

CONVEYOR AND PROCESS BELTS
TECHNICAL DATA SHEET
CODE NA-1087
TYPE
2M5 U0-U15 HP ST W A
COMPOSITION

Conveying surface	Material	Polyurethane (TPU) - HP® system	
	Thickness	1.50 mm	0.059 in.
	Surface pattern	ST	
	Colour	White	
	Coefficient of friction	MF	
Textile carcass	Material	Polyester (PET) - HP® system	
	Plies no.	2	
	Weft type	Rigid	
Driving surface	Material	Fabric with polyurethane (TPU) impregnation-HP®	
	Thickness	--- mm	--- in.
	Surface pattern	Fabric	
	Colour	Light blue	

TECHNICAL SPECIFICATIONS

Total thickness	3.50 mm	0.14 in.
Weight	2.70 kg/m ²	0.55 lbs./sq.ft
Elongation at 1%	5 N/mm	29.0 lbs./in.
Max. admissible pull	10 N/mm	57.1 lbs./in.
Temperature resistance ⁽¹⁾	min.	-30 °C -22 °F
	max.	110 °C 230 °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	100 mm	3.94 in.

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

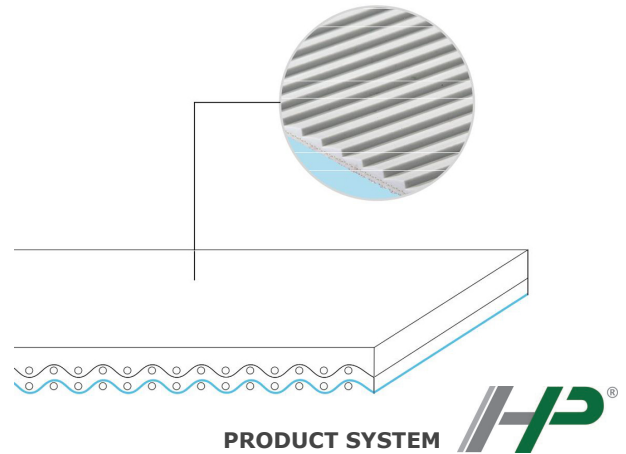
Coefficient of friction on driving surface

■ Raw steel sheet	0.20 [-]
■ Laminated plastic/wood	0.25 [-]
■ Steel roller	0.20 [-]
■ Rubberized roller	0.30 [-]

Max. production width 2000 mm 79 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	12

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)
 HALAL (World Halal Authority)


NOTES

Issue: 24-04-2010

Last Update: 11-12-2018

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-1087** TYPE **2M5 U0-U15 HP ST W A**

Recommended joining procedure **SINGLE Z**



Other joining methods can be used:

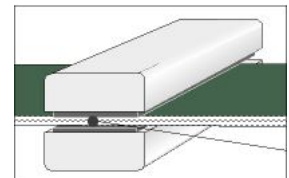
Check our general catalogue to get further info on CHIORINO joining methods.

• Pressing

Heating press **P \ PL \ PLS**

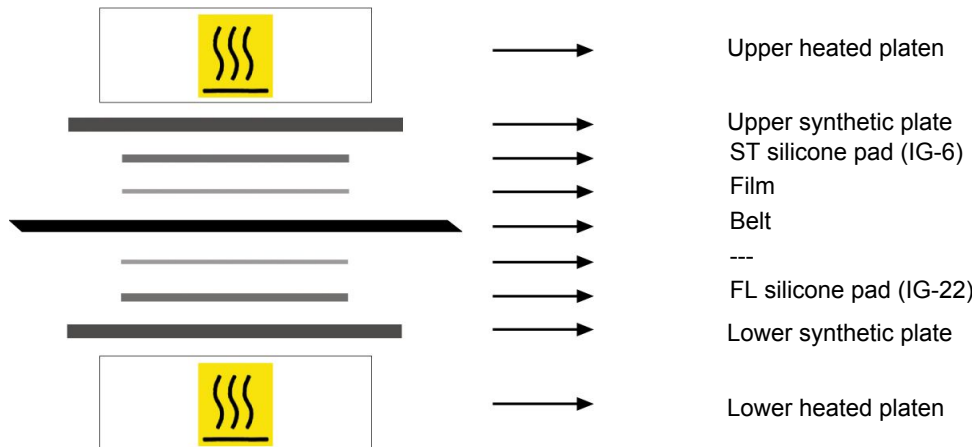
Press settings	
Upper platen temperature	175 °C
Lower platen temperature	160 °C
Temperature gauge setting	170 °C
Curing time in press	3 min.
Pressure	3 bar
Film	TC-300 - HP W PU film
Cement	---

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: 27-04-2010

Last Update: 30-01-2014

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.