

CONVEYOR AND PROCESS BELTS

TECHNICAL DATA SHEET

2M5 U3-U15 HP FM/ST blue AM

COMPOSITION			
Conveying surface	Material	Polyurethane (TPU) - HP® system	
	Thickness	1.50 mm <i>0.059 in.</i>	
	Surface pattern	ST	
		HP [®] blue	
	Coefficient of friction	MF	
Textile carcass	Material	Polyester (PET) - HP® system	
	Plies no.	2	
	Weft type	Rigid	
Driving surface	Material	Polyurethane (TPU) - HP® system	
	Thickness	0.30 mm <i>0.012 in.</i>	
	Surface pattern	FM	
	Colour	HP® blue	

TECHNICAL SPECIFICATIONS				
Total thickness	4.00 mm	0.16	in.	
Weight	2.70 kg/m ²	0.55	lbs./sq.ft	
Elongation at 1%	6 N/mm	34.0	lbs./in.	
Max. admissible pull	12 N/mm	69.0	lbs./in.	
Temperature resistance (1)	min.	-30 °C	-22	°F
resistance (1)	max.	110 °C	230	°F
(1) Use of the belt with limit values may reduce its life.				

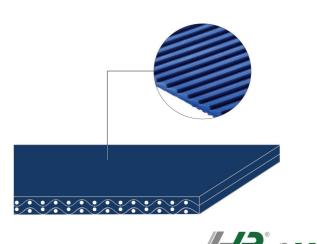
Minimum radius / diameter (2)		
Knife edge minimum radius	no	
■ Bending roller min. diameter	60 mm	2.36 in.
■ Counter-bending roller min. diameter	100 mm	3.94 in.
$^{\left(2\right)}$ The above mentioned values depend on the type of CHIORINO joint recommended.		

Coefficient of friction on driving surface

Raw steel sheet	0.40 [-]	
Laminated plastic/wood	0.50 [-]	
■ Steel roller	0.40 [-]	
Rubberized roller	0.60 [-]	
Max. production width	2000 mm	79 in.

SUITABLE FOR

Food: slicing machines







FEATURES	
Humidity influence	no
Suitable to metal detector	
Permanent antistatic dynamically (UNI EN ISO 21179)	
Static conductivity (UNI EN ISO 284)	no
Conveying on skid bed	yes
Conveying on rollers	
Conveying on skid bed on top and return	
Troughed conveying	
Swan neck conveying	yes
Inclined conveying	
Accumulators belts	
Curved conveyor	
Chemical resistances <u>link</u>	

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) **VEGAN**





Last Update: 25-09-2023

NOTES

PRODUCT CODE NA1737

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.



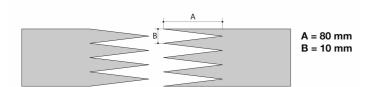
CONVEYOR AND PROCESS BELTS

JOINING TECHNICAL DATA SHEET

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Recommended joining procedure

SINGLE Z - 80 x 10 mm



Other joining methods can be used:

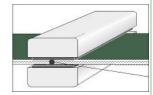
Check our general catalogue to get further info on CHIORINO joining methods.

Pressing

Heating press P\PL\PLS

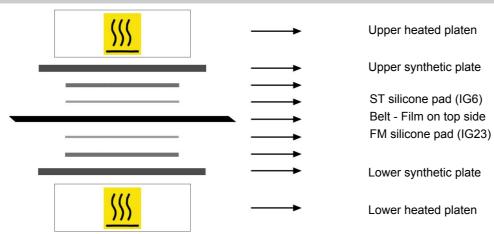
Press settings				
Upper platen temperature	175 °C			
Lower platen temperature	160 °C			
Temperature gauge setting	170 °C			
Curing time in press	3 min.			
Pressure	2,5 bar			
Film	TC715 - Film PU HP blue AM			
Cement				

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.
- 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

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