

# **CONVEYOR AND PROCESS BELTS**

## **TECHNICAL DATA SHEET**

# 2MT6 U0-0 HP

	COMPOSITION	ON.
	Material	Cotton fabric
Conveying surface	Thickness	mm in.
	Surface pattern	Fabric
	Colour	Natural
	Coefficient of friction	LF
e s	Material	Cotton-PET
<b>Textile</b> carcass	Plies no.	2
	Weft type	Combined
	Material	Fabric polyurethane (TPU) impregn HP® system
<b>Driving</b> <b>surface</b>	Thickness	mm <i> in.</i>
	Surface pattern	Fabric
	Colour	Light blue

	TECHNICAL SPECIFICATIONS					
To	tal thickness		1.50	mm	0.06	in.
Weight		1.40	kg/m²	0.29	lbs./sq.ft	
Elongation at 1%		6	N/mm	34.0	lbs./in.	
Max. admissible pull		12	N/mm	68.5	lbs./in.	
Temperature resistance (1)	emperature	min.	-30	°C	-22	°F
	sistance (1)	max.	100	°C	212	°F
<sup>(1)</sup> Use of the belt with limit values may reduce its life.						

Minimum radius / diameter (2)		
Knife edge minimum radius	4 mm	0,16 in.
■ Bending roller min. diameter	8 mm	0.31 in.
<ul><li>Counter-bending roller min. diameter</li></ul>	16 mm	0.63 in.
(2) 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.

## SUITABLE FOR

Food: bread

Food: biscuits and crackers

Food: biscuits and crackers: rotary cutter

Food: sweet and salty snacks

Food: pizza



## PRODUCT SYSTEM



FEATURES	
Humidity influence	no
Suitable to metal detector	
Permanent antistatic dynamically (UNI EN ISO 21179)	
Static conductivity (UNI EN ISO 284)	
Conveying on skid bed	yes
Conveying on rollers	
Conveying on skid bed on top and return	
Troughed conveying	
Swan neck conveying	no
Inclined conveying	no
Accumulators belts	yes
Curved conveyor	
Chemical resistances <u>link</u>	

## COMPLIANCES

REACH EC 1907/2006 Regulation and Amendments FDA (Food and Drug Administration) HALAL (World Halal Authority) VEGAN





Last Update: 25-01-2024

NOTES

PRODUCT CODE NA1041

## 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.

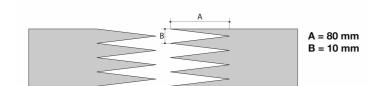


#### **CONVEYOR AND PROCESS BELTS**

#### JOINING TECHNICAL DATA SHEET

# 2MT6 U0-0 HP

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



#### Other joining methods can be used:

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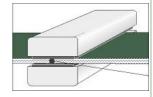
Check our general catalogue to get further info on CHIORINO joining methods.

#### Pressing

# Heating press P\PL\PLS

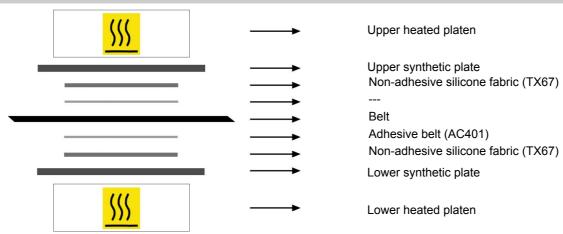
Press settings		
Upper platen temperature	160 °C	
Lower platen temperature	160 °C	
Temperature gauge setting	160 °C	
Curing time in press	3 min.	
Pressure	3 bar	
Film	none	
Cement		

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.
- 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

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