBLWDSN LHBLWADSN LHBLGDSN	15 or less 15 or less 15 or less 15 or less	0 0 - -	-	-	-	-	-	-	-	-	-

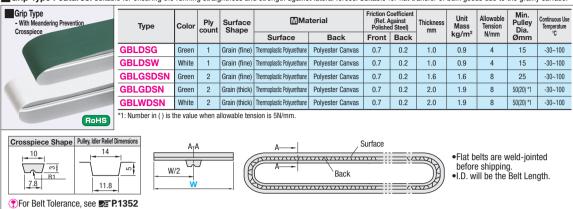
\*1: Cannot be used for bare transfer of oil and fatty foods.

1 -1363

# Flat Belts - With Meandering Prevention Crosspiece Grip Type / Oil Resistant

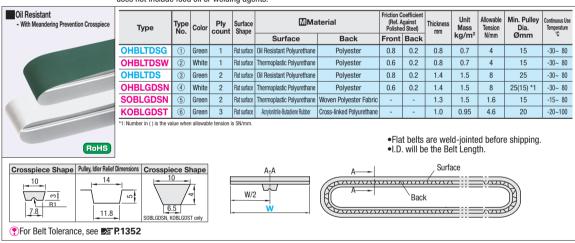
# Flat Belts - With Meandering Prevention Crosspiece Non-Adhesive / For Food Transfer





Part Num	ber	Belt Length L (m)			Body Price / m			Belt Jointing Char	ge (Body Price + )
T	Belt Width W	0.01m Increment	GBLDSG	GBLDSW	GBLGSDSN	GBLGDSN	GBLWDSN	GBLDSG	GBLGSDSN GBLGDSN
Туре	10mm Increment	0.01m increment	GBLDSG	GBLDSW	GBLGSDSN	GBLGDSN	GBLWDSN	GBLDSW	GBLWDSN
GBLDSG	50~ 90								
GBLDSW	100~190								
GBLGSDSN	200~290	0.50~20.00 (L≥Wx4)							
GBLGDSN GBLWDSN	300~400	(L≥Wx4)							
GDLWDSN	410~500								

Oil Resistant Features: Suitable for ensuring the running straightness and strength against lateral forces. Effective with respect to the machine oil that does not include food oil or welding agents.



Part Num	ber	Belt Length L (m)			Body P	rice / m				Belt Jointing	g Charge (B	ody Price +	)
	Belt Width W		1	2	3	4	(5)	6	13	2	4	(5)	6
Туре	10mm Increment	0.01m Increment	OHBLTDSG	OHBLTDSW	OHBLTDS	OHBLGDSN	SOBLGDSN	KOBLGDST	OHBLTDSG OHBLTDS	OHBLTDSW	OHBLGDSN	SOBLGDSN	KOBLGDST
OHBLTDSG	50~ 90												
OHBLTDSW	100~190	]											
OHBLTDS OHBLGDSN	200~290	0.50~20.00 (L≥Wx4)											
SOBLGDSN	300~400	(LEVIX4)											
KOBLGDST	410~500	1											

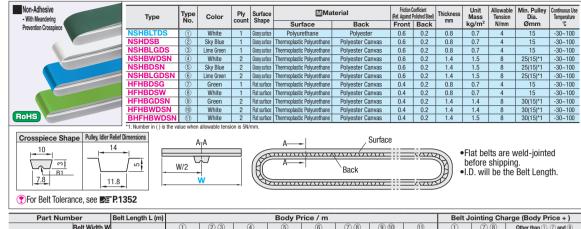
Belts with meandering prevention crosspiece are knife-edged and hence cannot be used.
Belt length for SOBLGDSN, KOBLGDST is specified from 0.70 onwards.

Туре	Food hygienic properties	Antibacterial and Antifungal 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
GBLDSG	0	-	0	0	0	-	-	0	-	0
GBLDSW	0	0	0	0	0	-	-	0	-	0
GBLGSDSN	0		0	0	0	-	-	0	-	0
GBLGDSN	0		0	0	0	-	-		-	0
GBLWDSN	0	0	0	0	0	-	-	0	-	0
Туре	Food hygienic properties	Antibacterial and Antifungal 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
OHBLTDSG	0		0	-		-	-	-	-	0
OHBLTDSW	0	0	0	0	0	0	-	0	0	0
OHBLTDS	0	0	0	0	0	0	-	0	0	0
OHBLGDSN	0	0	0	0	0	0	-	0	0	0
SOBLGDSN	0	-	-	Δ	-	0	0	-	0	0
KOBLGDST	-	-	-	Δ	-	Δ	-	-	-	0
OHBLGDSN SOBLGDSN	0	0	0	0	0	0	-		0	0



