For **Pricing** and **Days to Ship**, Please Configure Online.

Add. Spec. Printed in Red

Flat Belts

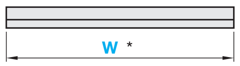
Guided Flat Belts

Prevents Lateral Movement

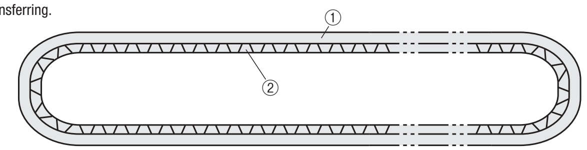
■Flat Belts RoHS

Type / Width	Usage	Ⓜ Material ①Surface	②Back	Color Tone	Thickness mm	Weight kg/m²	Allowable Stress kg/cm	Min. Pulley Dia. Ømm	Knife Edge	Continuous Use Temperature °C	Friction Coefficient (Ref. Against Polished Steel) Front	Back
HBLT	General Purpose	Polyurethane	Polyester	Green	0.9	1	4	25	R5	-10~80	0.2	0.1
HBLTWH				White								
SHBLTG	Sliding	Urethane Impregnated		Green	0.5	0.5	4	25	R3	-10~80	0.15	0.1
SHBLT				White							0.1	0.1
LHBLT	Inclined Transfer	Soft Polyurethane		Green	1.5	1.6	4	30	-	-10~80	1.7	0.1
LHBLTWH				White								
DHBLT	Electronic Parts Conveyor	Conductive Polyurethane		Black	0.6	0.7	3	25	R3	-10~80	0.2	0.1
FHBLT	Food Conveyor	Polyurethane		White	0.8	0.9	3.5	20	R3	-10~80	0.2	0.15
HHBLT	Heat-Resisting	Silicon Rubber		White	1.3	1.4	5	75	-	-40~180	1.5	0.1
OHBLT	Oil-Resisting	Oil-Resistant Chloroethene		Navy	1	1.1	4	25	-	5~60	0.3	0.1
NSHBLT	Non-Adhesive	Polyurethane		White	0.9	1	3.5	25	R5	-10~80	0.2	0.15

FHBLT and NSHBLT are compatible for food item transferring.



* W±1 when W=30 or less
W±2 when W>30



Characteristics of Belts P.1110

■Belts Width Selectable Type

Part Number Type	Belt Width W (mm)	Belt Length L (m) 0.01mm Increment	Body Price/m HBLT HBLTWH	SHBLTG SHBLT	LHBLT LHBLTWH	DHBLT	FHBLT	HHBLT	OHBLT	NSHBLT	Belt Joining Charge (Body Price +) HBLT, HBLTWH, SHBLTG, SHBLT, LHBLT, LHBLTWH, DHBLT, FHBLT, OHBLT, NSHBLT	HHBLT
DHBLT	5	0.50~3.00	-	-	-		-	-	-	-		-
HBLT, HBLTWH, SHBLTG, SHBLT, LHBLT, LHBLTWH, DHBLT, FHBLT, HHBLT, OHBLT, NSHBLT	10	0.50~20.00						-				-
	15							-				-
	20							-				-
	25	0.80~20.00						-				-
	30							-				-
	35							-				-
	40							-				-
	50											
	60											
	70											
	75											
	80											
	90											
	100											
	110											
	120											
	125											
	130											
	140											
	150											
	160											
	170											
	180											
	190											
	200											
	210											
	220											
	230											
	240											
	250											
	260											
	270											
	280											
	290											
	300											
	310											
	320											
	330											
	340											
	350											
	360											
	370											
	380											
	390											
	400											
	410											
	420											
	430											
	440											
	450											
	460											
	470											
	480											
	490											
	500											

Flat belts are weld-joined before shipping.
The connection areas may become slightly thicker: HBLT, HBLTWH, SHBLTG, SHBLT, DHBLT, FHBLT, NSHBLT by 0.3mm, OHBLT by 0.4mm, LHBLT, LHBLTWH by 0.5mm, HHBLT by 0.6mm.
For a conveyer example with this belt, see P.1061, 1063, 1065~1068, 1073, 1075, 1077, 1078, 1084

Ordering Example

Part Number		-	Belt Length L (m)
Type	Belt Width		
DHBLT	15	-	14.50
HBLT	350	-	4.23

Days to Ship Configure Online

Price Configure Online

■Minimum Pulley Dia., Driving Pulley Dia.

