

CONVEYOR AND PROCESS BELTS

TECHNICAL DATA SHEET

Compact Drive 25/40 PN blue DET

	OMPOSITI	ON					
	Material Polyurethane (TPU)						
Conveying surface	Thickness	2.50	mm	0.098	3 in.		
	Surface pattern	PN					
	Colour	Dark b	lue				
	Coefficient of friction	MF					
Textile carcass	Material						
	Plies no.						
	Weft type						
	Material						
ing	Thickness		mm	0.000) in.		
Drivi surfa	Surface pattern	Smoot	:h				
	Colour	Dark b	lue				
TECHNICAL SPECIFICATIONS							
Tota	Total thickness			2.50	mm	0.10	in.
Weight				2.90	kg/m ²	0.59	lbs./sq.ft
Elon	gation at 19	%		8	N/mm	46.0	lbs./in.
Max	. admissible	pull		8	N/mm	46.0	lbs./in.
Terr	perature		min.	-30	°C	-22	°F
resistance ⁽¹⁾ max. 90 °C 194 °F ⁽¹⁾ Use of the belt with limit values may reduce its life.							
	mum radius						
	nife edge m				n	D	
							3.15 in.
						4.72 in.	
⁽²⁾ Th	e above mentic	oned value	es depend o	n the type	of CHIORI	NO joint re	commended.
	fficient of fri		n driving :	surface			
	aw steel she aminated pla		ood				
	teel roller		Jou				
	ubberized ro	oller					
Max. production width 20					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							
PRODUCT CODE NA1561C_D13							

121 40 mm 13 mm



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)

NOTES

Last Update: 22-01-2020

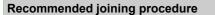
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DISCLAIMER The information contained in this document describes the features of the CHIORINO product as tested in a laboratory environment at a temperature of +23 degrees °C at 50% relative humidity. It does not necessarily reflect the conditions of 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		effective temperature inside the belt. Place the				
Lower platen temperature	°C	thermometer gauge as shown by the drawing at side.				
Temperature gauge setting	°C	 Allow the cooling cycle to be completed before removing the belt from the press. 				
Curing time in press	min.					
Pressure	bar					
Film		 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		Upper heated platen				
<u></u>		Upper synthetic plate				
		Lower synthetic plate				
<u> </u>		Lower heated platen				

Notes

PRODUCT CODE NA1561C_

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