

CONVEYOR AND PROCESS BELTS
TECHNICAL DATA SHEET
CODE NA-786
TYPE 2M5 U0-U2 HP VL blue A
COMPOSITION

Conveying side	material	Polyurethane (TPU)		
	thickness	0,2 mm	0,008 in	
	cover finish	VL		
	colour	blue		
	coeff. of friction	MF		
Textile carcass	material	Polyester (PET)		
	no. of plies	2		
	type of weft	rigid		
Driving side	material	Fabric with Polyurethane (TPU)		
	thickness	---	mm	---
	cover finish	fabric		
	colour	light blue		

TECHNICAL SPECIFICATIONS

Total thickness		1,3 mm	0,05 in.
Weight		1,4 kg/m ²	0,29 lbs./sq.ft
Elongation at 1%		6 N/mm	34,3 lbs./in.
Max. admitt. load		12 N/mm	69 lbs./in.
Temperature resistance ⁽¹⁾	min.	-30 °C	-22 °F
	max.	+100 °C	212 °F

⁽¹⁾ use of the belt with limit values may reduce its life

 Minimum pulley diameter ⁽²⁾

■ knife edge	yes		
■ bending pulley	---	mm	---
■ counter-bending pulley	16 mm		0,63 in.

⁽²⁾ the above mentioned values depend on the type of CHIORINO joint recommended

Coefficient of friction of driving surface

■ raw steel sheet	0,20 [-]
■ laminated plastic/wood	0,25 [-]
■ steel roller	0,20 [-]
■ rubberized roller	0,30 [-]

Max. production width 2000 mm 79 in.

JOINTING METHODS

See jointing data sheet

NOTES

The cover of **HP** polyurethane belts fully complies with the **HACCP** criteria: excellent resistance to baking oils and fats and to hydrolisis.


FEATURES

FDA conformity	yes
USDA conformity	yes
HACCP conformity (CEE 72/2002)	yes
Flame Retardant (EN20340-ISO340)	no
Humidity influence	no
Suitable to metal detector	yes
Permanent antistatic dynamically (UNI EN 1718)	yes
Static conductivity (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	no
Accumulators belts	yes
Curved conveyor	no
Chemical resistances (see chart of chemical resistances)	5

SUITABLE FOR

Food industry
Bakery
Chocolate industry
Dairy industry

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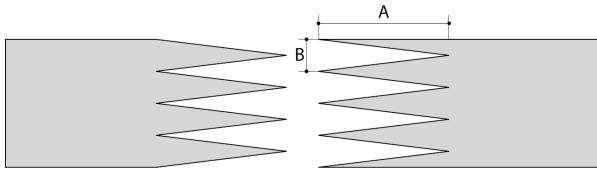
Date last modified: 29-05-2007

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-786** TYPE **2M5 U0-U2 HP VL blue A**

Recommended jointing procedure **SINGLE Z**



A	80mm
B	10mm

Other jointing methods can be used:
 DIAGONAL SINGLE Z
 DOUBLE Z
 SKIVED JOINT '1'
 MICRO Z

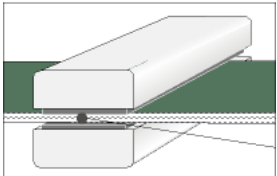
Check our general catalogue to get further info on CHIORINO jointing methods.

• Pressing

Heating press **P \ PL \ PLS**

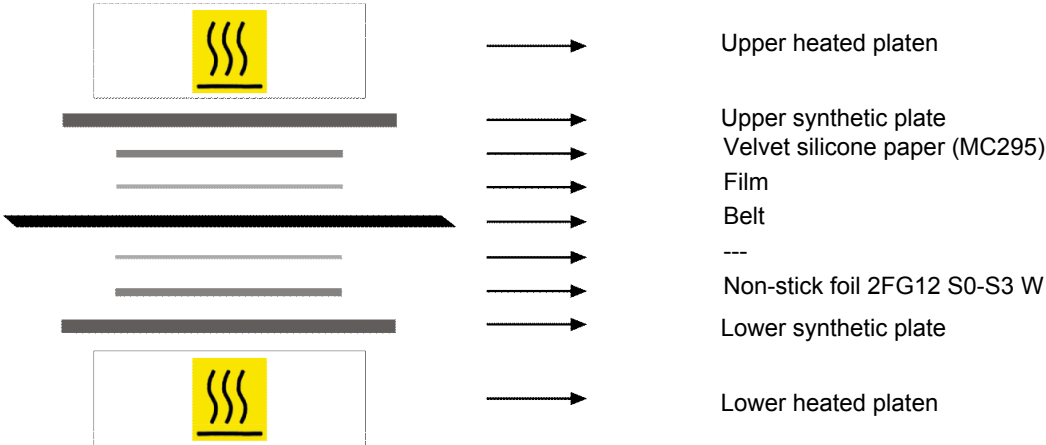
Press settings	
Upper platen temperature	160 °C
Lower platen temperature	160 °C
Temperature gauge setting	16 °C
Curing time in press	3 min.
Pressure	3 bar
Film	foil TC370
Cement	---

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

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