Identify the relevant pulley diameters by reading the width and length of the belt from the table below, and determine the smaller value as "minimum pulley diameter" and larger value as "drive pulley diameter".

[Table 1]
Minimum Pulley Diameter Selection Table (Belt Width)

Belt Width (mm)	Min. Pulley Dia. (Ømm) HBLT, HBLTWH SHBLTG, SHBLT DHBLT, FHBLT OHBLT, NSHBLT	LHBLT LHBLTWH	HHBLT
Less than 100	25	30	75
100~190	50	55	75
200~400	50	55	100
410~500	75	80	100

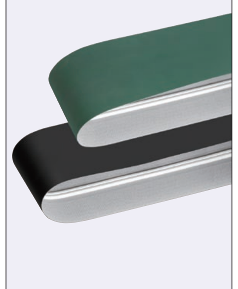
[Table 2]
Minimum Pulley Diameter Selection Table (Belt Length)

Belt Length (m)	Min. Pulley Dia. (Ømm) HBLT, HBLTWH SHBLTG, SHBLT DHBLT, FHBLT OHBLT, NSHBLT	LHBLT LHBLTWH	HHBLT
Less than 1.00	25	30	75
1.00~1.99	50	55	75
2.00~4.00	50	55	100
4.01~7.00	75	80	100
7.01~10.00	100	105	125
10.01~20.00	100	105	150

(Ex.) When the width is 150mm and length is 5.00mm
Select from Width: 50…Small Value…Min. Pulley Dia.
Select from Length: 75…Large Value…Min. Driving Pulley Dia.

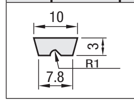
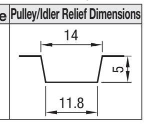
■Feature: Prevents Lateral Movement.

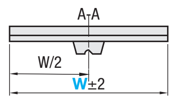
■Guided Flat Belts RoHS
Prevents Lateral Movement

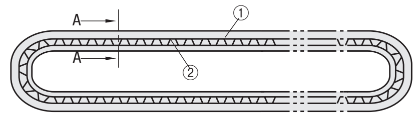


Type	Usage	Ⓜ Material ①Surface	②Back	Color Tone	Thickness mm	Weight kg/m²	Allowable Stress kg/cm	Min. Pulley Dia. Ømm	Continuous Use Temperature °C	Friction Coefficient (Ref. Against Polished Steel) Front	Back
HBLTDS	General Purpose	Polyurethane	Polyester	Green	1.4	1.5	8	25	-30~80	0.8	0.2
HBLTDSG				Green	0.8	0.7	4	15		0.8	0.2
HBLTDSW				White	0.8	0.7	4	15		0.8	0.2
SHBLTDS	Sliding	Polyester		White	1.3	1.1	8	40		0.2	0.2
SHBLTDSG				Green	0.6	0.4	4	20		0.2	0.2
SHBLTDSW				White	0.6	0.4	4	20		0.2	0.2
LHBLTDSG	Inclined Transfer	Polyurethane		Green	1.4	1	4	25		1.3	0.2
LHBLTDSW				White	1.4	1	4	25		1.3	0.2
DHBLTDS	Static Conductive	Conductive Polyurethane		Black	0.8	0.7	4	15		0.8	0.2
OHBLTDS	Oil-Resistant	Oil Resistant Polyurethane		Green	1.4	1.5	8	25		0.8	0.2
OHBLTDSG				Green	0.8	0.7	4	15		0.8	0.2
NSHBLTDS	Non-Adhesive	Polyurethane		White	0.8	0.7	4	15		0.9	0.2

HBLTDSW and NSHBLTDS are compatible for food item transferring.