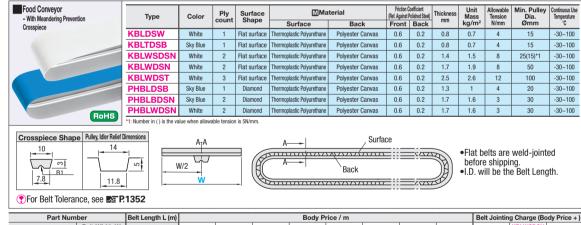
Ordering Part Number Type Belt Width

Non-Adhesive Features: Suitable for ensuring the running straightness and strength against lateral forces. Low adhesion belt surface is suitable for transferring objects with adhesive qualities



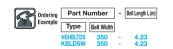
	Part Num	ber	Belt Length L (m)				Body P	rice / m				Belt J	ointing Cha	arge (Body Price + )
		Belt Width W		1	23	4	(5)	6	78	9 10	11)	1	78	Other than ①, ⑦ and ⑧
	Туре	10mm Increment	0.01m Increment	NSHBLTDS	NSHDSB NSHBLGDS	NSHBWDSN	NSHBDSN	NSHBLGDSN	HFHBDSG HFHBDSW	HFHBGDSN HFHBWDSN	BHFHBWDSN	NSHBLTDS	HFHBDSG HFHBDSW	NSHDSB, NSHBLGDS, NSHBWDSN NSHBDSN, NSHBLGDSN, HFHBGDSN HFHBWDSN, BHFHBWDSN
	SHBLTDS SHDSB	50~90												
N:	SHBLGDS SHBWDSN	100~190												
N:	SHBDSN SHBLGDSN FHBDSG	200~290	0.50~20.00 (L≥W×4)											
H	FHBDSW FHBGDSN	300~400	(LEVVA)											
	FHBWDSN HFHBWDSN	410~500												

Food Conveyor Features: Suitable for ensuring the running straightness and strength against lateral forces. Low adhesion belt surface is suitable for transferring objects with adhesive qualities



Part Num	ber	Belt Length L (m)				Body P	rice / m				Belt Jointin	g Charge (Bo	ody Price +)
Туре	Belt Width W	0.01m Increment	KBLDSW	KBLTDSB	KBLWSDSN	KBLWDSN	KBLWDST	PHBLBDSN	PHBLDSB	PHBLWDSN	KBLTDSB	KBLWSDSN KBLWDSN PHBLBDSN	KBLWDST
	Increment										THELEGE	PHBLWDSN	
KBLDSW KBLTDSB	50~ 90												
KBLWSDSN	100~190	1											
KBLWDSN KBLWDST	200~290	0.50~20.00 (L≥Wx4)											
PHBLDSB	300~400	(== 44.4)											
PHBLBDSN PHBLWDSN	410~500												

Food hygienic properties	Antibacterial and Antifungal 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 Resistan
0	0	0	0	0	0	-	0	0	0
0	0	0	0	0	0	-	0	0	0
0	0	0	0	0	0	-	0	0	0
0	0	0	0	0	0	-	0	0	0
0	0	0	0	0	0	-	0	0	0
0	0	0	0	0	0	-	0	0	0
0	-	0	0	0	-	-	0	0	0
0	-	0	0	0	-	-		0	0
0	-	0	0	0	-	-	0	0	0
0	-	0	0	0	-	-	0	0	0
0	-	0	0	0	-	-	0	0	0
Food hunianic	Antihacterial and		Water Resistance	Thermal Shrinkana		Prevention of shrinkage	Sodium Hypochlorite		Oil Resista
properties	Antifungal Property	Fray Prevention	Moist-Heat Resistance	Prevention	Surface Cleanability	due to imprinting	Resistant	Anti-stick	
		Fray Prevention			Surface Cleanability –	due to imprinting –	Resistant	Anti-stick	0
		Fray Prevention			Surface Cleanability		Resistant		0
		Fray Prevention			Surface Cleanability –	-	Resistant	-	0
		Fray Prevention			Surface Cleanability	-	Resistant	-	0000
		Fray Prevention			Surface Cleanability	-	Resistant	-	0000
		Pray Prevention			Surface Cleanability	-	Resistant	-	0 0 0
	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	propriées Attingal Poparly  O O O O O O O O O O O O O O O O O O O	properties Attingal Property First Prevention  O O O O O O O O O O O O O O O O O O O	properies Justingsi Properly 1799 prevention   Med-Bala Relations	properties Antitungal Property 1759 Prevention Main-Heat Resource Prevention C	properties Antique Property Prey Prevention   Most Hard Resistance   Prevention   Music Learning   Music Lea	properies Anthropi Property Prevention loci-starResistrac Prevention Surface destination due to imprinting Communication Communi	properies Authorities Authorities Department of the Authorities Department of the De	properies Anthropi Property Previous Mois-Refinestate Prevention Surface Jeanney due to imprinting Resident Anti-Stock



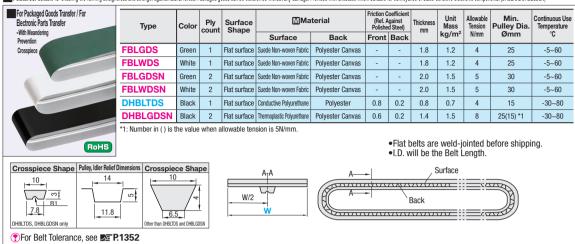
○: Best suited, ○: Applicable, △: May be applicable, -: Not applicable

## Flat Belts - With Meandering Prevention Crosspiece For Packaged Goods Transfer / For Electronic Parts Transfer

Note that, for some of the types shown here, order might be unable to be received by the MISUMI Indonesia offices.

