

CONVEYOR AND PROCESS BELTS

TECHNICAL DATA SHEET

45°

no

yes

yes

no

yes

yes

no

no

no

yes

no

no

12

T

2M5 U0-U8 HP CC blue

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FEATURES Humidity influence

Suitable to metal detector

Conveying on skid bed

Conveying on rollers

Troughed conveying

Swan neck conveying

Inclined conveying

Accumulators belts

Chemical resistances link

COMPLIANCES

FDA (Food and Drug Administration) HALAL (World Halal Authority)

Curved conveyor

VEGAN

NOTES

Static conductivity (UNI EN ISO 284)

Conveying on skid bed on top and return

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)

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PRODUCT SYSTEM

Permanent antistatic dynamically (UNI EN ISO 21179)

COMPOSITION							
Conveying surface	Material	Polyurethane (TPU) - HP [®] system					
	Thickness	0.80	mm	0.031	in.		
	Surface pattern	CC					
	Colour	HP [®] blue	9				
	Coefficient of friction	HF					
Textile carcass	Material	Polyester (PET) - HP [®] system					
	Plies no.	2					
	Weft type	Rigid					
	Material	Fabric p	olyureth	ane (TPU) impregn HP [®] system			
ving face	Thickness		mm	in.			
Driv	Surface pattern	Fabric					
	Colour	Light blu	le				
TECHNICAL SPECIFICATIONS							
Total thickness			2.90	mm	0.11	in.	
Weight			2.10	kg/m²	0.43	lbs./sq.ft	
Elongation at 1%				6	N/mm	34.0	lbs./in.
Max. admissible pull				12	N/mm	68.5	lbs./in.
Tem	perature	I	min.	-30		-22	°F
resistance ⁽¹⁾ max. 110 °C 230 °F ⁽¹⁾ Use of the belt with limit values may reduce its life.							°F
Minimum radius / diameter ⁽²⁾							
Knife edge minimum radius no							
Bending roller min. diameter			meter			10 mm	0.39 in.
Counter-bending roller min. dian						30 mm	1.18 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 [-]							
	aminated pla	d	0.25				
Steel roller				0.20			
Rubberized roller				0.30			
Max. production width				800	mm	31	in.
SUITABLE FOR							
Food: slicing machines							
Food: cheese processing Fruits and vegetables sorting							
DDOC		141100					
PRODUCT CODE NA1130							

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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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JOINING TECHNICAL DATA SHEET

