

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

#### **TECHNICAL DATA SHEET**

# 2T12 U0-U2 HP VL blue A

COMPOSITION			
Conveying surface	Material	Polyurethane (TPU) - HP® system	
	Thickness	0.20 mm <i>0.008 in.</i>	
	Surface pattern	VL	
	Colour	HP <sup>®</sup> blue	
	Coefficient of friction	MF	
<b>Textile</b> carcass	Material	Polyester (PET) - HP® system	
	Plies no.	2	
	Weft type	Flexible	
<b>Driving</b> surface	Material	Polyurethane (TPU) - HP <sup>®</sup> system	
	Thickness	mm <i>in.</i>	
	Surface pattern	Fabric	
	Colour	Light blue	

	TECHNICAL SPECIFICATIONS				
Total thickness			1.60 mm	0.06	in.
Weight			1.80 kg/m <sup>2</sup>	0.37	lbs./sq.ft
Elongation at 1%			12 N/mm	69.0	lbs./in.
Max. admissible pull			24 N/mm	137.0	lbs./in.
Tempe	mperature	min.	-30 °C	-22	°F
	sistance (1)	max.	110 °C	230	°F
(1) Use of the belt with limit values may reduce its life.					

Minimum radius / diameter (2)		
Knife edge minimum radius	6 mm	0,24 in.
■ Bending roller min. diameter	12 mm	0.47 in.
■ Counter-bending roller min. diameter	50 mm	1.97 in.
(2) The above mentioned values depend on the type of CHIORINO joint recommended		

#### Coefficient of friction on driving surface

	0.20.5.1	
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: meat and fish processing Food: seafood processing

Food: dairy
Food: confectionery
Fruits and vegetables



### 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	yes
Swan neck conveying	no
Inclined conveying	no
Accumulators belts	no
Curved conveyor	yes
Chemical resistances link	12

#### 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) USDA Meat&Poultry (United States Department of

Agriculture)
NSF/ANSI 3-A 14159-3-2014 Regulation and Ame

NSF/ANSI 3-A 14159-3-2014 Regulation and Amendments HALAL (World Halal Authority)

VEGAN



NSF.



PRODUCT CODE NA1113 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.



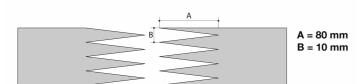
#### **CONVEYOR AND PROCESS BELTS**

#### JOINING TECHNICAL DATA SHEET

## 2T12 U0-U2 HP VL blue A

### Recommended joining procedure

SINGLE Z - 80 x 10 mm



Other joining methods can be used:

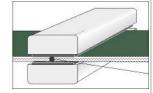
Check our general catalogue to get further info on CHIORINO joining methods.

#### Pressing

#### P\PL\PLS **Heating press**

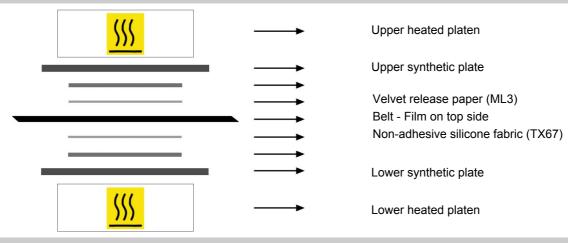
Press settings		
Upper platen temperature	160 °C	
Lower platen temperature	160 °C	
Temperature gauge setting	160 °C	
Curing time in press	3 min.	
Pressure	3 bar	
Film	TC370 - PU HP blue film	
Cement		

1. Use the KM330 thermometer to check the effective temperature inside the belt. Place the thermometer gauge as shown by the drawing at



- 2. Allow the cooling cycle to be completed before removing the belt from the press.
- 3. 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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