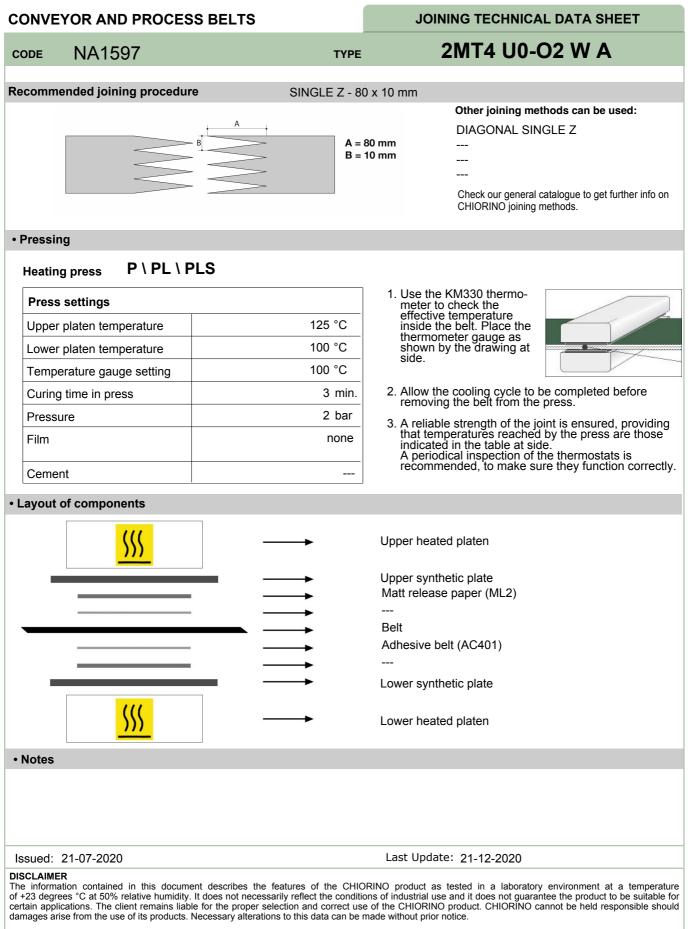


CONVEYOR AND PROCESS BELTS						TECHNICAL DATA SHEET		
CODE NA1597 TYPE						2MT4 U0-O2 W A		
C	OMPOSITI	N						
	Material Thermoplastic Polyolefin (TPO)							
ם	Thickness	0.20 mm	0.008 in					
face	Surface pattern	Matt						
surface	Colour	White						
	Coefficient	LF						
	of friction	LF					7	
ss	Material	Polyester (PET)						
l extile carcass	Plies no.	2						
- 13	Weft type	Combined						
	Material Fabric with polyurethane (TPU) impregnation							
	Thickness							
2.C	Surface							
	pattern	Fabric						
	Colour	White						
T	ECHNICAL	SPECIFICATIO	NS			FEATURES		
Total thickness 1.10 mm 0.04 in.				0.04	in.	Humidity influence	no	
Weight 1.00 kg/m ² 0.20 lbs./so				² 0.20	lbs./sq.ft	Suitable to metal detector	yes	
Elongation at 1% 4 N/mm 23.0 Ibs./in.				m <i>23.0</i>	lbs./in.	Permanent antistatic dynamically (UNI EN ISO 21179)	yes	
Max. admissible pull 8 N/mm 46.0 Ibs./in.				m 46.0	lbs./in.	Static conductivity (UNI EN ISO 284)	no	
Tem				-40	°F	Conveying on skid bed	yes	
resistance $^{(1)}$ max. 80 °C 176 °F					Conveying on rollers	yes		
⁽¹⁾ Use	e of the belt wi	h limit values may re	duce its life.			Conveying on skid bed on top and return	no	
Minir	num radius	/ diameter ⁽²⁾				Troughed conveying	yes	
Knife edge minimum radius 3 mm 0,12 in.					0,12 in.	Swan neck conveying	no	
Bending roller min. diameter 6 mm 0.24 in.						Inclined conveying	no	
Counter-bending roller min. diameter 16 mm 0.63 in. (2) The above mentioned values depend on the type of CHIORINO joint recommended.					Accumulators belts	no		
				IORINO joint re	ecommended.	Curved conveyor	yes	
		ction on driving				Chemical resistances <u>link</u>	12	
	w steel she		0.20 [-] 0.25 [-]			COMPLIANCES		
 Laminated plastic/wood 0.25 [-] Steel roller 0.20 [-] 						REACH EC 1907/2006 Regulation and Amendments		
Rubberized roller 0.30 [-]						EC 1935/2004 Regulation and Amendments EC 2023/2006 Regulation and Amendments EU 10/2011, 2023/1442 Regulation and Amendments FDA (Food and Drug Administration)	Х	
Max. production width 2000 mm 79 in.				79	in			
			2000 1111	75				
	d: confectio d: chocolat							
	d: bakery							
	d: dairy					NOTES		
Foo	d: meat an	d fish processing)			NOTES		
Foo	d: poultry							
Foo	d: seafood	processing						

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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