# **Flat Belts with Crosspieces**

Features: Suitable for ensuring the running straightness and strength against lateral forces. Packaged goods can be transferred without any damage. Provided with antistatic finish. Suitable for conveyance of static-sensitive electronic components. (DHBLTDS/DHBLGDSN)



Part Nun	nber	Belt Length L (m)		Body P	rice / m		Belt	t Jointing Cha	rge (Body Pric	e + )
	Belt Width W	0.01m	FBLGDS	FBLGDSN			FBLGDS	FBLGDSN		
Туре	10mm Increment	Increment	FBLWDS	FBLWDSN	DHBLTDS	DHBLGDSN	FBLWDS	FBLWDSN	DHBLTDS	DHBLGDSN
FBLGDS	50~90									
FBLWDS	100~190									
FBLGDSN	200~290	0.50~20.00								
FBLWDSN	200~290	(L≥Wx4)								
DHBLTDS	300~400									
DHBLGDSN	410~500									

Belts with meandering prevention crosspiece are knife-edged and hence cannot be used. Circumference Lengths of FBLGDS, FBLWDS, FBLGDSN, FBWDSN are 0.70~

Туре	Food Sanitation	Antibacterial and Antifungal Property	Fray Prevention	Water / Moisture Resistance	Thermal Shrinkage Prevention	Surface Cleanability	Prevention of shrinkage due to imprinting	Sodium Hypochlorite Resistant	Anti- stick	Oil Resistance
FBLGDS		-	-	-	-	-	0	-	0	-
FBLWDS	$\triangle$	-	-	-	-	-	0	-	0	-
FBLGDSN	Δ	-	-	-	-	-	0	-	0	-
FBLWDSN	Δ	-	-	-	-	-	0	-	0	-
DHBLTDS	-	-	0	-	-	-	-	-	-	0
DHBLGDSN	-	-	0	-	-	-	-	-	-	0

©: Best suited, ○: Applicable, △: May be applicable, -: Not applicable



Par	t Number	-	Belt Length L (m
Туре	Belt Width (mm)		
<b>FBLGDS</b>	350	-	4.23
<b>DHBLTDS</b>	350	-	4.23

Features: Workpiece can be firmly received and transferred in inclined or flat transfer. Allowable Tension mm kg/m² Min. Pulley Dia. (°) -15~80 × -30~80 YBLTW (W) can be suitable for food transfer by matching the base material (belt) and the crosspieces. Green is not suitable Surface Back \* W Tolerance: ±2mm Horizontal Frame Shape Details 30~100 (±2) Guided Mounting Pitch ±5  $(\pm 0.5)$ Belt Width W Dimension will be the same as Crossoiece Width Dimension. Crosspiece welding method: High-frequency welding Cautionary Points on Usages \*\*Load per crosspiece should be 2 kg or less. The crosspiece is heat-velded. Avoid overload as it may cause damage or deformation. Description of the control of the crosspiece as the belt is wapped with virily and control of the crosspiece as the belt is wapped with virily of the crosspiece as the belt is wapped with virily of the crosspiece as the belt is wapped with virily of the crosspiece as the belt is valued to the crosspiece as the belt is valued with valued to the crosspiece as the belt is valued with valued to the crosspiece as the belt is valued with valued to the crosspiece as the belt is valued with valued the crosspiece as the control of the control o ●Conveyance belt for food has the functions compliant with the requirements of the following authority. YBLTW: \*FDA:\*\*\*—Food and Drug Administration
It is a government organization of the United States that professionally administers the regulations for approval or violation of products used in leading a normal life, such as food, medical products, cosmelics, medical devices, animal health products, toys, etc. Flat Belt with Crosspiece Selection Method 1) Select width, length and color 2 Determine the no. of crosspiece with respect to the belt length Specify the Crosspiece Mounting Pitch by dividing the Belt Length into whole numbers. If not divisible, evenly weld the horizontal frame.

