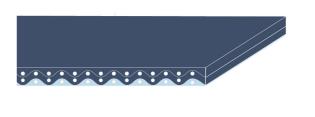


# **CONVEYOR AND PROCESS BELTS**

## **TECHNICAL DATA SHEET**

# 2M5 U0-U0 blue DET

C	OMPOSITIO	ON						
	Material		with polyu	ırethar	ne (TPU	) impregr	ation	
Conveying surface	Thickness		mm		in.			
	Surface pattern	Fabric						
	Colour	Dark b	lue					
	Coefficient of friction	LF						
<b>Textile</b> carcass	Material	Polyest	er (PET)					
	Plies no.	2						
	Weft type	Rigid						
Driving surface	Material	Fabric with polyurethane (TPU) impregnation						
	Thickness		mm		in.			
	Surface pattern	Fabric						
	Colour	Light blue						
TECHNICAL SPECIFICATIONS								
Tota	l thickness			1.00	mm	0.04	in.	
Weight				1.10	kg/m²	0.22	lbs./sq.ft	
Elongation at 1%				5	N/mm	29.0	lbs./in.	
Max. admissible pull				10	N/mm	57.0	lbs./in.	
Tem	perature stance <sup>(1)</sup>		min.	-30		-22	°F	
resistance $max.$ 100 °C 212 °F <sup>(1)</sup> Use of the belt with limit values may reduce its life.								
	mum radius							
<ul> <li>Knife edge minimum radius</li> </ul>						4 mm	0,16 in.	
	ending roller					8 mm	0.31 in.	
	ounter-bend e above mentio					16 mm RINO ioint re	0.63 in.	
	ficient of fri							
	aw steel she		anving 5	0.20	[-]			
Laminated plastic/wood				0.25				
<ul><li>Steel roller</li><li>Rubberized roller</li></ul>				0.20				
				0.30				
Max. production width					mm	79	in.	
S	UITABLE F	OR						
Food: bakery								
Food: conveying of dried pasta Food: chocolate bars								
Packaging								
Paper industry								
Wood industry								
PROD	DUCT CODE N	IA1565						
DISC								





FEATURES	
Humidity influence	no
Suitable to metal detector	no
Permanent antistatic dynamically (UNI EN ISO 21179)	yes
Static conductivity (UNI EN ISO 284)	yes
Conveying on skid bed	yes
Conveying on rollers	yes
Conveying on skid bed on top and return	yes
Troughed conveying	no
Swan neck conveying	no
Inclined conveying	no
Accumulators belts	yes
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: 29-01-2020

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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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### CONVEYOR AND PROCESS BELTS

