

CONVEYOR AND PROCESS BELTS

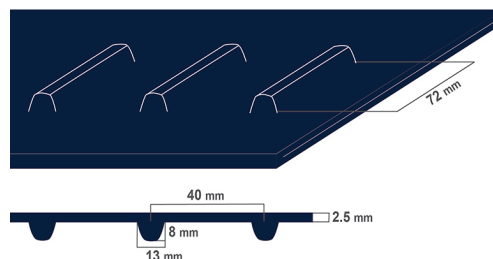
TECHNICAL DATA SHEET

CODE **NA1460C_D13** TYPE **Compact Drive 25/40 blue DET**


COMPOSITION		
Conveying surface	Material	Polyurethane (TPU)
	Thickness	2.50 mm 0.098 in.
	Surface pattern	Smooth
	Colour	Dark blue
	Coefficient of friction	MF
Textile carcass	Material	---
	Plies no.	---
	Weft type	---
Driving surface	Material	Polyurethane (TPU)
	Thickness	mm 0.000 in.
	Surface pattern	Smooth
	Colour	Dark blue

TECHNICAL SPECIFICATIONS			
Total thickness	2.50 mm	0.10 in.	
Weight	2.90 kg/m ²	0.59 lbs./sq.ft	
Elongation at 1%	8 N/mm	46.0 lbs./in.	
Max. admissible pull	8 N/mm	46.0 lbs./in.	
Temperature resistance ⁽¹⁾	min.	-30 °C	-22 °F
	max.	90 °C	194 °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	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			
<ul style="list-style-type: none"> ■ Raw steel sheet ■ Laminated plastic/wood ■ Steel roller ■ Rubberized roller 			
Max. production width	2000 mm	79 in.	

SUITABLE FOR	
Food: meat and fish processing	
Food: conveying of meat	
Food: cheese processing	
Fruits and vegetables	
Food: bakery	
Food: sweet and salty snacks	




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	no
Conveying on rollers	yes
Conveying on skid bed on top and return	no
Troughed conveying	no
Swan neck conveying	yes
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)	
NSF/ANSI 3-A 14159-3-2014 Regulation and Amendments	

NOTES

Issue: 08-05-2018

Last Update: 13-07-2021

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.

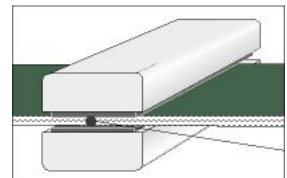
CODE
TYPE
Recommended joining procedure
Other joining methods can be used:

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

• Pressing
Heating press

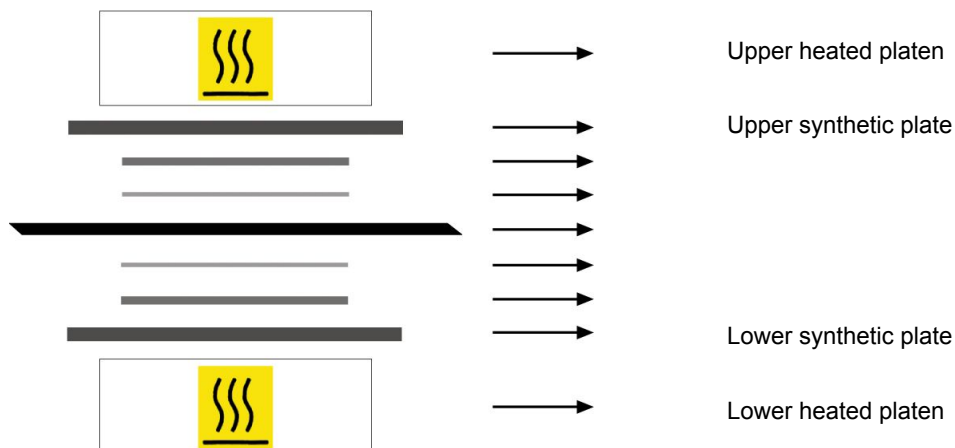
Press settings	
Upper platen temperature	°C
Lower platen temperature	°C
Temperature gauge setting	°C
Curing time in press	min.
Pressure	bar
Film	
Cement	

1. 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.

3. 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

Issued:

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