

1M5 U0-U2 blue DET

COMPOSITION

Conveying surface	Material	Polyurethane (TPU)	
	Thickness	0.20 mm	0.008 in.
	Surface pattern	Smooth	
	Colour	Dark blue	
	Coefficient of friction	MF	
Textile carcass	Material	Polyester (PET)	
	Plies no.	1	
	Weft type	Rigid	
Driving surface	Material	Fabric with polyurethane (TPU) impregnation	
	Thickness	---	mm --- in.
	Surface pattern	Fabric	
	Colour	Light blue	

TECHNICAL SPECIFICATIONS

Total thickness	0.80 mm	0.03 in.
Weight	0.80 kg/m ²	0.16 lbs./sq.ft
Elongation at 1%	5 N/mm	29.0 lbs./in.
Max. admissible pull	5 N/mm	29.0 lbs./in.
Temperature resistance ⁽¹⁾	min. -30 °C	-22 °F
	max. 100 °C	212 °F

⁽¹⁾ Use of the belt with limit values may reduce its life.

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.

⁽²⁾ The above mentioned values depend on the type of CHIORINO joint recommended.

Coefficient of friction on driving surface

■ Raw steel sheet	0.20 [-]
■ Laminated plastic/wood	0.25 [-]
■ Steel roller	0.20 [-]
■ Rubberized roller	0.30 [-]

Max. production width	2000 mm	79 in.
-----------------------	---------	--------

SUITABLE FOR

Food: bakery
Packaging




FEATURES

Humidity influence	no
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)
USDA Dairy (United States Department of Agriculture)



NOTES

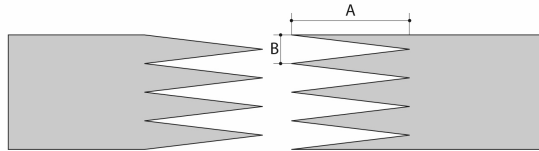
PRODUCT CODE NA1558

Last Update: 11-05-2021

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.

1M5 U0-U2 blue DET

Recommended joining procedure
SINGLE Z - 80 x 10 mm


A = 80 mm
B = 10 mm

Other joining methods can be used:

DIAGONAL SINGLE Z

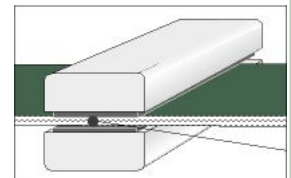
MICRO Z - 30 x 6 mm

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

• Pressing
Heating press P \ PL \ PLS

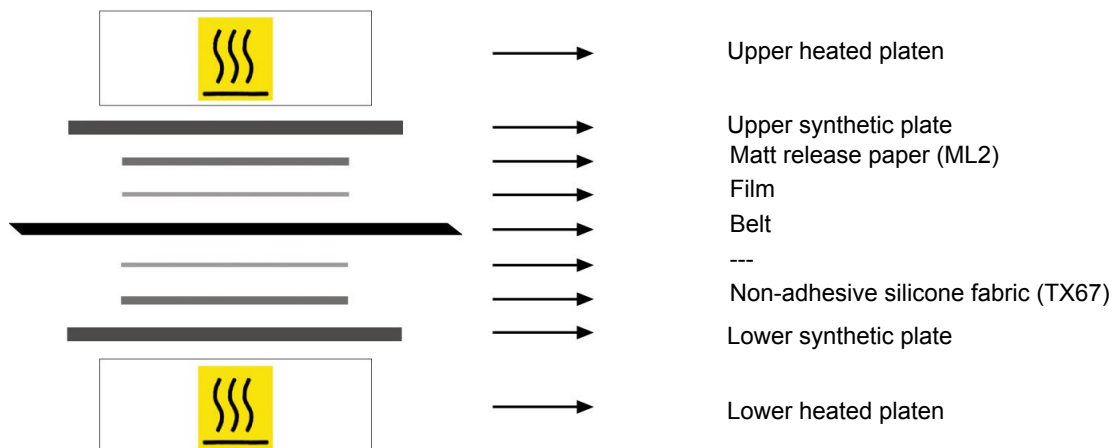
Press settings	
Upper platen temperature	150 °C
Lower platen temperature	150 °C
Temperature gauge setting	150 °C
Curing time in press	3 min.
Pressure	2 bar
Film	TC636 - Film PU Blue DET
Cement	---

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

PRODUCT CODE NA1558

Last Update: 11-01-2020

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.