

CONVEYOR AND PROCESS BELTS

TECHNICAL DATA SHEET

2M5 U0-U2 blue DET

COMPOSITION							
	Material	Polyurethane (TPU)					
Conveying surface	Thickness	0.20 mm <i>0.008 in.</i>					
	Surface pattern	Smooth					
Con	Colour	Dark blue					
	Coefficient of friction	MF					
le SS	Material	Polyester (PET)					
Textile	Plies no.	2					
⊢ შ	Weft type	Rigid					
	Material	Fabric with polyurethane (TPU) impregnation					
Driving surface	Thickness	mm in.					
	Surface pattern	Fabric					
	Colour	Light blue					

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TECHNICAL SPECIFICATIONS								
Total thickness	1.30	mm		0.05	in.			
Weight		1.40	kg/m²		0.29	lbs./sq.ft		
Elongation at 1%	5	N/mm		29.0	lbs./in.			
Max. admissible pull	10	N/mm		57.1	lbs./in.			
Temperature resistance (1)	min.	-30	°C		-22	°F		
resistance (1)	max.	100	°C		212	°F		
⁽¹⁾ Use of the belt with limit values may reduce its life.								
Minimum radius / dia	meter ⁽²⁾							
Knife edge minimum radius					mm	0,16 in.		
■ Bending roller min. diameter					mm	0.31 in.		

(2) The above mentioned values depend on the type of CHIORINO joint recommended						
Coefficient of friction on drivin	g surface					
Raw steel sheet	0.20 [-]					
Laminated plastic/wood	0.25 [-]					
Steel roller	0.20 [-]					
Rubberized roller	0.30 [-]					
Max. production width	2100 mm	83 in.				

16 mm

0.63 in.

SUITABLE FOR

■ Counter-bending roller min. diameter

Food: bakery





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

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)

USDA Dairy (United States Department of Agriculture) NSF/ANSI 3-A 14159-3-2014 Regulation and Amendments HALAL (World Halal Authority)



Last Update: 13-07-2021

NOTES

PRODUCT CODE NA1373

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.



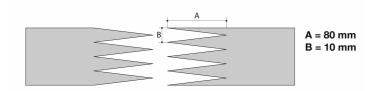
CONVEYOR AND PROCESS BELTS

JOINING TECHNICAL DATA SHEET

2M5 U0-U2 blue DET

Recommended joining procedure

SINGLE Z - 80 x 10 mm



Other joining methods can be used:

DIAGONAL SINGLE Z DOUBLE Z SKIVED JOINT '1'

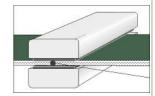
Check our general catalogue to get further info on CHIORINO joining methods.

Pressing

Heating press P\PL\PLS

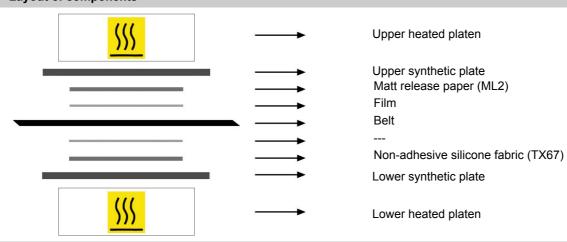
Press settings					
Upper platen temperature	160 °C				
Lower platen temperature	160 °C				
Temperature gauge setting	160 °C				
Curing time in press	4 min.				
Pressure	2,5 bar				
Film	TC636 - Film PU Blue DET				
Cement					

 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

In case of reinforced film use TC649 - Film PU DET REINFORCED

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