Crosspiece Shape	Pulley/Idler Relief Dimensions
	





Characteristics of Belts P.1110

■Guided Flat Belt

Part Number Type	Belt Width W 10mm Increment	Belt Length L (m) 0.01mm Increment	Body Price/m HBLTDS	HBLTDSG	HBLTDSW	SHBLTDS	SHBLTDSG	SHBLTDSW	LHBLTDSG	LHBLTDSW	DHBLTDS	OHBLTDS	OHBLTDSG	NSHBLTDS	Belt Joining Charge (Body Price +)
HBLTDS, HBLTDSG, HBLTDSW, SHBLTDS, SHBLTDSG, SHBLTDSW, LHBLTDSG, LHBLTDSW, DHBLTDS, OHBLTDS, OHBLTDSG, NSHBLTDS	50~90	0.50~20.00 (L≥Wx4)													
	100~190														
	200~290														
	300~400														
	410~500														

For a conveyer example with this belt, see P.1062, 1064, 1069~1072, 1074, 1076, 1079, 1080, 1083

Ordering Example

Part Number		-	Belt Length L (m)
Type	Belt Width		
HBLTDS	350	-	4.50

Price Configure Online

Days to Ship Configure Online

■Resistance Against Chemicals and Oils

Chemical Name	General Purpose HBLT HBLTWH HBLTDS HBLTDSG HBLTDSW	Sliding SHBLTG SHBLT SHBLTDS SHBLTDSG SHBLTDSW	Inclined Transfer LHBLT LHBLTWH LHBLTDSG LHBLTDSW	Static Conductive DHBLT DHBLTDS	Food Grade FHBLT	Heat-Resistant HHBLT	Oil-Resistant OHBLT OHBLTDS OHBLTDSG	Non-Adhesive Food Grade NSHBLT NSHBLTDS
Isopropyl Alcohol	○	△(○)	○	○	○	○	△(○)	○
Ethanol	○	○	○	○	○	○	○	○
Potassium Chloride	○(×)	○(×)	○(×)	○(×)	○	○	○(×)	○(×)
Calcium Chloride	○	○	○	○	○	○	○	○
Hydrochloric Acid (Gas)	×	×	×	×	×	○	△(×)	×
Hydrochloric Acid (5% or less)	○	○(×)	○(×)	○(×)	○	○	○(×)	○
Hydrochloric Acid (5~36%)	×	×	×	×	×	○	○(×)	×
Caustic Soda	△(×)	○(×)	△(×)	△(×)	△	○	○(×)	△(×)
Caustic Soda Solution (50%)	△(×)	×	△(×)	△(×)	△	×	○(×)	△(×)
Volatile Oil	○(×)	○(×)	○	○	○	△	○	○(×)
Strong Alkali	△(×)	×	△(×)	△(×)	△	△	△(×)	△(×)
Strong Acid	×	×	×	×	×	○	△(×)	×
Light Oil	○(△)	△	○	○	○	△	△(○)	○(△)
Ethyl Acetate	×	×	×	×	×	△	×	×
Sodium Hypochlorite (Undiluted Solution)	△(×)	△(×)	△(×)	△(×)	△	○	○(×)	△(×)
Sodium Hypochlorite (600ppm)	○(×)	○(×)	○(×)	○(×)	○	○	○(×)	○(×)
Weak Alkali	○(△)	○(△)	○(△)	○(△)	○	○	○(△)	○(△)
Weak Acid	○	○	○	○	○	○	○	○
Soap	○	○	○	○	○	○	○	○
Machining Oil	△(×)	△(×)	△	△	△	×	○	△(×)
Diesel Oil	○(×)	△(×)	○	○	○	×	○	○(×)
Toluene	△(×)	×	△(×)	△(×)	△	×	×	△(×)
Naphthalene	△	△	△	△	△	×	△	△
Paraffin Oil	○	○	○	○	○	○	○	○
Phenol	△(×)	△(×)	△(×)	△(×)	△	△	△(×)	△(×)
Antirust Oil	△(×)	△(×)	△(×)	△(×)	△	×	○(×)	△(×)
Machine Oil	△(×)	△(×)	△	△	△	×	○	△(×)
Methanol	○	○	○	○	○	○	○	○
Sulfuric Acid (10%)	△(×)	△(×)	△(×)	△(×)	△	△	△(×)	△(×)
Sulfuric Acid (50%)	△(×)	△(×)	△(×)	△(×)	△	△	△(×)	△(×)
Sulfuric Acid (70%)	×	×	×	×	×	△	×	×
Sulfuric Acid (98%)	×	×	×	×	×	×	×	×

