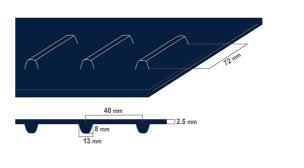


CONVEYOR AND PROCESS BELTS

TECHNICAL DATA SHEET

Compact Drive 25/40 blue DET

C	OMPOSITI	ON					
Material Polyurethane (TPU)							
Conveying surface	Thickness	2.50	mm	, 0.098	in.		
	Surface pattern	Smoot	า				
	Colour	Dark blue					
	Coefficient of friction	MF					
Textile carcass	Material						
	Plies no.						
	Weft type						
	Material						
ving face	Thickness		mm	0.000) in.		
Driv	Surface pattern	Smoot	า				
	Colour	Dark b	ue				
TECHNICAL SPECIFICATIONS							
Tota	al thickness			2.50	mm	0.10	in.
Weight					kg/m²	0.59	lbs./sq.ft
	igation at 19				N/mm	46.0	lbs./in.
Max. admissible pull				N/mm	46.0	lbs./in.	
Terr resi	nperature stance ⁽¹⁾		min. max.	-30 90		-22 194	°F °F
⁽¹⁾ Us	se of the belt wi	th limit val			-	194	
Mini	mum radius	/ diame	eter ⁽²⁾				
■ Knife edge minimum radius no							
	ending rolle ounter-benc			ameter		30 mm 20 mm	3.15 _{in.} 4.72 in.
(8)	e above mentic						
	fficient of fri		driving s	surface			
	aw steel she aminated pla		od				
-	teel roller						
R R	ubberized ro	oller					
Max. production width 2000 mm 79 in.						in.	
SUITABLE FOR							
Food: meat and fish processing							
Food: conveying of meat							
	od: cheese p uits and year		ıg				
Fruits and vegetables Food: bakery							
Food: sweet and salty snacks							
			0 040				
DC 0 -	PRODUCT CODE NA1460C D13						





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 <u>link</u>	12		
COMPLIANCES			
REACH EC 1907/2006 Regulation and Amendments EC 1935/2004 Regulation and Amendments EC 2023/2006 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

Last Update: 13-07-2021

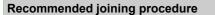
NSF.

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.

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JOINING TECHNICAL DATA SHEET



Other joining methods can be used:

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

Pressing

Heating press

Press settings		1. Use the KM330 thermo- meter to check the			
Upper platen temperature	°C				
Lower platen temperature	°C	thermometer gauge as shown by the drawing at side.			
Temperature gauge setting	°C				
Curing time in press	mi	in. 2. Allow the cooling cycle to be completed before removing the belt from the press.			
Pressure	ba				
Film		 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. 			
Cement		recommended, to make sure they function correctly.			
Layout of components					
<u></u>	>	Upper heated platen			
		Upper synthetic plate			
	\rightarrow				
		Lower synthetic plate			

Lower heated platen

Notes

PRODUCT CODE NA1460C_

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Last Update:

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