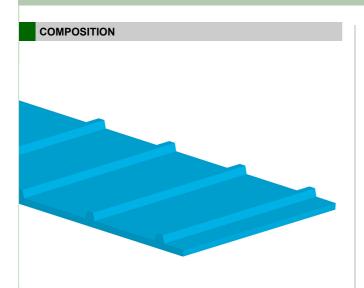


CONVEYOR AND PROCESS BELTS

TECHNICAL DATA SHEET

ProDrive F-S 30/50 LB



IPRODRIVE

Description	Monolithic belt with positive drive		
Material	Polyurethane (TPU)		
Thickness	3.00 mm	0.12 in.	
Weight	5.80 kg/m ²	1.18 lbs./sq.ft	
Surface pattern	Matt		
Colour	Light blue		
Coefficient of friction	MF		

TECHNICAL SPECIFICATIONS

Elongation at 1%	4 N/mm		2	23 Ibs./in.		
Pitch	50 ± 0.4 mm	1.9	7 ± 0.2	16 in.		
Temperature	min.	-5	°C	23 °F		
resistance (2)	max.	+80	°C	176 °F		
(1) Use of the belt with limit values may reduce its life						
Max. production width		1200	mm	47 in.		
Minimum roller diamete	r:					
■ Bending roller		130	mm	5.1 in.		
■ Counter-bending rolle	er	180	mm	7.1 in.		
Coefficient of friction:				·		
■ Stainless steel - dry/wet			0.50/0.42 [-]			
■ UHMW ⁽²⁾ - dry/wet			0.42/0.35 [-]			
(2) UHMW = Ultra High Molecul	lar Weigh					

FEATURES	
Humidity influence	
Suitable to metal detector	yes
Permanent antistatic dynamically (UNI EN ISO 21179)	no
Static conductivity (UNI EN ISO 284)	no
Conveying on plastic strips UHMW ⁽²⁾	yes
Conveying on rollers	yes
Troughed conveying	no
Swan neck conveying	yes
Inclined conveying	no
Accumulators belts	no
Curved conveyor	no
Chemical resistances <u>link</u>	5

COMPLIANCE

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 FDA (Food and Drug Administration)



SUITABLE FOR

Food: meat and fish processing Food: seafood processing Food: cheese processing Food: bakery

Food: sweet and salty snacks Fruits and vegetables

NOTES

PRODUCT CODE NA1774 Last Update: 24-09-2024

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.