○: Not affected at all △: Slightly affected ×: Severely affected The symbols in ( ) are for Guided Belts.

■Resistance Against Foods

Food	General Purpose HBLT HBLTWH HBLTDS HBLTDSG HBLTDSW	Sliding (White with/without Crosspiece) SHBLTG SHBLT SHBLTDS SHBLTDSW	Sliding (Green w/Crosspiece) SHBLTDSG	Inclined Transfer LHBLT LHBLTWH LHBLTDSG LHBLTDSW	Static Conductive DHBLT DHBLTDS	Food Grade FHBLT	Heat-Resistant HHBLT	Oil-Resistant OHBLT OHBLTDS OHBLTDSG	Non-Adhesive Food Grade NSHBLT NSHBLTDS
Yeast	○	○	○	○	○(×)	○	○	○	○
Tea Leaf	○	○	○	○	○(×)	○	○	○	○
Olive Oil	○	○	○	○	○(×)	○	△	○	○
Fruit	○	○	○	○	○(×)	○	○	○	○
Cashew Nuts	×	×	×	×	○(×)	×	×	×	×
Cream	○	○	×	○	○(×)	○	○	○	○
Spice	○(△)	○(△)	△	○	○(×)	○	○	○	○(△)
Grain	○	○	○	○	○(×)	○	○	○	○
Coffee Beans	○	○	○	○	○(×)	○	○	○	○
Flour	○	○	○	○	○(×)	○	○	○	○
Rice Grain	○	○	×	○	○(×)	○	○	○	○
Fish	○	○	×	○	○(×)	○	△	○	○
Sugar	○	○	○	○	○(×)	○	○	○	○
Salt	○	○	○	○	○(×)	○	○	○	○
Salt Water	○	○	○	○	○(×)	○	○	○	○
Fat	○	○	×	○	○(×)	○	×	○	○
Cooking Oil	○	○	○	○	○(×)	○	△	○	○
Syrup	○	○	○	○	○(×)	○	○	○	○
Soy Sauce	○	○	○	○	○(×)	○	△	○	○
Vinegar	○(×)	○(×)	×	○(×)	○(×)	○	△	○(×)	○(×)
Sauce	○	○	○	○	○(×)	○	△	△	○
Molasses	○	○	×	○	○(×)	○	○	○	○
Meat	○	○	×	○	○(×)	○	△	○	○
Butter	○	○	×	○	○(×)	○	△	○	○
Bread	○	○	×	○	○(×)	○	○	○	○
Peanut Oil	○	○	×	○	○(×)	○	×	○	○
Beer	○	○	○	○	○(×)	○	○	○	○
Margarine	○	○	×	○	○(×)	○	△	○	○
Mayonnaise	○	○	×	○	○(×)	○	△	○	○
Water	○	○	○	○	○(×)	○	○	○(×)	○
Lard	○	○	×	○	○(×)	○	△	○	○

○: Not affected at all △: Slightly affected ×: Severely affected The symbols in ( ) are for Guided Belts.

The above table shows adequacy in the condition where materials including chemicals and oil are loaded on belt surface and carried in room temperature.
Actual conditions may differ in cases where belts are completely submerged in materials or used in higher temperature than room temperature.