CONVEYOR AND PROCESS BELTS

TECHNICAL DATA SHEET

CODE NA899 **TYPE** **EL4-U20 HP blue**

COMPOSITION

Conveying surface	Material	Polyurethane (TPU) - HP® system		
	Thickness	2.00 mm	*0.079*	*in.*
	Surface pattern	Smooth		
	Colour	HP® blue		
	Coefficient of friction	MF		
Textile carcass	Material	---		
	Plies no.	---		
	Weft type	---		
Driving surface	Material	Polyurethane (TPU) - HP® system		
	Thickness	--- mm	---	*in.*
	Surface pattern	FL		
	Colour	HP® blue		

PRODUCT SYSTEM HP®

TECHNICAL SPECIFICATIONS

Total thickness		2.00 mm	*0.08*	*in.*
Weight		2.30 kg/m²	*0.47*	*lbs./sq.ft*
Elongation at 8%		4 N/mm	*23.0*	*lbs./in.*
Max. admissible pull		4 N/mm	*22.8*	*lbs./in.*
Temperature resistance (1)	min.	-30 °C	*-22*	*°F*
	max.	60 °C	*140*	*°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	10 mm	*0.39*	*in.*
■ Counter-bending roller min. diameter	15 mm	*0.59*	*in.*

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

Coefficient of friction on driving surface

■ Raw steel sheet	0.40 [-]
■ Laminated plastic/wood	0.50 [-]
■ Steel roller	0.40 [-]
■ Rubberized roller	0.60 [-]

Max. production width	2000 mm	*79*	*in.*

SUITABLE FOR

Food: slicing machines
Food: meat and fish processing
Food: cheese processing
Packaging
Check weighers
Pharmaceutics industry

FEATURES

Humidity influence	no
Suitable to metal detector	yes
Permanent antistatic dynamically (UNI EN ISO 21179)	no
Static conductivity (UNI EN ISO 284)	no
Conveying on skid bed	yes
Conveying on rollers	yes
Conveying on skid bed on top and return	yes
Troughed conveying	yes
Swan neck conveying	no
Inclined conveying	no
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)
USDA Meat&Poultry (United States Department of Agriculture)
USDA Dairy (United States Department of Agriculture)
NSF/ANSI 3-A 14159-3-2014 Regulation and Amendments

NOTES

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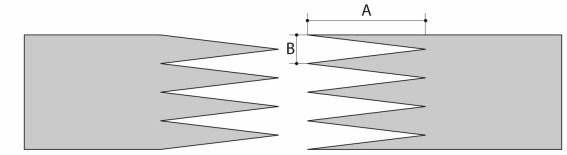
CONVEYOR AND PROCESS BELTS | **JOINING TECHNICAL DATA SHEET**

CODE NA899 **TYPE** **EL4-U20 HP blue**

Recommended joining procedure SINGLE Z - 80 x 10 mm



A = 80 mm
B = 10 mm

Other joining methods can be used:

DIAGONAL SINGLE Z
MICRO Z - 30 x 6 mm
BUTT SPLICE

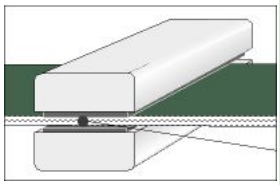
Check our general catalogue to get further info on CHIORINO joining methods.

• Pressing

Heating press **P \ PL \ PLS**

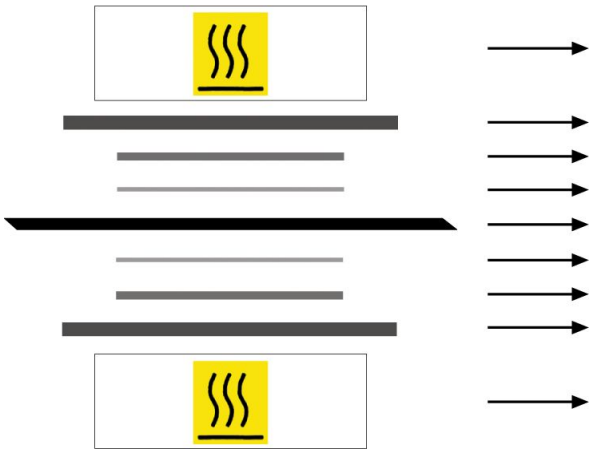
Press settings	
Upper platen temperature	160 °C
Lower platen temperature	160 °C
Temperature gauge setting	160 °C
Curing time in press	3 min.
Pressure	2 bar
Film	none
Cement	---

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



Upper heated platen
Upper synthetic plate
Glossy non-adhesive fabric (ML58)

Belt

FL silicone pad (IG22)
Lower synthetic plate
Lower heated platen

• Notes

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