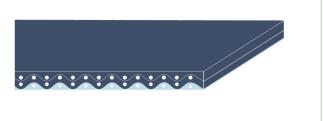


CONVEYOR AND PROCESS BELTS

TECHNICAL DATA SHEET

2MT5 U0-U2 blue DET

| | | | | | - | | 00- | |
|---|-------------------------------|---|---------------------|---------------------|-------|------------------------|------------|--|
| C | OMPOSITI | ON | | | | | | |
| | Material | Polyurethane (TPU) | | | | | | |
| 5 | Thickness | 0.20 | mm | 0.008 | 3 in. | | | |
| Conveying surface | Surface pattern | Smoot | h | | | | | |
| Conv | Colour | Dark b | lue | | | | | |
| • | Coefficient of friction | MF | | | | | | |
| a N | Material | Polyes | | | | | | |
| Textile carcass | Plies no. | 2 | | | | | | |
| a H | Weft type | Combi | ned | | | | | |
| ing ace | Material | Fabric with polyurethane (TPU) impregnation | | | | | | |
| | Thickness | | mm | | in. | | | |
| Driv surf | Surface pattern | Fabric | | | | | | |
| | Colour | Light b | lue | | | | | |
| Т | ECHNICAL | SPECI | FICATION | IS | | | | |
| Tota | l thickness | | | 1.40 | mm | 0.06 | in. | |
| Weig | ght | | | 1.40 | kg/m² | 0.29 | lbs./sq.ft | |
| Elon | gation at 19 | ⁄₀ | | 5 | N/mm | 29.0 | lbs./in. | |
| Max. admissible pull | | | 10 | N/mm | 57.0 | lbs./in. | | |
| Temperature resistance ⁽¹⁾ | | | min. | -30 | | -22 | °F | |
| | se of the belt wit | th limit val | max. ues mav red | 100 luce its lif | | 212 | °F | |
| | mum radius | | | | | | | |
| Knife edge minimum radius | | | | | | 4 mm | 0,16 in. | |
| Bending roller min. diameter | | | | | | 8 mm | 0.31 in. | |
| | ounter-bend e above mentio | - | | | | 16 mm RINO ioint re | 0.63 in. | |
| | fficient of fri | | | | | | | |
| | aw steel she | | | 0.20 | [-] | | | |
| | aminated pla | astic/wo | od | 0.25 | | | | |
| - | teel roller ubberized ro | llor | | 0.20 0.30 | | | | |
| | | | | 2000 | | 79 | | |
| Max. production width | | | | 2000 | 11111 | /9 | | |
| | OUITABLE F | | | | | | | |
| | od: slicing m od: seafood | | | | | | | |
| Food: dairy | | | | | | | | |
| | od: bakery | | | | | | | |
| Food: chocolate bars | | | | | | | | |
| | | | | | | | | |
| | | | | | | | | |
| | | | | | | | | |
| PROE | | IA1474 | | | | | | |
| DISC | LAIMER | | | | | | | |





| FEATURES | | | | |
|---|-----|--|--|--|
| Humidity influence | | | | |
| 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 | 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) | NSF. |
|--|------|
| | |

NOTES

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.

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CONVEYOR AND PROCESS BELTS

JOINING TECHNICAL DATA SHEET