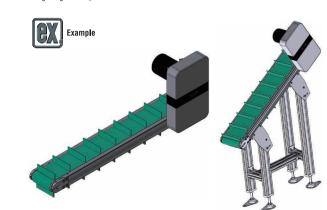
Part I	Number	<u></u>		Belt Length	Body	(Body I	Price +)	Part I	Number	^i		Belt Le
Туре	Belt Width W (mm)	Crosspiece Height (mm)	No. of Crosspieces	L (m) 0.01m Increment	Price Unit Price / m	weid-on Charge / Pc.	Belt Jointing Charge	Туре	Belt Width W(mm)	Crosspiece Height (mm)	No. of Crosspieces	0.0 Incre
	30								30			
	50								50			
	100								100			
YBLTG	150	30	5~240	1.00~7.00				YBLTW	150	30	5~240	1.00-
	200	1							200			
	250	1							250			
	300								300			

PFlat belts are weld-jointed before shipping.
For a conveyer example with this belt, see □ P1251, 1252

Ordering Example	Pai	rt Number	-	Crosspiece Height	-	No. of Crosspieces	-	Belt Length L (m)
Example	Type	Belt Width (mm)						
	YBLTW	100	-	30	-	10	-	3.0

PBelt Price Calculation Method Ex.: YBLTW100-30-10-3.0

Belt Body Price x Belt Length L(m) + Crosspiece Unit Price x No. of Horizontal Frames + Belt Jointing Charge = Crosspiece Flat Belt Price



1 -1367

## **Stainless Steel Belt**

### **Features**: Stainless steel belt with superior flatness, heat resistance, and electrical conductivity.



STHBLT SUS304H 0.15 1.2 6 75 -80-120 0.3 0.2 370 or over 19700 17.3	Туре	Material	Thickness mm	Specific Gravity	Allowable Tension kg/cm	Min. Pulley Dia. Ømm	Continuous Use Temperature °C	Electrical Resistance of Surface Ω	Friction Coefficient (Ref. Against Polished Steel)		Young's Modulus kgf/mm²	Heat Expansion Coefficient x104°C
			0.1	0.8	4	50	-80~110	0.2				
0.2 1.6 9 100 90 120 0.5	STHBLT	SUS304H	0.15	1.2	6	75	-80~120	0.3	0.2	370 or over	19700	17.3
0.2   1.0   0   100   -00~130   0.3		i	0.2	1.6	8	100	-80~130	0.5				l

W ±0.1

 $\P$ Belt thickness tolerance is  $\pm 10\%$  of the thickness.

Part Number	r	Belt Width	5		
Туре	Belt Thickness T (mm)	W (mm) 1mm Increment	Belt Length L (m) 0.01mm Increment	Body Price/m	Belt Jointing Charge (Body Price + )
		10~20	0.50~10.00		
		21~30	_		
		31~40			
	0.1 0.15 0.2	41~50	0.80~10.00		
		51~60			
STHBLT		61~70			
STRBLI		71~80			
		81~90			
		91~100			
		101~120			
		121~140			
		141~150			

● For belt selections, see 
 P.2252 Technical Data

For a conveyer example with this belt, see F.1263



Part N	umber	-	Belt Width (mm)	-	Belt Length L (m
Туре	Belt Thickness				
STHBIT	0.15	_	25	_	2.24

## **■**Cautionary Points on Usages

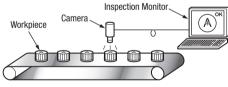
- Belts with 0.1 and 0.15 thickness are not suitable for accumulating transfer applications.
- Avoid causing impacts in through-thickness direction as it is very thin.

  The belt life will be reduced if dented.
- When loading items on the belt, use sliding chutes to avoid shock loads.

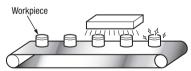
  On not continue to use with foreign matter traped between the belt and belt supports, workpiece guides, etc.

  The product surfaces coming in contact with the belt should be softer than the belt.
- Use dedicated pulleys and idlers.
  Belts cannot be tensioned from the back side

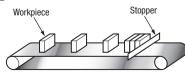
## Image Inspection



### Sterilization by UV and Alcohol

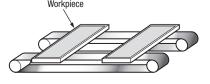


### Accumulation Transfer



Belts with 0.1 and 0.15 thickness are not suitable for accumulating transfer applications.

## Transfer of LED and Solar panels



## ■Chemical Resistance

	Stainless Steel Belt
Chemical Name	STHBLT
Isopropyl Alcohol	0
Ethanol	0
Potassium Chloride	0
Calcium Chloride	0
Hydrochloric Acid (Gas)	×
Hydrochloric Acid (5% or less)	×
Hydrochloric Acid (5 ~ 36%)	×
Caustic Soda	0
Caustic Soda Solution (50%)	0
Volatile Oil	0
Strong Alkali	0
Strong Acid	×
Light Oil	0
Ethyl Acetate	Δ
Sodium Hypochlorite (Undiluted Solution)	×
Sodium Hypochlorite (600ppm)	×
Weak Alkali	0
Weak Acid	0
Soap	0
Machining Oil	0
Diesel Oil	0
Toluene	0
Naphthalene	0
Paraffin Oil	0
Phenol	0
Antirust Oil	0
Machine Oil	0
Methanol	0
Sulfuric Acid (10%)	×
Sulfuric Acid (50%)	×
Sulfuric Acid (70%)	×
Sulfuric Acid (98%)	×

