

CONVEYOR AND PROCESS BELTS

TECHNICAL DATA SHEET

EL6-U30 blue DET

COMPOSITION						
	Material	Polyurethane (TPU)				
Conveying surface	Thickness	3.00	mm	0.118	in.	
	Surface pattern	Smooth	h			
Con	Colour	Dark b	lue			
	Coefficient of friction	MF				
Textile carcass	Material					
	Plies no.					
	Weft type					
	Material					
Driving surface	Thickness		mm		in.	
	Surface pattern	FL				
	Colour	Dark b	lue			

TECHNICAL SPECIFICATIONS					
Total thickness	3.00 mm	0.12	in.		
Weight	3.40 kg/m^2	0.69	lbs./sq.ft		
Elongation at 8%	6 N/mm	34.0	lbs./in.		
Max. admissible pull		6 N/mm	34.3	lbs./in.	
Temperature resistance (1)	min.	-30 °C	-22	°F	
resistance (1)	max.	60 ℃	140	°F	
⁽¹⁾ Use of the belt with limit values may reduce its life.					

Minimum radius / diameter (2)		
Knife edge minimum radius	no	
■ Bending roller min. diameter	20 mm	0.79 in.
■ Counter-bending roller min. diameter	40 mm	1.57 in.
(2) The above mentioned values depend on the type of CHIORINO joint recommended.		

Coefficient of	friction	on	driving	surface
----------------	----------	----	---------	---------

Raw steel sheet	0.40 [-]	
Laminated plastic/wood	0.50 [-]	
■ Steel roller	0.40 [-]	
Rubberized roller	0.60 [-]	
Max. production width	2000 mm	79 in.

SUITABLE FOR

Food: slicing machines

Food: meat and fish processing Food: cheese processing

Packaging Check weighers Pharmaceutics industry



FEATURES	
Humidity influence	no
Suitable to metal detector	no
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	yes
Troughed conveying	yes
Swan neck conveying	no
Inclined conveying	no
Accumulators belts	no
Curved conveyor	no
Chemical resistances <u>link</u>	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)



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



Last Update: 13-07-2021

NOTES

PRODUCT CODE NA1323

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.



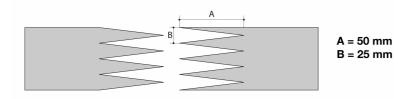
CONVEYOR AND PROCESS BELTS

JOINING TECHNICAL DATA SHEET

EL6-U30 blue DET

Recommended joining procedure

SINGLE Z - 50 x 25 mm



Other joining methods can be used:

DIAGONAL SINGLE Z MICRO Z - 30 x 6 mm OVERLAP BUTT SPLICE

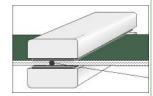
Check our general catalogue to get further info on CHIORINO joining methods.

Pressing

Heating press P\PL\PLS

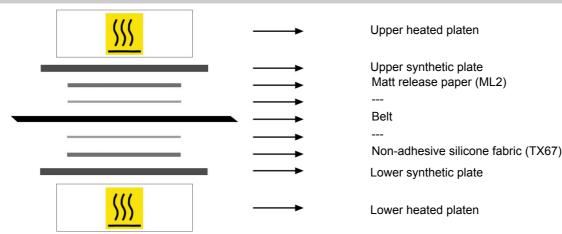
Press settings			
Upper platen temperature	165 °C		
Lower platen temperature	165 °C		
Temperature gauge setting	165 °C		
Curing time in press	4 min.		
Pressure	2 bar		
Film	none		
Cement			

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

PRODUCT CODE NA1323

Last Update: 27-04-2017

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.