

TYPE

CONVEYOR AND PROCESS BELTS

TECHNICAL DATA SHEET

EL3-U15 HP PN blue

CODE NA1089

OMPOSITION		

COMPOSITION					
	Material	Polyurethane (TPU) - HP [®] system			
p a	Thickness	1.40 mm <i>0.055 in.</i>			
Conveying	Surface pattern	PN			
Con	HP [®] blue				
	Coefficient of friction	MF			
e S	Material				
Textile	Plies no.				
<u> </u>	Weft type				
,		Polyurethane (TPU) - HP® system			
Driving surface	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/m ²	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.	
Temperature resistance (1)	min.	-30 °C	-22	°F	
	max.	60 °C	140	°F	
(1) Use of the belt with limit	values may re	duce its life.			

Minimum radius / diameter (2)

Knife edge minimum radius no

■ Bending roller min. diameter 10 mm 0.39 in. ■ Counter-bending roller min. diameter 15 mm 0.59 in.

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

Coefficient of friction on driving surface

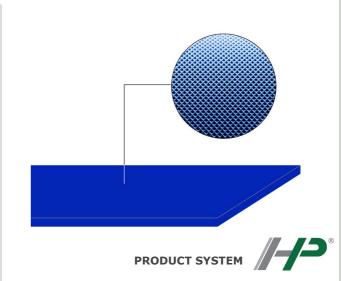
Raw steel sheet
Laminated plastic/wood
Steel roller
Rubberized roller
0.40 [-]
0.40 [-]
0.60 [-]

Max. production width 2000 mm 79 in.

SUITABLE FOR

Food: meat and fish processing

Packaging Check weighers



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	yes
Conveying on skid bed on top and return	yes
Troughed conveying	yes
Swan neck conveying	no
Inclined conveying	no
Accumulators belts	no
Curved conveyor	no

COMPLIANCES

Chemical resistances link

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



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NOTES

Issue: 16-06-2010 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.



CONVEYOR AND PROCESS BELTS

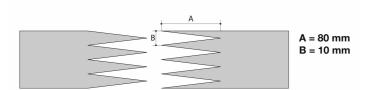
JOINING TECHNICAL DATA SHEET

CODE NA1089 TYPE EL3-U15 HP PN blue

Recommended joining procedure

SINGLE Z - 80 x 10 mm

Other joining methods can be used:



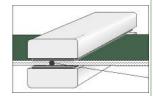
Check our general catalogue to get further info on CHIORINO joining methods.

Pressing

Heating press P\PL\PLS

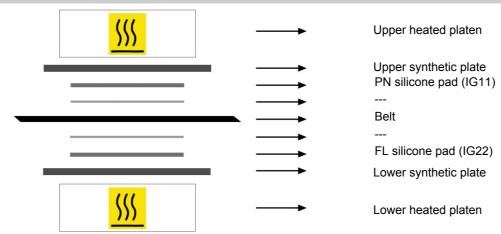
Press settings	
Upper platen temperature	155 °C
Lower platen temperature	155 °C
Temperature gauge setting	155 °C
Curing time in press	3 min.
Pressure	3 bar
Film	none
Cement	

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

Issued: 14-05-2010 Last Update: 30-01-2014

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