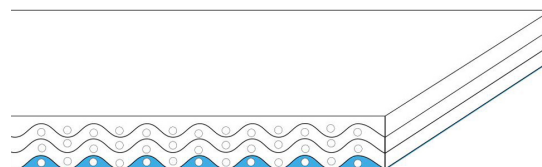


## CONVEYOR AND PROCESS BELTS

## TECHNICAL DATA SHEET

CODE	NA1020	TYPE	3M8 U0-U5 HP W A
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COMPOSITION			
Conveying surface	Material	Polyurethane (TPU) - HP® system	
	Thickness	0.50 mm	0.020 in.
	Surface pattern	Smooth	
	Colour	White	
	Coefficient of friction	MF	
Textile carcass	Material	Polyester (PET) - HP® system	
	Plies no.	3	
	Weft type	Rigid	
Driving surface	Material	Fabric polyurethane (TPU) impregn. - HP® system	
	Thickness	--- mm	--- in.
	Surface pattern	Fabric	
	Colour	Light blue	






PRODUCT SYSTEM 

TECHNICAL SPECIFICATIONS			
Total thickness	2.30 mm	0.09 in.	
Weight	2.40 kg/m <sup>2</sup>	0.49 lbs./sq.ft	
Elongation at 1%	10 N/mm	57.0 lbs./in.	
Max. admissible pull	20 N/mm	114.2 lbs./in.	
Temperature resistance <sup>(1)</sup>	min.	-30 °C	-22 °F
	max.	110 °C	230 °F
<sup>(1)</sup> Use of the belt with limit values may reduce its life.			
Minimum radius / diameter <sup>(2)</sup>			
■ Knife edge minimum radius	no		
■ Bending roller min. diameter	60 mm	2.36 in.	
■ Counter-bending roller min. diameter	100 mm	3.94 in.	
<sup>(2)</sup> The above mentioned values depend on the type of CHIORINO joint recommended.			
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.	

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	yes
Inclined conveying	no
Accumulators belts	no
Curved conveyor	no
Chemical resistances <a href="#">link</a>	12

SUITABLE FOR	
Food: meat and fish processing	

COMPLIANCES	
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	
HACCP (Hazard Analysis and Critical Control Points)	
FDA (Food and Drug Administration)	
USDA Meat&Poultry (United States Department of Agriculture)	
NSF/ANSI 3-A 14159-3-2014 Regulation and Amendments	
HALAL (World Halal Authority)	
VEGAN	

NOTES

Issue: 24-07-2009

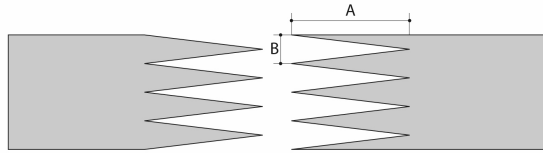
Last Update: 25-09-2023

### 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 **NA1020** TYPE **3M8 U0-U5 HP W A**

Recommended joining procedure **SINGLE Z - 80 x 10 mm**



A = 80 mm  
B = 10 mm

Other joining methods can be used:

- DOUBLE Z
- SKIVED JOINT '2'

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

• Pressing

Heating press **P \ PL \ PLS**

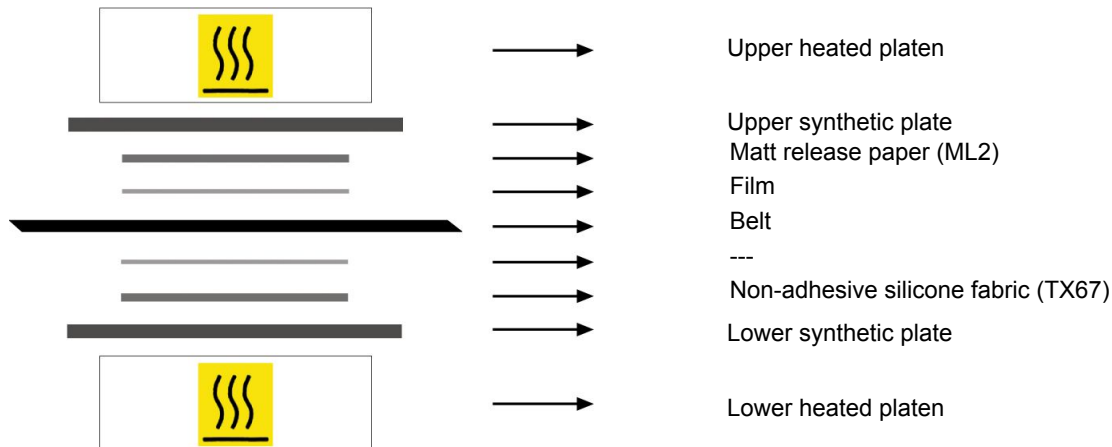
Press settings	
Upper platen temperature	160 °C
Lower platen temperature	155 °C
Temperature gauge setting	155 °C
Curing time in press	3 min.
Pressure	3 bar
Film	TC300 - HP W PU film
Cement	---

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: 24-07-2008

Last Update: 10-01-2019

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