

CONVEYOR AND PROCESS BELTS

TECHNICAL DATA SHEET

EL3-U15 HP PN blue

COMPOSITION							
Conveying surface	Material	Polyurethane (TPU) - HP [®] system					
	Thickness	1.40 mm <i>0.055 in.</i>					
	Surface pattern	PN					
	Colour	HP [®] blue					
	Coefficient of friction	MF					
Textile carcass	Material						
	Plies no.						
	Weft type						
Driving surface	Material	Polyurethane (TPU) - HP® system					
	Thickness	mm <i> in.</i>					
	Surface pattern	FL					
	Colour	HP [®] blue					

	TECHNICAL SPECIFICATIONS					
Total thickness			1.50	mm	0.06	in.
Weight			1.40	kg/m²	0.29	lbs./sq.ft
Elongation at 8%			3	N/mm	17.0	lbs./in.
Max. admissible pull			3	N/mm	17.1	lbs./in.
Te	emperature sistance ⁽¹⁾	min.	-30	°C	-22	°F
re	sistance (1)	max.	60	°C	140	°F
⁽¹⁾ Use of the belt with limit values may reduce its life.						

■ Knife edge minimum radius no

10 mm ■ Bending roller min. diameter Counter-bending roller min. diameter 15 mm

(2) The above mentioned values depend on the type of CHIORINO joint recommended.

Coefficient of friction on driving surface

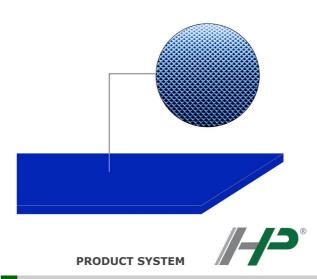
0.40 [-] ■ Raw steel sheet 0.50 [-] Laminated plastic/wood ■ Steel roller 0.40 [-] Rubberized roller 0.60 [-]

Max. production width 2000 mm 79 in.

SUITABLE FOR

Food: meat and fish processing

Packaging Check weighers



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			
Conveying on skid bed on top and return			
Troughed conveying			
Swan neck conveying	no		
Inclined conveying			
Accumulators belts	no		
Curved conveyor			
Chemical resistances <u>link</u>			

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)







Last Update: 25-09-2023

NOTES

PRODUCT CODE NA1089

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.

0.39 in.

0.59 in.



CONVEYOR AND PROCESS BELTS

JOINING TECHNICAL DATA SHEET

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Recommended joining procedure

SINGLE Z - 80 x 10 mm

A = 80 mm B = 10 mm Other joining methods can be used:

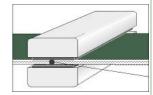
Check our general catalogue to get further info on CHIORINO joining methods.

Pressing

Heating press P\PL\PLS

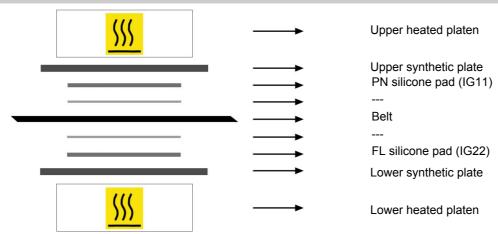
Press settings				
Upper platen temperature	155 °C			
Lower platen temperature	155 °C			
Temperature gauge setting	155 °C			
Curing time in press	3 min.			
Pressure	3 bar			
Film	none			
Cement				

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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