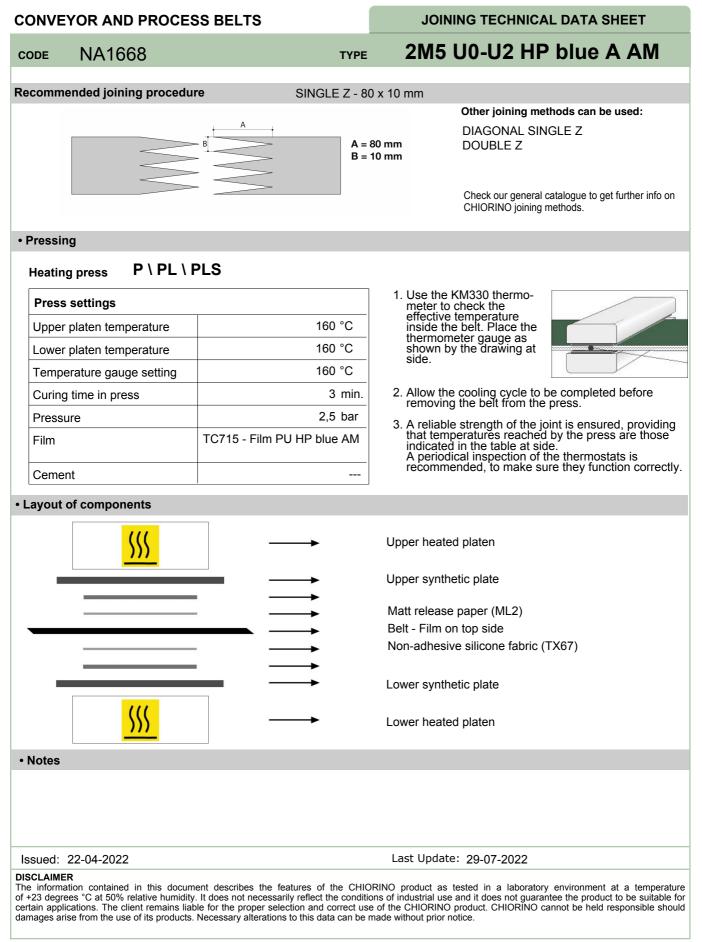


CONVEYOR AND PROCESS BELTS						TECHNICAL DATA SHEET		
со	de N	A1668			TYPE	2M5 U0-U2 HP blue A AM		
C	OMPOSITI	ION						
	Material Polyurethane (TPU) - HP [®] system							
<u>.</u>	Thickness	0.20 mm	0.008 in.					
face	Surface pattern	Smooth						
= 3	Colour	HP [®] blue						
5	Coefficient							
	of friction							
ss	Material Polyester (PET) - HP [®] system							
carcass	Plies no. 2							
- 19	Weft type	Rigid						
	Material Fabric polyurethane (TPU) impregn HP [®] system							
	Thickness							
<u> </u>	Surface		in.			// / ^ °		
	pattern	Fabric				PRODUCT SYSTEM	A	
	Colour	Light blue						
TE	CHNICAL	SPECIFICATIO	NS			FEATURES		
Total thickness			1.30 mm	0.05	in.	Humidity influence	no	
Weight			1.40 kg/m ²	0.29	lbs./sq.ft	Suitable to metal detector	yes	
Elongation at 1% 6 N/mm 34.0 lbs./in.				34.0	lbs./in.	Permanent antistatic dynamically (UNI EN ISO 21179)	yes	
Max. admissible pull 12 N/mm 69.0 lbs./in.				69.0	Static conductivity (UNI EN ISO 284)	no		
Temr	Temperature min30 °C -22 °F				°F	Conveying on skid bed	yes	
resis	esistance ⁽¹⁾ max. 110 °C 230 °F					Conveying on rollers	yes	
⁽¹⁾ Use	of the belt w	ith limit values may re	educe its life.			Conveying on skid bed on top and return	no	
Minimum radius / diameter ⁽²⁾					Troughed conveying	no		
Knife edge minimum radius 4 mm 0,16 in.				4 mm	,	Swan neck conveying	no	
					0.31 in.	Inclined conveying Accumulators belts	no	
Counter-bending roller min. diameter 16 mm 0.63 in. ⁽²⁾ The above mentioned values depend on the type of CHIORINO joint recommended.						no		
				RINO joint re	ecommended.	Curved conveyor	no	
	icient of fr w steel sh	iction on driving	surface 0.20 [-]			Chemical resistances <u>link</u>	12	
		lastic/wood	0.25 [-]			COMPLIANCES		
Steel roller 0.20 [-]					REACH EC 1907/2006 Regulation and Amendments EC 1935/2004 Regulation and Amendments	\Box		
Rubberized roller 0.30 [-]						EC 2023/2006 Regulation and Amendments	JL پروستور	
Max. production width 2100 mm 83 in.				83	in.	EU 10/2011, 2023/1442 Regulation and Amendments HACCP (Hazard Analysis and Critical Control Points)		
SUITABLE FOR					FDA (Food and Drug Administration) VEGAN	VEGAN		
Food	l· meat ar	nd fish processing	٦					
		processing	2					
Food	d: dairy							
	ts and veg	etables				NOTES		
	d: bread							
		and crackers: ro	tary cutter					
	1: pizza 1: chocolat	te hars						
	maceutics							
						Last Undato: 14.00.2022		
	e: 20-04-	2022				Last Update: 14-09-2023		

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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