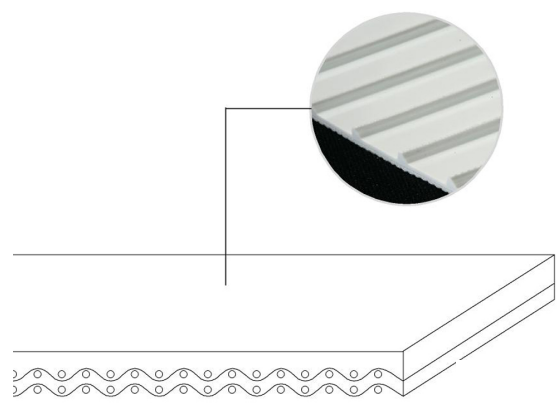


CONVEYOR AND PROCESS BELTS
TECHNICAL DATA SHEET

CODE	NA-1010	TYPE	2M12 U0-U15 LT W A
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COMPOSITION	
Conveying surface	Material: Polyurethane (TPU)
	Thickness: 1.50 mm 0.059 in.
	Surface pattern: LT
	Colour: White
	Coefficient of friction: MF
Textile carcass	Material: Polyester (PET)
	Plies no.: 2
	Weft type: Rigid
Driving surface	Material: Fabric with polyurethane (TPU) impregnation
	Thickness: --- mm --- in.
	Surface pattern: LdB fabric
	Colour: White



TECHNICAL SPECIFICATIONS			
Total thickness		6.00 mm	0.24 in.
Weight		3.50 kg/m ²	0.71 lbs./sq.ft
Elongation at 1%		12 N/mm	69.0 lbs./in.
Max. admissible pull		24 N/mm	137.0 lbs./in.
Temperature resistance ⁽¹⁾	min.	-20 °C	-4 °F
	max.	100 °C	212 °F
⁽¹⁾ Use of the belt with limit values may reduce its life.			
Minimum radius / diameter ⁽²⁾			
■ Knife edge minimum radius		no	
■ Bending roller min. diameter		50 mm	1.97 in.
■ Counter-bending roller min. diameter		80 mm	3.15 in.
⁽²⁾ The above mentioned values depend on the type of CHIORINO joint recommende			
Coefficient of friction on driving surface			
■ Raw steel sheet		0.20 [-]	
■ Laminated plastic/wood		0.25 [-]	
■ Steel roller		0.20 [-]	
■ Rubberized roller		0.30 [-]	
Max. production width		500 mm	20 in.

SUITABLE FOR	
Food: meat and fish processing	
Food: seafood processing	
Food: conveying of dried pasta	
Packaging	

FEATURES	
Humidity influence	no
Suitable to metal detector	yes
Permanent antistatic dynamically (UNI EN ISO 21179)	yes
Static conductivity (UNI EN ISO 284)	no
Conveying on skid bed	yes
Conveying on rollers	yes
Conveying on skid bed on top and return	no
Troughed conveying	no
Swan neck conveying	no
Inclined conveying	yes
Accumulators belts	no
Curved conveyor	no
Chemical resistances link	5

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	
HACCP (Hazard Analysis and Critical Control Points)	
FDA (Food and Drug Administration)	

NOTES

Issue: 24-07-2009

Last Update: 12-12-2018

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 **NA-1010** TYPE **2M12 U0-U15 LT W A**

Recommended joining procedure **SINGLE Z**



Other joining methods can be used:

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

• Pressing

Heating press **P \ PL \ PLS**

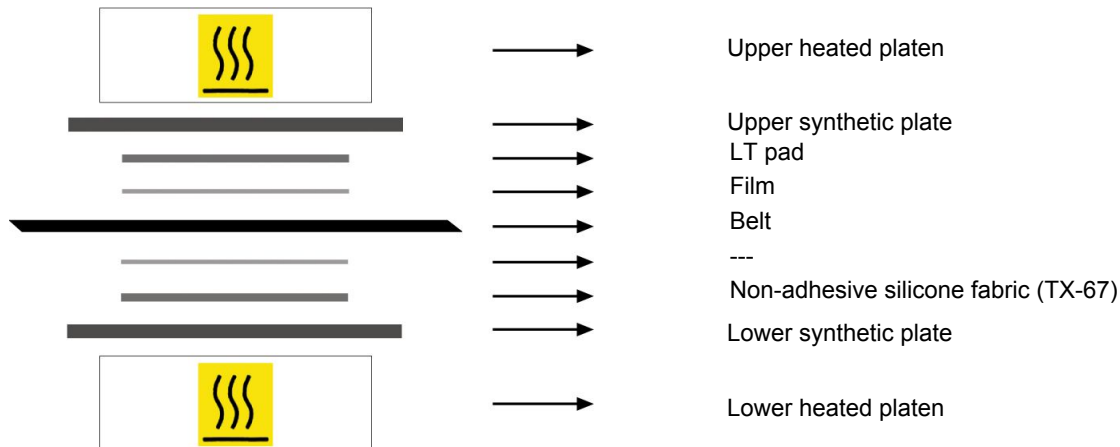
Press settings	
Upper platen temperature	175 °C
Lower platen temperature	110 °C
Temperature gauge setting	110 °C
Curing time in press	3 min.
Pressure	3 bar
Film	TC-13 - Reinforced white PU film
Cement	---

1. Use the KM330 thermometer to check the effective temperature inside the belt. Place the thermometer gauge as shown by the drawing at side.



2. Allow the cooling cycle to be completed before removing the belt from the press.
3. A reliable strength of the joint is ensured, providing that temperatures reached by the press are those indicated in the table at side. A periodical inspection of the thermostats is recommended, to make sure they function correctly.

• Layout of components



• Notes

Issued: 26-08-2008

Last Update: 30-01-2014

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