### ■ Resistance Against Foods

	Stairliess Steel Belt
Food	STHBLT
Yeast	0
Tea Leaf	0
Olive Oil	0
Fruit	0
Cashew Nuts	0
Cream	0
Spice	0
Grain	0
Coffee Beans	0
Flour	0
Rice Grain	0
Fish	0
Sugar	0
Salt	0
Salt Water	0
Fat	0
Cooking Oil	0
Syrup	0
Soy Sauce	0
Vinegar	0
Sauce	0
Molasses	0
Meat	0
Butter	0
Bread	0
Peanut Oil	0
Beer	0
Margarine	0
Mayonnaise	0
Water	O
Lard	

Not affected at all △: Slightly affected ×: Severely affected

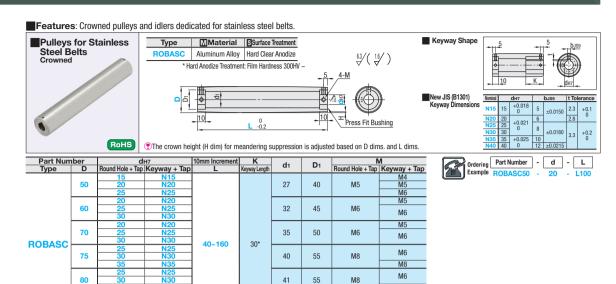
The above table shows adequacy in the condition where materials including chemicals and oil are loaded on belt surface and carried at a room temperature.

Actual conditions may differ in cases where belts are completely submerged in materials or used in higher temperature than room temperature.

### Care must be taken for rusts resulting by chlorides and acids.

# **Pulleys and Idlers for Stainless Steel Belts**

## Crowned



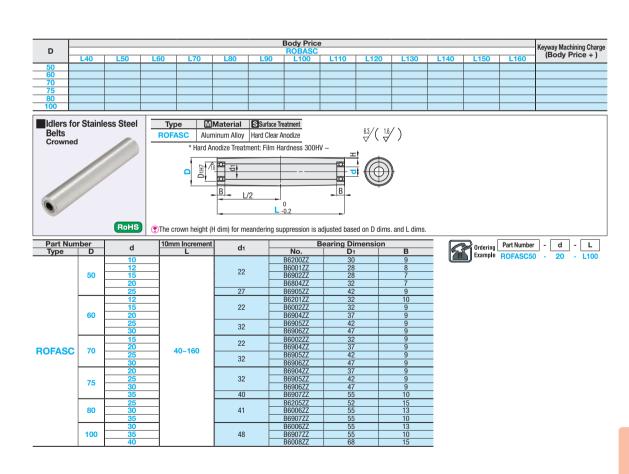
45

60

M8

M8

\*When Keyway machining is specified as



							Body Price						
D							ROFASC						
	L40	L50	L60	L70	L80	L90	L100	L110	L120	L130	L140	L150	L160
50													
60													
70													
75													
80													
100													

# 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	Туре	Type No.	No. of	Surface Shape	Color	Mate	erial	Friction C (Ref. Against F		Thickness mm	Unit Mass	iension	Min. Pulley Dia. Ømm	Knife Edge	Continuous Use Temperature
		140.	Plies	Silape		Surface	Back	Front	Back	"""	Kg/III	N/mm	Dillill	Luge	°C
	HBLT	(1)	1	Flat surface	Green	Polyurethane	Polyester	0.2	0.1	0.9	1	4	25	R5	-30~80
	HBLTWH	(2)	1	Flat surface	White	Polyurethane	Polyester	0.2	0.1	0.9	1	4	25	R5	-30~80
	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	2.1	2.3	8	50	×	-10~80
	HBLTWCN	(8)	2	Flat surface	White	PVC	Polyester Canvas	1	0.2	2.1	2.3	8	50	×	-10~80
	HBLGT	(9)	3	Flat surface	Green	PVC	Polyester Canvas	1	0.2	5	5.7	18	120	×	-10~80
	HBLWT	(10)	3	Flat surface	White	PVC	Polyester Canvas	1	0.2	5	5.7	18	120	×	-10~80
RoHS	HBTDST	(11)	2	Flat surface	Green	PVC	Polyester Canvas	1	0.2	3.6	4.1	8	100	×	-10~80
, DIE	*1: The values in () a	re those v	vhen the a	lowable t	ension is 5 N	l/mm.		Cat		dard Chan	J				

About Belt Tolerance F.1390

Endless jointing is applied before the product is shipped.

I.D. is defined as the belt length.

