

**TYPE** 

#### **CONVEYOR AND PROCESS BELTS**

NA785

# **TECHNICAL DATA SHEET**

# EL2-U10 HP blue

# COMPOSITION

CODE

COMPOSITION						
	Conveying surface	Material	Polyurethane (TPU) - HP <sup>®</sup> system			
		Thickness	1.00 mm <i>0.039 in.</i>			
		Surface pattern	Smooth			
		Colour	HP <sup>®</sup> blue			
		Coefficient of friction	MF			
Towello	Textile	Material				
		Plies no.				
	<u>-</u> 8	Weft type				
	ace	Material	Polyurethane (TPU) - HP® system			
		Thickness	mm <i>in.</i>			
	<b>Driving</b> <b>surface</b>	Surface pattern	FL			

# **TECHNICAL SPECIFICATIONS**

HP® blue

Colour

Total thickness		1.00 mm	0.04	in.
Weight	1.10 kg/m <sup>2</sup>	0.22	lbs./sq.ft	
Elongation at 8%	2 N/mm	11.0	lbs./in.	
Max. admissible pull	2 N/mm	11.4	lbs./in.	
Temperature resistance (1)	min.	-30 °C	-22	°F
resistance (1)	max.	60 °C	140	°F
<sup>(1)</sup> Use of the belt with limit values may reduce its life.				

Minimum radius / diameter (2)

■ Knife edge minimum radius no

0.39 in. ■ Bending roller min. diameter 10 mm ■ Counter-bending roller min. diameter 0.59 in. 15 mm

(2) The above mentioned values depend on the type of CHIORINO joint recommended.

# Coefficient of friction on driving surface

0.40 [-] ■ Raw steel sheet ■ Laminated plastic/wood 0.50 [-] Steel roller 0.40 [-] Rubberized roller 0.60 [-]

Max. production width 2000 mm 79 in.

# SUITABLE FOR

Food: meat and fish processing Food: cheese processing

Packaging Check weighers

Pharmaceutics industry



# **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 skid bed	yes	
Conveying on rollers	yes	
Conveying on skid bed on top and return	yes	
Troughed conveying	yes	
Swan neck conveying		
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 HACCP (Hazard Analysis and Critical Control Points) FDA (Food and Drug Administration) USDA Meat&Poultry (United States Department of Agriculture) USDA Dairy (United States Department of Agriculture) NSF/ANSI 3-A 14159-3-2014 Regulation and Amendments HALAL (World Halal Authority)





NOTES

VEGAN

Issue: 24-07-2009 Last Update: 09-10-2023

#### **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.



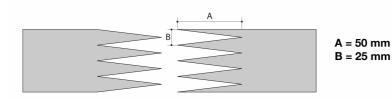
#### **CONVEYOR AND PROCESS BELTS**

### **JOINING TECHNICAL DATA SHEET**

CODE NA785 TYPE EL2-U10 HP blue

# Recommended joining procedure

#### SINGLE Z - 50 x 25 mm



DIAGONAL SINGLE Z MICRO Z - 30 x 6 mm OVERLAP BUTT SPLICE

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

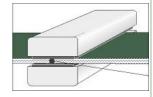
Other joining methods can be used:

#### Pressing

# Heating press P\PL\PLS

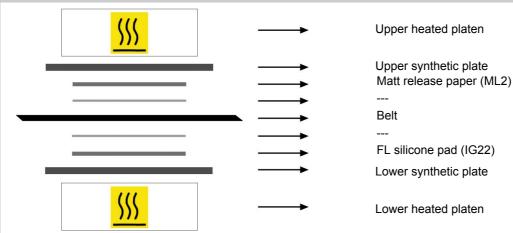
Press settings				
Upper platen temperature	160 °C			
Lower platen temperature	160 °C			
Temperature gauge setting	160 °C			
Curing time in press	3 min.			
Pressure	2 bar			
Film	none			
Cement				

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

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