

CONVEYOR AND PROCESS BELTS

TECHNICAL DATA SHEET

1M6 U0-V5 W

COMPOSITION		
Material		PVC 65 Sh.A (±5)
Conveying surface	Thickness	0.50 mm <i>0.020 in.</i>
	Surface pattern	Smooth
	Colour	White
	Coefficient of friction	MF
Textile carcass	Material	Polyester (PET)
	Plies no.	1
	Weft type	Rigid
	Material	Fabric with polyurethane (TPU) impregnation
Driving surface	Thickness	mm <i> in.</i>
	Surface pattern	LdB fabric
	Colour	White

TECHNICAL SPE	CIFICATIO	NS		
Total thickness		1.00 mm	0.04	in.
Weight	1.10 kg/m²	0.22	lbs./sq.ft	
Elongation at 1%	6 N/mm	34.0	lbs./in.	
Max. admissible pull	6 N/mm	34.0	lbs./in.	
Temperature resistance (1)	min.	-10 °C	14	°F
resistance (1)	max.	60 °C	140	°F
(1) Use of the belt with limit	values may re	duce its life.		

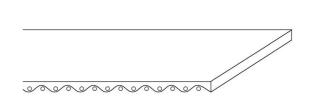
Minimum radius / diameter (2)		
Knife edge minimum radius	no	
■ Bending roller min. diameter	20 mm	0.79 in.
■ Counter-bending roller min. diameter	25 mm	0.98 in.
(2) The above mentioned values depend on the type of CHIORINO joint recommended		

Coefficient of friction on driving surfa	-Δ

Raw steel sheet	0.20 [-]	
Laminated plastic/wood	0.25 [-]	
■ Steel roller	0.20 [-]	
Rubberized roller	0.30 [-]	
Max. production width	3500 mm	138 in.

SUITABLE FOR

Fruits and vegetables



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	no
Accumulators belts	no
Curved conveyor	no
Chemical resistances link	1

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 FDA (Food and Drug Administration)



NOTES

According to the results of the migration tests as outlined in the 1935/2004/EC standard, the belt is suitable for contact with any aqueous, acidic, oily, fatty, dry, or moist substance with the exception of the following loose products: jams, preserves, fats and oils, sauces, milk, yogurt, and cream, as these must be conveyed in packaged form(see declaration of conformity).

PRODUCT CODE NA1 Last Update: 06-12-2021

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.



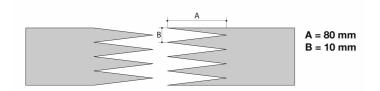
CONVEYOR AND PROCESS BELTS

JOINING TECHNICAL DATA SHEET

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Recommended joining procedure

SINGLE Z - 80 x 10 mm



Other joining methods can be used:

DIAGONAL SINGLE Z

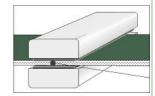
Check our general catalogue to get further info on CHIORINO joining methods.

Pressing

Heating press P\PL\PLS

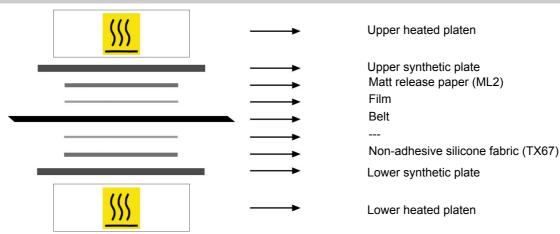
Press settings	
Upper platen temperature	160 °C
Lower platen temperature	160 °C
Temperature gauge setting	160 °C
Curing time in press	3 min.
Pressure	3 bar
Film	TC26 - White PVC film
Cement	

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

PRODUCT CODE NA1 Last Update: 30-01-2014

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