

## **CONVEYOR AND PROCESS BELTS**

## **TECHNICAL DATA SHEET**

# 2M12 U0-V15 FB W

| COMPOSITION            |                         |   |  |  |  |  |
|------------------------|-------------------------|---|--|--|--|--|
| Conveying surface      | Material                | PVC 65 Sh.A (±5)                            |  |  |  |  |
|                        | Thickness               | 1.50 mm <i>0.059 in.</i>                    |  |  |  |  |
|                        | Surface<br>pattern      | FB  |  |  |  |  |
|                        | Colour                  | White                                       |  |  |  |  |
|                        | Coefficient of friction | MF  |  |  |  |  |
| <b>Textile</b> carcass | Material                | Polyester (PET)                             |  |  |  |  |
|                        | Plies no.               | 2   |  |  |  |  |
|                        | Weft type               | Rigid                                       |  |  |  |  |
|                        | Material                | Fabric with polyurethane (TPU) impregnation |  |  |  |  |
| <b>Driving</b> surface | Thickness               | mm <i> in.</i>                              |  |  |  |  |
|                        | Surface pattern         | LdB fabric                                  |  |  |  |  |
|                        | Colour                  | White                                       |  |  |  |  |

| TECHNICAL SPECIFICATIONS  |      |       |       |            |    |
|---|------|-------|-------|------------|----|
| Total thickness   | 4.10 | mm    | 0.16  | in.        |    |
| Weight  | 3.50 | kg/m² | 0.71  | lbs./sq.ft |    |
| Elongation at 1%  | 12   | N/mm  | 69.0  | lbs./in.   |    |
| Max. admissible pull  | 24   | N/mm  | 137.0 | lbs./in.   |    |
| Temperature resistance (1)  | min. | -10   | °C    | 14         | °F |
| resistance (1)  | max. | 60    | °C    | 140        | °F |
| <sup>(1)</sup> Use of the belt with limit values may reduce its life. |      |       |       |            |    |

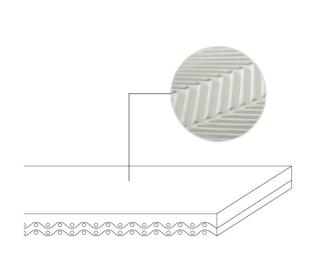
| os or the self-man raises may readed to me.                                      |        |          |  |
|--|--------|----------|--|
| Minimum radius / diameter (2)  |        |          |  |
| Knife edge minimum radius  | no     |          |  |
| ■ Bending roller min. diameter   | 80 mm  | 3.15 in. |  |
| ■ Counter-bending roller min. diameter   | 120 mm | 4.72 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 [-] |        |
|------------------------|----------|--------|
| 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



| FEATURES  |     |
|---|-----|
| Humidity influence                                  | no  |
| Suitable to metal detector                          |     |
| Permanent antistatic dynamically (UNI EN ISO 21179) | no  |
| 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                                  | no  |
| Swan neck conveying                                 | no  |
| Inclined conveying                                  | yes |
| Accumulators belts                                  | no  |
| Curved conveyor                                     | no  |
| 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 FDA (Food and Drug Administration)



### NOTES

According to the results of the migration tests as outlined in the 1935/2004/EC standard, the belt is suitable for contact with any aqueous, acidic, oily, fatty, dry, or moist substance with the exception of the following loose products: jams, preserves, fats and oils, sauces, milk, yogurt, and cream, as these must be conveyed in packaged form(see declaration of conformity).

PRODUCT CODE NA11 Last Update: 23-06-2016

## **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.



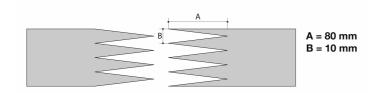
### **CONVEYOR AND PROCESS BELTS**

### JOINING TECHNICAL DATA SHEET

# 2M12 U0-V15 FB W

### Recommended joining procedure

## SINGLE Z - 80 x 10 mm



### Other joining methods can be used:

DIAGONAL SINGLE Z DOUBLE Z

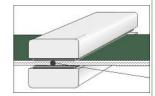
Check our general catalogue to get further info on CHIORINO joining methods.

### Pressing

## Heating press P\PL\PLS

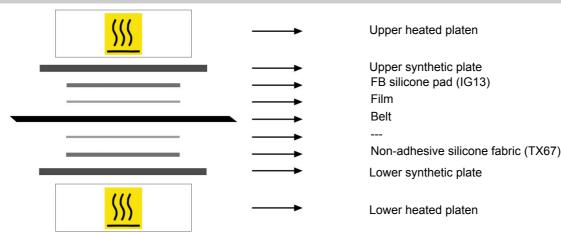
| Press settings            |                       |
|---------------------------|-----------------------|
| Upper platen temperature  | 165 °C                |
| Lower platen temperature  | 165 °C                |
| Temperature gauge setting | 165 °C                |
| Curing time in press      | 4 min.                |
| Pressure                  | 3 bar bar             |
| Film                      | TC26 - White PVC film |
| 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

PRODUCT CODE NA11 Last Update: 30-01-2014

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