

CONVEYOR AND PROCESS BELTS

TECHNICAL DATA SHEET

CODE NA-789 TYPE 2M5 U0-U2 HP W A COMPOSITION material Polyurethane (TPU)

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

TECHNICAL SPECIFICATIONS			
Total thickness		1,3 mm	0,05 in.
Weight		1,4 kg/m²	0,29 lbs./sq.ft
Elongation at 1%		6 N/mm	34,3 lbs./in.
Max. admitt. load		12 N/mm	69 <i>lbs./in.</i>
Temperature resistance (1)	min.	-30 °C	-22 °F
resistance (''	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	in.
counter-bending pulley	16 ^{mm}	,63 in.
(3)		

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 ${\bf HP}$ polyurethane belts fully complies with the ${\bf HACCP}$ 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	no
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 (see chart of chemical resistances)	5

SUITABLE FOR

Packaging and confectionary

Food industry

Food industry: dough processing

Bakery

Chocolate industry

Fruit and vegetable industry

Dairy industry Canning industry

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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.



A 80mm

В

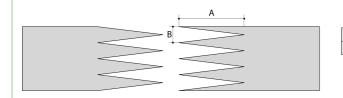
10mm

CONVEYOR AND PROCESS BELTS

JOINTING TECHNICAL DATA SHEET

CODE NA-789 TYPE **2M5 U0-U2 HP W A**

Recommended jointing procedure SINGLE Z



DIAGONAL SINGLE Z

Other jointing methods can be used:

DOUBLE Z SKIVED JOINT '1'

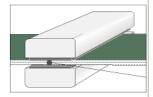
Check our general catalogue to get further info on CHIORINO jointing methods.

Pressing

Heating press P\PL\PLS

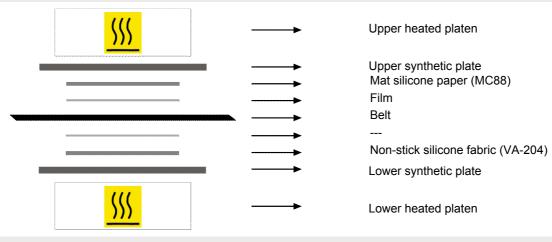
Press settings		
Upper platen temperature	165 °C	
Lower platen temperature	165 °C	
Temperature gauge setting	165 °C	
Curing time in press	min.	
Pressure	2 bar	
Film	foil TC300	
Cement		

 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.
- 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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