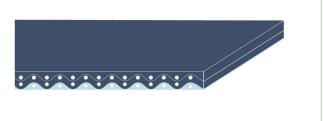


CONVEYOR AND PROCESS BELTS

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

