

CONVEYOR AND PROCESS BELTS

TECHNICAL DATA SHEET

2M5 U0-U2 HP VL blue

	COMPOSITION	NC				
Conveying surface	Material	Polyurethane (TPU) - HP® system				
	Thickness	0.20 mm <i>0.008 in.</i>				
	Surface pattern	VL				
Con	Colour	HP [®] blue				
	Coefficient of friction	MF				
e S	Material	Polyester (PET) - HP® system				
extil						
extil	Plies no.	2				
Textile carcass	Plies no. Weft type	2 Rigid				
		Rigid				
Driving Textil surface	Weft type					

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	57.0	lbs./in.
Temperature resistance (1)	min.	-30	°C	-22	°F
resistance (1)	max.	110	°C	230	°F
(1) Use of the belt with limit	values may re	duce its lif	e.		
Minimum radius / dia	meter (2)				

Minimum radius / diameter ⁽²⁾		
Knife edge minimum radius	4 mm	0,16 in.
■ Bending roller min. diameter	8 mm	0.31 in.
■ Counter-bending roller min. diameter	16 mm	0.63 in.
$^{\left(2\right)}$ The above mentioned values depend on the type of CHIORINO joint recommended.		
Coefficient of friction on driving surface		

Coefficient of inction on arrying 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.

SUITABLE FOR

Colour

Light blue

Food: slicing machines Food: seafood processing

Food: dairy Food: bread

Food: biscuits and crackers: rotary cutter

Food: chocolate bars

Food: pizza

Pharmaceutics industry







FEATURES	
Humidity influence	no
Suitable to metal detector	yes
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	no
Accumulators belts	no
Curved conveyor	no
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 Amendments HALAL (World Halal Authority)

VEGAN



Last Update: 28-09-2023

NSF.

NOTES

PRODUCT CODE NA1410

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.



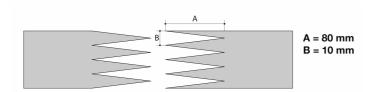
CONVEYOR AND PROCESS BELTS

JOINING TECHNICAL DATA SHEET

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Recommended joining procedure

SINGLE Z - 80 x 10 mm



Other joining methods can be used:

DIAGONAL SINGLE Z DOUBLE Z SKIVED JOINT '1'

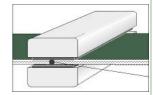
Check our general catalogue to get further info on CHIORINO joining methods.

Pressing

Heating press P\PL\PLS

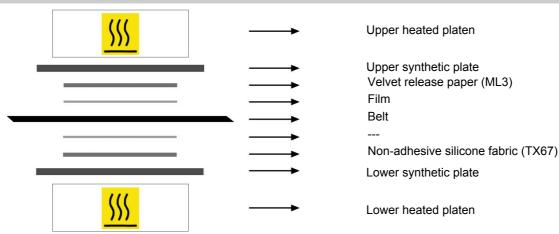
Press settings				
Upper platen temperature	145 °C			
Lower platen temperature	145 °C			
Temperature gauge setting	145 °C			
Curing time in press	3 min.			
Pressure	3 bar			
Film	TC370 - PU HP blue film			
Cement				

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

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