

CONVEYOR AND PROCESS BELTS

TECHNICAL DATA SHEET

CODE	NA1766	TYPE	2M5 U0-U2 HP blue S A AM
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COMPOSITION		
Conveying surface	Material	Polyurethane (TPU) - HP® system
	Thickness	0.20 mm 0.008 in.
	Surface pattern	Smooth
	Colour	HP® blue
	Coefficient of friction	HF
Textile carcass	Material	Polyester (PET) - HP® system
	Plies no.	2
	Weft type	Rigid
Driving surface	Material	Fabric polyurethane (TPU) impregn. - HP® system
	Thickness	--- mm --- in.
	Surface pattern	Fabric
	Colour	Light blue



PRODUCT SYSTEM 

TECHNICAL SPECIFICATIONS			
Total thickness		1.30 mm	0.05 in.
Weight		1.40 kg/m ²	0.29 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
	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		4 mm	0,16 in.
■ Bending roller min. diameter		8 mm	0.31 in.
■ Counter-bending roller min. diameter		16 mm	0.63 in.
⁽²⁾ The above mentioned values depend on the type of CHIORINO joint recommended.			
Coefficient of friction on driving surface			
■ Raw steel sheet		0.20 [-]	
■ Laminated plastic/wood		0.25 [-]	
■ Steel roller		0.20 [-]	
■ Rubberized roller		0.30 [-]	
Max. production width		2100 mm	83 in.

FEATURES	
Humidity influence	no
Suitable to metal detector	yes
Permanent antistatic dynamically (UNI EN ISO 21179)	yes
Static conductivity (UNI EN ISO 284)	no
Conveying on skid bed	yes
Conveying on rollers	yes
Conveying on skid bed on top and return	no
Troughed conveying	no
Swan neck conveying	no
Inclined conveying	yes
Accumulators belts	no
Curved conveyor	no
Chemical resistances link	12

SUITABLE FOR
Food: slicing machines
Food: dairy
Food: bread
Food: biscuits and crackers
Food: sweet and salty snacks
Food: chocolate bars
Food: conveying of dried pasta
Food: pizza

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

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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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Recommended joining procedure SINGLE Z - 80 x 10 mm



Other joining methods can be used:

- DIAGONAL SINGLE Z
- DOUBLE Z

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

• **Pressing**

Heating press **P \ PL \ PLS**

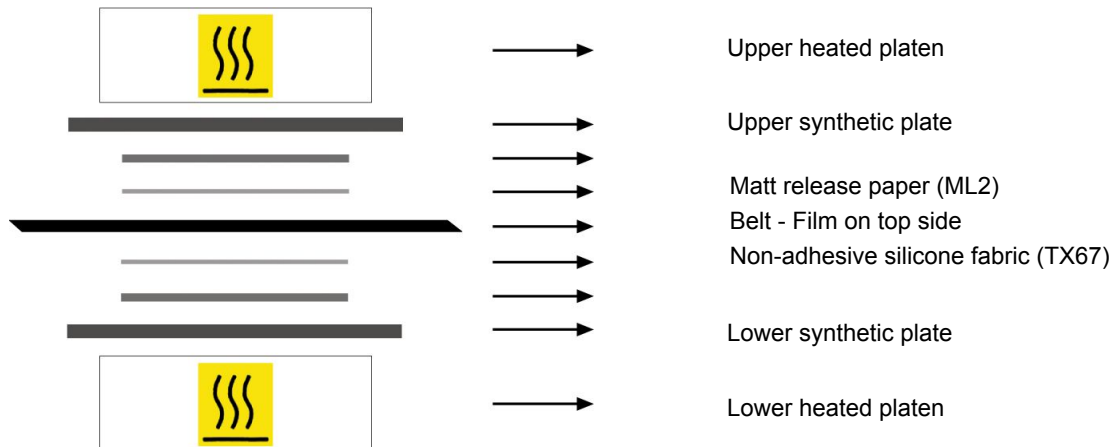
Press settings	
Upper platen temperature	150 °C
Lower platen temperature	150 °C
Temperature gauge setting	150 °C
Curing time in press	3 min.
Pressure	2,5 bar
Film	TC753 - Film PU HP blue S AM
Cement	---

1. 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.
3. 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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