

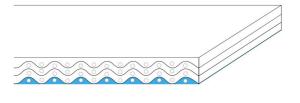
## **CONVEYOR AND PROCESS BELTS**

## **TECHNICAL DATA SHEET**

## 3M8 U0-U5 HP W A

COMPOSITION
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C	OMPOSITIO	NC						
	Material	Polyur	ethane (TI	PU) - H	P <sup>®</sup> sys	tem		
Conveying surface	Thickness	0.50	mm	0.020	) in.			
	Surface pattern	Smoot	h					
	Colour	White						
	Coefficient of friction	MF						
Textile carcass	Material	Polyester (PET) - HP <sup>®</sup> system						
	Plies no.	3						
	Weft type	Rigid						
	Material	Fabric polyurethane (TPU) impregn $HP^{\$}$ system						
Driving surface	Thickness		mm		in.			
Driv	Surface pattern	Fabric						
	Colour	Light b	lue					
TECHNICAL SPECIFICATIONS								
Tota	l thickness			2.30	mm	0.09	in.	
Weight				2.40	kg/m²	0.49	lbs./sq.ft	
Elon	gation at 19	⁄₀		10	N/mm	57.0	lbs./in.	
Max	. admissible	pull			N/mm	114.2	lbs./in.	
Temperature min. resistance <sup>(1)</sup>			-30		-22	°F °F		
	se of the belt wit	th limit val	max. ues may redu	110 uce its lif		230	T	
Mini	mum radius	/ diam	eter <sup>(2)</sup>					
■ Knife edge minimum radius no								
<ul> <li>Bending roller min. diameter</li> <li>Counter-bending roller min. dia</li> </ul>						60 mm	2.36 <sub>in.</sub> 3.94 in.	
	e above mentio					00 mm RINO joint re		
	ficient of fri							
_	aw steel she			0.20				
	aminated pla	astic/wc	od	0.25				
Steel roller         0.20 [-]           Rubberized roller         0.30 [-]								
Max. production width				2000		79	in.	
SUITABLE FOR								
Food: meat and fish processing								





#### **PRODUCT SYSTEM**

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 link	12

#### COMPLIANCES

REACH EC 1907/2006 Regulation and Amendments EC 1935/2004 Regulation and Amendments	יק
EC 2023/2006 Regulation and Amendments	
EU 10/2011, 2023/1442 Regulation and Amendments HACCP (Hazard Analysis and Critical Control Points)	(NSF.)
FDA (Food and Drug Administration)	$\leq$
USDA Meat&Poultry (United States Department of Agriculture)	
NSF/ANSI 3-A 14159-3-2014 Regulation and Amendments	A COLORADO
HALAL (World Halal Authority)	· ( )
VEGAN	VEGAN

NOTES

#### PRODUCT CODE NA1020

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.

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### **CONVEYOR AND PROCESS BELTS**

#### JOINING TECHNICAL DATA SHEET

