

## **CONVEYOR AND PROCESS BELTS**

## **TECHNICAL DATA SHEET**

# 2M10 U0-V10 W

COMPOSITION					
Conveying surface	Material	PVC 65	Sh.A (±	5)	
	Thickness	1.00	mm	0.039	in.
	Surface pattern	Smooth			
Con	Colour	White			
	Coefficient of friction	MF			
<b>Textile</b> carcass	Material	Polyeste	er (PET)		
	Plies no.	2			
	Weft type	Rigid			
	Material	Fabric w	ith poly	ırethane	(TPU) impregnation
<b>Driving</b> surface	Thickness		mm		in.
	Surface pattern	Fabric			
	Colour	White			

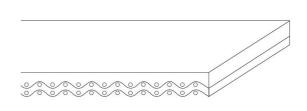
TECHNICAL SPECIFICATIONS				
Total thickness		2.80 mm	0.11	in.
Weight		$3.30 \text{ kg/m}^2$	0.67	lbs./sq.ft
Elongation at 1%	10 N/mm	57.0	lbs./in.	
Max. admissible pull		20 N/mm	114.0	lbs./in.
Temperature resistance (1)	min.	-10 °C	14	°F
	max.	60 °C	140	°F
(1) Use of the belt with limit	values may re	duce its life.		

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Minimum radius / diameter (2)		
Knife edge minimum radius	no	
■ Bending roller min. diameter	50 mm	1.97 in.
<ul><li>Counter-bending roller min. diameter</li></ul>	60 mm	2.36 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	3000 mm	118 in.	

## SUITABLE FOR

Food: canning



FEATURES		
Humidity influence	no	
Suitable to metal detector	yes	
Permanent antistatic dynamically (UNI EN ISO 21179)	no	
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	yes	
Inclined conveying	no	
Accumulators belts	no	
Curved conveyor	no	
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 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 NA609 Last Update: 23-06-2016

### 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.



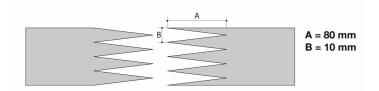
### **CONVEYOR AND PROCESS BELTS**

#### JOINING TECHNICAL DATA SHEET

# 2M10 U0-V10 W

## Recommended joining procedure

### SINGLE Z - 80 x 10 mm



### Other joining methods can be used:

DIAGONAL SINGLE Z DOUBLE Z SKIVED JOINT '2' STEP

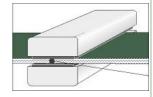
Check our general catalogue to get further info on CHIORINO joining methods.

### Pressing

# Heating press P\PL\PLS

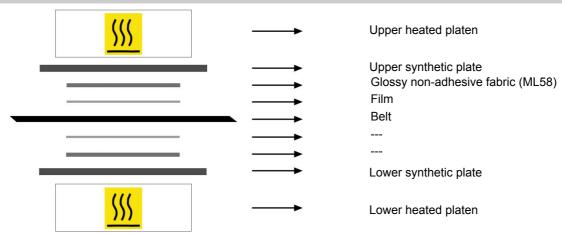
Press settings	
Upper platen temperature	160 °C
Lower platen temperature	160 °C
Temperature gauge setting	160 °C
Curing time in press	3 min.
Pressure	4 bar
Film	TC26 - White PVC film
Cement	

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 NA609 Last Update: 30-01-2014

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