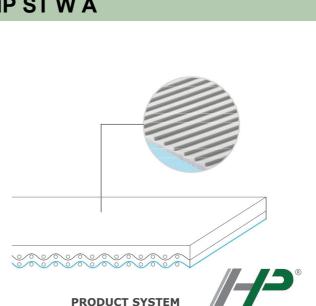


CONVEYOR AND PROCESS BELTS

TECHNICAL DATA SHEET

2M5 U0-U15 HP ST W A

							_	
C	COMPOSITI				-			
Conveying surface	Material	Polyurethane (TPU) - HP [®] system						
	Thickness	1.50	mm	0.059) in.			
	Surface pattern	ST						
	Colour	White						
	Coefficient of friction	MF						
Textile carcass	Material	Polyester (PET) - HP [®] system						
	Plies no.	2						
	Weft type	Rigid						
	Material	Fabric	polyureth	ane (Tl	PU) imp	oregn H	P [®] system	
ing ace	Thickness		mm		in.			
Drivi surfa	Surface pattern	Fabric						
	Colour	Light b	olue					
TECHNICAL SPECIFICATIONS								
Total thickness			3.50	mm	0.14	in.		
Weight			2.70	kg/m ²	0.55	lbs./sq.ft		
Elongation at 1%				5	N/mm	29.0	lbs./in.	
Max. admissible pull				10	N/mm	57.1	lbs./in.	
Temperature resistance ⁽¹⁾			min.	-30	°C	-22	°F	
	stance (*) se of the belt wi	4k	max.	110		230	°F	
				uce its life	е.			
Minimum radius / diameter ⁽²⁾ Knife edge minimum radius						no		
 Bending roller min. diameter 					50 mm	1.97 in.		
	ounter-bend				00 mm	3.94 in.		
⁽²⁾ Th	e above mentio	oned value	es depend on	the type	of CHIO	RINO joint re	commended	
	fficient of fri aw steel she		n driving s	urface 0.20	ſ-1			
	aminated pla	bod	0.20					
Steel roller				0.20				
Rubberized roller				0.30	[-]			
Max. production width				2000	mm	79	in.	
SUITABLE FOR								
Foo Foo	od: meat an od: seafood od: conveyir ckaging	process	sing					
PROE		IA1087	7					
DISC	LAIMER							



FEATURES

Humidity influence					
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	yes				
Conveying on skid bed on top and return					
Troughed conveying					
Swan neck conveying					
Inclined conveying					
Accumulators belts	no				
Curved conveyor					
Chemical resistances link					

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) HALAL (World Halal Authority) VEGAN



NOTES

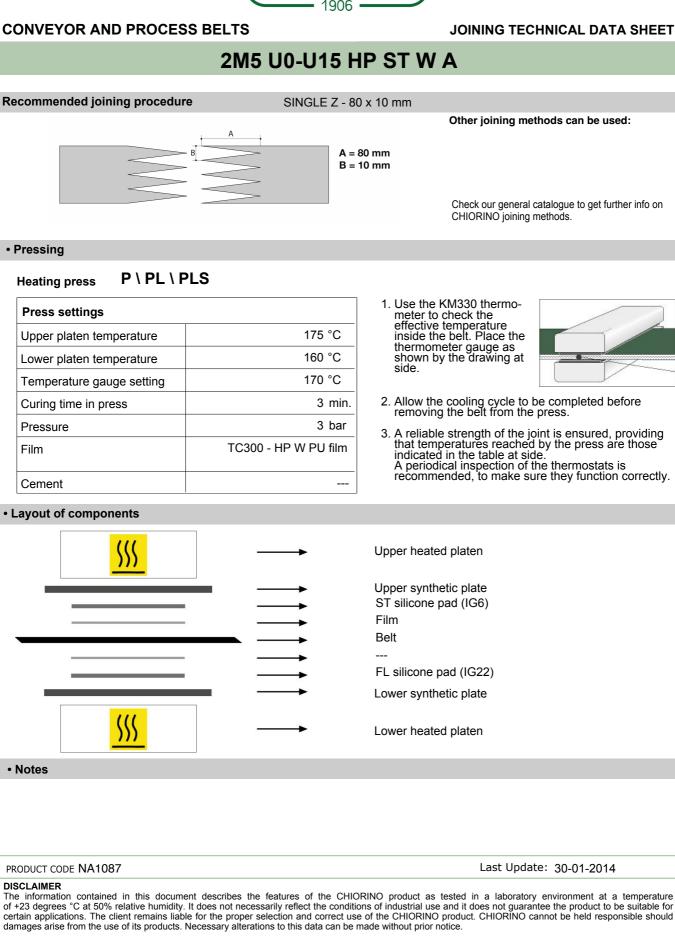
Last Update: 25-09-2023

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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