

## **CONVEYOR AND PROCESS BELTS**

### **TECHNICAL DATA SHEET**

# 1M5 U0-U2 W A LF VL

COMPOSITION						
Conveying surface	Material	Polyurethane (TPU)				
	Thickness	0.20	mm	0.008	in.	
	Surface pattern	VL				
	Colour	White				
	Coefficient of friction	LF				
<b>Textile</b> carcass	Material	Polyest	er (PET)			
	Plies no.	1				
	Weft type	Rigid				
	Material	Fabric	with poly	urethane	(TPU) impregnation	
<b>Driving</b> <b>surface</b>	Thickness		mm		in.	
	Surface pattern	Fabric				
	Colour	White				

TECHNICAL SPECIFICATIONS				
Total thickness		0.70 mm	0.03	in.
Weight		$0.80 \text{ kg/m}^2$	0.16	lbs./sq.ft
Elongation at 1%		5 N/mm	29.0	lbs./in.
Max. admissible pull		5 N/mm	28.6	lbs./in.
Temperature resistance (1)	min.	-20 °C	-4	°F
resistance (1)	max.	100 °C	212	°F
(1) Use of the belt with limit v	alues may re	duce its life.		

Minimum radius / diameter (2)		
Knife edge minimum radius	3 mm	0,12 in.
■ Bending roller min. diameter	6 mm	0.24 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

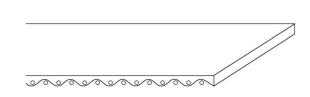
Raw steel sheet	0.20 [-]	
Laminated plastic/wood	0.25 [-]	
Steel roller	0.20 [-]	
Rubberized roller	0.30 [-]	
Max. production width	1500 mm	59 in.

## SUITABLE FOR

Food: bakery

Food: sweet and salty snacks Food: chocolate cooling tunnel

Packaging



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	yes
Curved conveyor	no
Chemical resistances <u>link</u>	5

### 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)



Last Update: 12-12-2018

NOTES

PRODUCT CODE NA738

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.



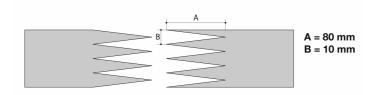
### **CONVEYOR AND PROCESS BELTS**

### 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 MICRO Z - 30 x 6 mm

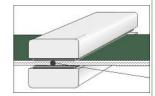
Check our general catalogue to get further info on CHIORINO joining methods.

### Pressing

# Heating press P\PL\PLS

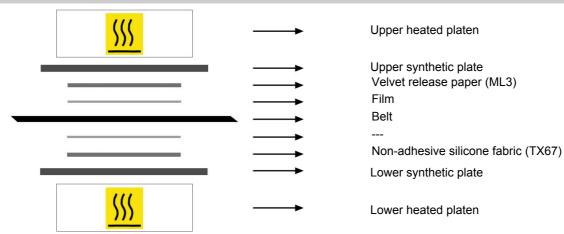
Press settings		
Upper platen temperature	155 °C	
Lower platen temperature	155 °C	
Temperature gauge setting	155 °C	
Curing time in press	3 min.	
Pressure	3 bar	
Film	TC32 - White PU film	
Cement		

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 NA738 Last Update: 30-01-2014

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