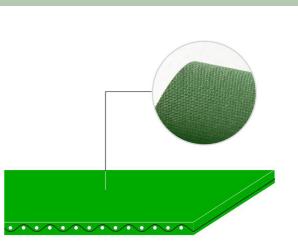


CONVEYOR AND PROCESS BELTS

TECHNICAL DATA SHEET

						1	M6
C	OMPOSITIO	N					
	Material	Polyurethane (TPU)					
Conveying surface	Thickness	0.3	mm	0.012	in.		
	Surface pattern	FL					
	Colour	Green					
	Coefficient of friction	MF					
Textile carcass	Material	Polyest	er (PE	-)			
	Plies no.	1					
	Weft type	Rigid					
	Material						
ace	Thickness	0.3	mm	0.012	in.		
Driving surface	Surface pattern	FL					
	Colour	Green					
TE		PECIFI	CATIO	NS			
otal	thickness			1.20 m	m	0.05	in.
/eig	ht			1.30 kg	/m²	0.27	lbs./sq.ft
long	ation at 1%			6 N/	'nm	34.0	lbs./in.
lax.	admissible p	oull		6 N/	'nm	34.0	lbs./in.
Tem	perature tance ⁽¹⁾	r	nin.	-20 °C		-4	°F
			nax.	+100 °C	2	212	°F
	e of the belt with num roller di		-	duce its life			
	ife edge	ametei		no			
Be	nding roller		10 mm		0.4	in.	
	Counter-bending roller The above mentioned values dep			15 m		0.6	
					CHIOF	RINO joint r	recommen
	icient of frict w steel shee			surface			
	minated plas			.50 [-]			
	Steel roller 0.40 [-]						
Ru	bberized roll	er	0	.60 [-]			
lax.	production	width		2000 m	m	79	in.
SI	JITABLE FC	R					
Раре	er industry: d	utters					
	ing and grap						
	ing and grap ing and grap			/ bindina			
			rr9	,			
Post	al automatio	n					
		14100					
гкО	DUCT CODE	UUI AN					



FEATURES	
Humidity influence	no
Suitable to metal detector	no
Permanent antistatic dynamically (UNI EN ISO 21179)	yes
Static conductivity (UNI EN ISO 284)	no
Conveying on skid bed	no
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	no
Curved conveyor	no
Chemical resistances link	5
COMPLIANCES	

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REACH EC 1907/2006 Regulation and Amendments EC 1935/2004 Regulation and Amendments EC 2023/2006 Regulation and Amendments EU 10/2011, 2023/1442 Regulation and Amendments EDA (Food and Drug Administration)

NOTES

ast Update: 12-12-2018

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.

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BELT JOINING DATA SHEET

FAST JOINT CONVEYOR AND PROCESS BELTS

1M6 U3-U3 FL Recommended joining procedure MICRO Z - 30 x 6 mm Other joining methods can be used: **OVERLAP** A = 30 mmB = 6 mmCheck our general catalogue to get further info on CHIORINO joining methods. • Pressing Advice for the press adjustment: Heating press P50 FJ 1. Use the KM330 thermo-meter to check the effective temperature inside the belt. Place the thermometer gauge as shown by the drawing at side. **Press settings** 180 °C Upper platen temperature 180 °C Lower platen temperature 2. Allow the cooling cycle to be completed before removing the belt from the press. 180 °C Temperature gauge setting 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. Curing time in press 4 min. 10 min. Cooling time Layout of components Upper heated platen Covering plate (top) FL silicone pad (IG22) Belt FL silicone pad (IG22) Holding guide (bottom) Lower heated platen Notes Last Update: 11-10-2022 PRODUCT CODE NA100 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.

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