Surface	
	1
`Back	1
DAMAMAMAM :	/

Catalog 31	anuaru (	nanyes						
Туре	Friction C (Ref. Against l	Coefficient Polished Steel)	Thick- ness	Unit Mass	Allowable Tension	Min. Pulley Dia.	Knife	Continuous Use Temperature
	Front	Back	mm	kg/m²	N/mm	Ømm	Edge	·°C
HBLT	0.3	0.1	0.8 0.9		4	25	R8	-10~80
HBLTWH	0.3	0.1	0.8	0.9	4	25	R8	-10~80

For information about resistance of flat belts against chemicals and oils, see P.1383 and P.1384.

Part Num	ber	Belt Length L (m)			Во	dy Price /	m			En	dless Joir	ting Charge (Body Price	+)
	Belt		(1) (2)	(3)	(4)	(5) (7) (8)	(6)	(9) (10)	(11)	(1) (2)	(3)	(4), (5), (6), (7), (8), (11)	(9) (10)
Туре	Width W (mm)	0.01m Increment	HBLT HBLTWH	HBLTG	HBLTGDN	HBLBN HBLTGCN HBLTWCN	HBLYGN	HBLGT HBLWT	HBTDST	HBLT HBLTWH	HBLTG	HBLTGDN·HBLBN HBLYGN·HBLTGCN HBLTWCN·HBTDST	HBLGT HBLWT
	10												
	15 20	0.50~20.00											
	25												
	30 35	ļ											
	40	1											
	50	]											
	60 70												
	75	1											
	80												
	90	{											
	110	1											
HBLT	120 125												
HDLI	130	1											
HBLTWH	140	]											
	150 160												
HBLTG	170	1											
HBLTGDN	180												
	190 200												
HBLBN	210	1											
HBLYGN	220 230												
HBLIGN	240	0.00.00.00											
HBLTGCN	250	0.80~20.00											
	260 270												
HBLTWCN	280	1											
HBLGT	290	]											
	300 310	1											
HBLWT	320	]											
HBTDST	330 340												
ПВТВЗТ	350	1											
	360	]											
	370 380	{											
	390	j											
	400												
	410 420	0 20 30											
	430												
	440 450	1											
	460	1											
	470	]											
	480 490	1											
	500	1											

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



	Туре	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
Ŧ	HBLT	0	-	-	Δ	Δ	Δ	Δ	Δ	Δ	Δ
- 1	HBLTWH	0	-	-	Δ	Δ	Δ	Δ	Δ	Δ	Δ
- T	HBLTG	0	-	0	0	0	-	-	0	-	0
	HBLTGDN	0	-	0	0	0	-	-	0	-	0
	HBLBN	0	0	0	0	0	-		0	-	0
- T	HBLYGN	0	-	0	0	0	-	-	0	-	0
	HBLTGCN	○*2	-	0	-	-	-		0	-	0
	HBLTWCN	○*2	-	0	-	-	-	-	0	-	0
	HBLGT	○*2	-	-	-	-	-		0	-	0
	HBLWT	○*2	-	-	-	-	-	-	Ó	-	0
- T	HBTDST	○*2	-	0		-		-	0	-	0

1 -1391 ©: Excellent / O: Applicable / A: May be affected by environments / -: Not applicable

# Flat Belts - For Inclined Transfer

Features: Belt that ensures high grip property by adopting various surface patterns, such as Vertical groove, Shallow groove, Deep groove, Basket-weave, Rough top, Herringbone, etc.

Inclined Transfer	T	Туре	Incline	Color	Ply count	Surface	MMa	terial		Coefficient Polished Steell	Thickness	Unit Mass	Allowable	Min. Pulley Dia.	Knife	Continuous Use
	Type	Ño.	Angle	Color	Qty.	Shape	Surface	Back	,	Back	mm	kg/m²	Tension N/mm	Ømm	Edge	Temperature °C
	LHBLT	(1)	15 or less	Green	1	Vertical groove	Soft Polyurethane	Polyester	1.7	0.1	1.5	1.6	4	30	×	-10~80
	LHBLTWH	(2)	15 or less	White	1	Vertical groove	Soft Polyurethane	Polyester	1.7	0.1	1.5	1.6	4	30	×	-10~80
	LHBLWN	(3)	15 or less	White	2	Vertical groove	Thermoplastic Polyurethane	Polyester Canvas	1.6	0.2	2.3	2.2	8	50(25)*	×	-30~80
	LHBLYAN	(4)	15 or less	Gray	2	Shallow groove	PVC	Polyester Canvas	1.2	0.2	3.3	3.4	8	80	×	-10~70
	LHBLGSN	(5)	15 or less	Green	2	Basket-weave	PVC	Polyester Canvas	1.1	0.2	2.3	2.4	8	100(70)*	×	-10~60
	LHBLGAN	(6)	20 or less	Green	2	Deep groove	PVC	Polyester Canvas	1.2	0.2	5.3	4.2	8	80	×	-10~70
	LHBLGTN	(7)	20 or less	Green	2	Rough top	PVC	Polyester Canvas	1.1	0.2	5.5	6.5	12	80	×	-10~70
	LHBLYTN	(8)	20 or less	Gray	2	Rough top	PVC	Polyester Canvas	1.1	0.2	5.5	6.5	12	80	×	-10~70
	LHBLGYN	(9)	30 or less	Green	2	Herringbone	Special Thermoplastic Elastomer	Polyester Canvas	2	0.2	3.4	3	8	50	×	-10~60
RoHS	LHBLYFN	(10)	30 or less	Gray	2	Herringbone	Special Thermoplastic Elastomer	Polyester Canvas	2	0.2	3.4	3	8	75(50)*	×	-10~60
TUI-E	*: The numerical valu	e in () is	the one mea	sured wh	en allowab	le tension is	5N/mm.									
						Sur	face	•	Catalog S	Standard	Change	S				
• About Belt Tolerance ► I	Surface															
Endless jointing is applied before the p  I.D. is defined as the belt length.	roduct is shipped.	P	ЛЛЛ	\/\/	V/V//	WW.	<u> </u>		For inform			-	o.9 1 is against ch	emicals and oils, s		-10~80 and <b>P.1384</b> .

