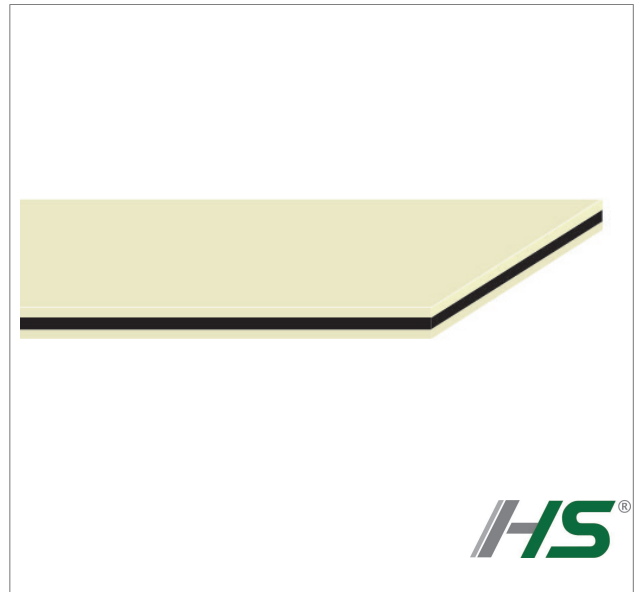


CODE CG-326
TYPE
DG1/40 HS Food Grade
COMPOSITION

Top surface	Material	Synthetic elastomer
	Finish	FL
	Colour	Ivory
	Coefficient of friction	0.7
Traction core	Material	Polyamide (PA)
Bottom surface	Material	Synthetic elastomer
	Finish	FL
	Colour	Ivory
	Coefficient of friction	0.7


TECHNICAL SPECIFICATIONS

Total thickness	4.00 mm	0.16 in.
Weight	4.60 kg/m ²	0.94 lbs./sq.ft
Minimum pulley diameter (1)	40 mm	1.6 in.
(1) The above mentioned values depend on running speed		
Pull for 1% elongation	5.0 N/mm	29 lbs./in.
Tensile strength	300 N/mm	1713 lbs./in.
Temperature resistance (2)	min.	-20 °C -4 °F
	max	100 °C 212 °F
(2) Use of the belt with limit values may reduce its life		
Humidity influence		yes
Permanent antistatic dynamically (UNI EN ISO 21179)		yes
Both sides can be used for power transmission		yes

FEATURES

- Highest resistance to abrasion
- Outstanding flexibility
- Excellent coefficient to friction and performance maintenance over time
- Excellent resilience in the joining
- Excellent creep recovery of all strains to which it undergoes during particularly hard processing cycles

SUITABLE FOR

Box folding industry: folder-glueers

Paper industry: tube winders

Corrugated carton: flexo-folding

COMPLIANCES

REACH EC 1907/2006 Regulation and Amendments
 EC 1935/2004 Regulation and Amendments
 EC 2023/2006 Regulation and Amendments
 EU 10/2011, 2017/752 Regulation and Amendments
 FDA (Food and Drug Administration)


NOTES

Issue: 18/12/2018

Last Update: 9-04-2019

DISCLAIMER

The information contained in this document describes the features of the CHIORINO product as tested in a laboratory environment at a temperature of +23 degrees °C at 50% relative humidity. It does not necessarily reflect the conditions of industrial use and it does not guarantee the product to be suitable for certain applications. The client remains liable for the proper selection and correct use of the CHIORINO product. CHIORINO cannot be held responsible should damages arise from the use of its products. Necessary alterations to this data can be made without prior notice.

CODE CG-326

TYPE

DG1/40 HS Food Grade

• Recommended joining procedure

SKIVED JOINT '1'



Check our general catalogue to get further info on CHIORINO joining methods.

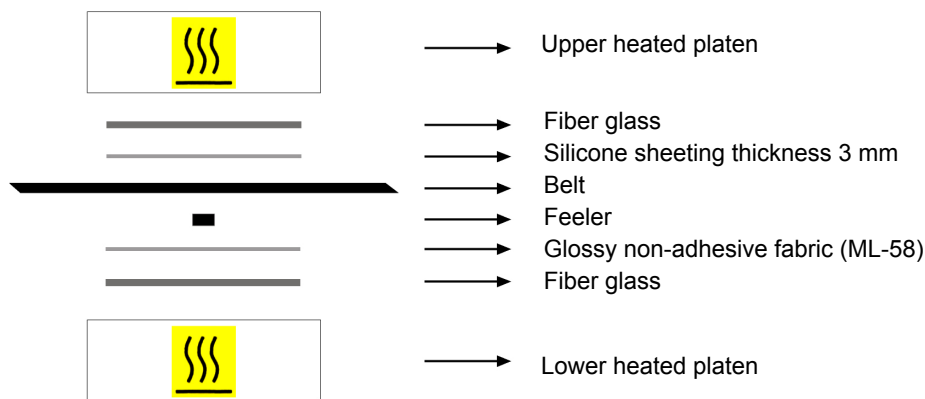
• Skiving instructions

Skiver	Belt thickness mm	Length mm	Straight/ diagonal cut	Cam/ wedge number	Pulley				Top cover			
					T mm	B mm	Thickness adjustment	End stop switch of working plate	T mm	B mm	Thickness adjustment	End stop switch of working plate
B600 A	4	80	Diagonal	5-28	---	---	---	---	---	-10	17,15	---
B300 SA	4	80	Diagonal	5-28	---	---	---	---		-10	10-19	---

• Guide to the use of adhesives

Apply the K cement on the polyamide part of the splices.
Apply the H primer and then the B cement on the four elastomer parts of the two splices.
Let dry for 5 minutes, then match the belt ends, paying attention to align properly.
Press according to the instructions shown.
To ensure best joint life it is advisable not to run or tension the belt for 24 hours.
Kit: CARBOCOL

• Layout of components



Press settings	
Upper platen temperature	130 °C
Lower platen temperature	130 °C
Curing time in press	30 min.
Driving torque	30 N/m
Cooling time: it is recommended to remove the belt from the press once a temperature of 60/70 degrees C is reached.	

• Notes

Check the set temperature by means of a **feeler** ensuring $120 \pm 5^\circ\text{C}$ is reached on the platen that is in contact with the lower side of the belt.
Note: the feeler must be placed on a fill-in piece and not on the product joint (the procedure of checking the temperatures must be carried out and re-checked at least once a week).

Issue: 19-12-2018

Last Update: 19-12-2018

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