Part Numl	oer	Belt Length L (m)	1			Body Price/n	n			Endless Jointi	ng Charge (Body Price +)
			(1) (2)	(3)	(4)	(5)	(6)	(7) (8)	(9) (10)	(1) (2)	Other than (1) and (2)
Type	Belt Width	0.01m									
.,,,,	W (mm)	Increment	LHBLT LHBLTWH	LHBLWN	LHBLYAN	LHBLGASN	LHBLGAN	LHBLGTN LHBLYTN	LHBLGYN LHBLYFN	LHBLT LHBLTWH	LHBLT Other than LHBLTWH
	10										
	15	0.50~20.00									
	20										
	25 30										
	35	}									
	40	1									
	50	1									
	60										
	70 75										
	80	1									
	90										
	100										
	110										
	120										
LHBLT	125 130										
LIDLI	140	1									
LHBLTWH	150	ĺ									
LIIDLIWII	160	1									
LHBLWN	170										
LIIDLIII	180 190										
LHBLYAN	200	}									
	210	ĺ									
LHBLGASN	220	ĺ									
	230										
LHBLGAN	240	0.80~20.00									
LHBLGTN	250 260	}									
LHBLGIN	270										
LHBLYTN	280	1									
LIIDLI III	290										
LHBLGYN	300 310										
	320	1									
LHBLYFN	330										
	340	ĺ									
	350										
	360 370										
	380										
	390	1									
	400	i									
	410	ĺ									
	420										
	430										
	440 450										
	460										
	470	1									
	480										
	490										
	500										

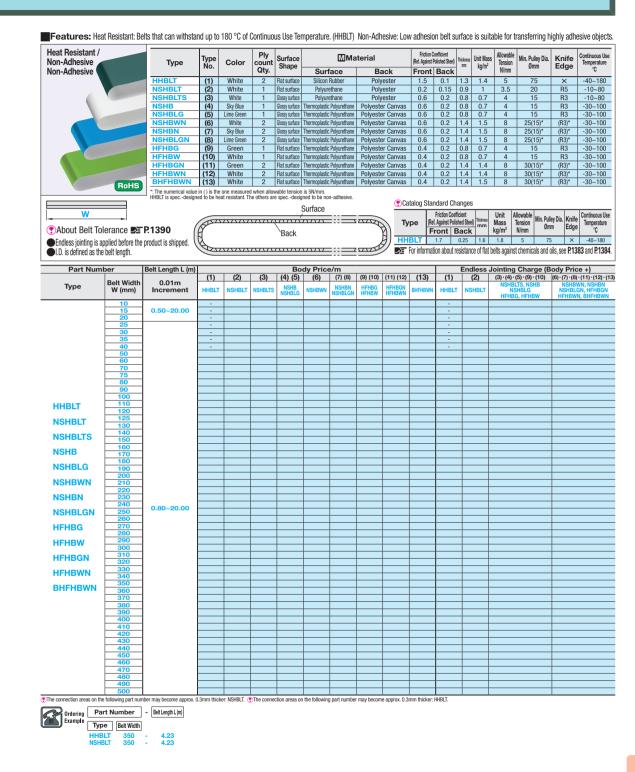
The connection areas on the following part numbers may become approx. 0.3mm thicker: LHBLT, LHBLTWH.

Ordering	Part N	umber	-	Belt Length L (m)
Example	Туре	Belt Width		
	LHBLT	350	-	4.23

	Туре	Incline Angle	Food hygienic properties	Antibacterial and Antimold Property		Water Resistance, Moist-Heat Resistance	Thermal Shrinkage Prevention	Surface Cleanability	Prevention of shrinkage due to imprinting	Sodium Hypochlorite Resistant	Anti-stick	Oil Resistance
	LHBLT	15 or less	0	-	-	Δ	Δ	Δ	Δ	Δ	Δ	Δ
	LHBLTWH	15 or less	0	-	-	Δ	Δ	Δ	Δ	Δ	Δ	Δ
	LHBLWN	15 or less	0	-	0	-	-	-	-	-	-	0
	LHBLYAN	15 or less	-	-	0	-	-	-	-	-	-	-
	LHBLGASN	15 or less	-	-	-	-	-	-	-	-	-	-
	LHBLGAN	20 or less	-	-	0	-	-	-	-	-	-	-
	LHBLGTN	20 or less	-	-	-	-	-	-	-	-	-	-
	LHBLYTN	20 or less	-	-	-	-	-	-	-	-	-	-
	LHBLGYN	30 or less	-	-	-	-	-	-	-	-	-	-
າລີ.	LHBLYFN	30 or less	-	-	0	-	-	-	-	-	-	-

1-1393 HBL/FN 30 or less On le

## Flat Belts - Heat Resistant / Non-Adhesive



Туре	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
HHBLT	0	-	-	Δ		Δ	Δ	Δ		Δ
NSHBLT	0	0	0	Δ	Δ	0	Δ	Δ	0	Δ
NSHBLTS	0	0	0	0	0	0	-	0	0	0
NSHB	0	0	0	0	0	0	-	0	0	0
NSHBLG	0	0	0	0	0	0	-	0	0	0
NSHBWN	0	0	0	0	0	0	-	0	0	0
NSHBN	0	0	0	0	0	0	-	0	0	
NSHBLGN	0	0	0	0	0	0	-	0	0	0
HFHBG	0	-	0	0	0		-	0	0	
HFHBW	0	-	0	0	0		-	0	0	0
HFHBGN	0	-	0	0	0		-	0	0	0
HFHBWN	0	-	0	0	0		-	0	0	0
BHFHBWN	0		0	0	Ó		-	Ō	0	0

# Flat Belts: For Packaged Goods Transfer / For Electronic Parts Transfer

**Features:** Flat Belt for Packaged Goods Transfer allows workpieces to be conveyed without being damaged.

Flat Belt for Electronic Parts Transfer is provided with antistatic finish and thus, is suitable for conveyance of static-sensitive electronic components. (DHBLT/DHBLTS/DHBLGN)



	Туре	Color	Ply count	Surface Shape	ШМа	terial	Friction Coefficient (Ref. Against Polished Steel)		Thickness	Unit Mass kg/m²	iension	Min. Pulley Dia. Ømm	Knife Edge	Continuous Use Temperature
			Qty.	Shape	Surface	Back	Front	Back		Kg/III	N/mm	Millio	Luge	°C
_	FBLG	Green	1	Flat surface	Suede Non-woven Fabric	Polyester Canvas	-	-	1.8	1.2	4	25	×	-5~60
	FBLW	White	1	Flat surface	Suede Non-woven Fabric	Polyester Canvas	-	-	1.8	1.2	4	25	×	-5~60
	FBLGN	Green	2	Flat surface	Suede Non-woven Fabric	Polyester Canvas	-	-	2	1.5	5	30	×	-5~60
	FBLWN	White	2	Flat surface	Suede Non-woven Fabric	Polyester Canvas	-	-	2	1.5	5	30	×	-5~60
7	DHBLT	Black	1	Flat surface	Conductive Polyurethane	Polyester	0.2	0.1	0.6	0.7	3	25	R3	-10~80
	DHBLTS	Black	1	Flat surface	Conductive Polyurethane	Polyester	0.8	0.2	0.8	0.7	4	15	R3	-10~80
1	DHBLGN	Black	2	Flat surface	Thermoplastic Polyurethane	Polyester Canvas	0.6	0.2	1.4	1.5	8	25(15)*1	(R3)*1	-30~80

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

 About Belt Tolerance ► P.1390 ● Endless jointing is applied before the product is shipped.

■ I.D. will be the Belt Length.

Surface 

	Catalog Standard Changes									
)	Туре	Friction Coefficient (Ref. Against Polished Steel)		Thickness mm	Unit Mass kg/m²	Allowable Tension	Min. Pulley Dia.	Knife	Continuous Use Temperature	
		Front	Back		Kg/m-	N/mm	Ømm	Edge	·°C	
	DHBLT	0.3	0.15	0.9	1	3.5	30	R10	-10~80	
	▶ For information about resistance of flat belts against chemicals and oils, see P.1383 and P.1									

0.50~20.00 FBLG\*2 FBLW\*2 FBLGN\*2 FBLWN\*2 DHBLT **DHBLTS DHBLGN** 



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
FBLG	Δ		-			-	0	-	0	-
FBLW	Δ	-	-		-	-	0	-	0	-
FBLGN		-	-	-		-	0	-	0	-
FBLWN			-			-	0	-	0	-
DHBLT	0		-	Δ	Δ	Δ	Δ	Δ	Δ	Δ
DHBLTS	-		0			-	-	-	-	0
DHBLGN	-	-	0	-	-	-	-	-	-	0