

# **TECHNICAL DATA SHEET**

# -U2 HP VL blue A

	VEYOR	AND	PROC	CESS	BELI	ſS		
					2	15 U	0-U	
0	COMPOSITIO	ON						
	Material	Polyur	ethane (	TPU) - H	P <sup>®</sup> sys	tem		
Conveying surface	Thickness	0.20	mm	0.008	in.			
	Surface pattern	VL						
	Colour	HP <sup>®</sup> blue						
	Coefficient of friction	MF						
Textile carcass	Material	Polyester (PET) - HP <sup>®</sup> system						
	Plies no.	2						
	Weft type	Rigid						
Driving surface	Material	Fabric polyurethane (TPU) impregn HP <sup>®</sup> syste						
	Thickness		mm		in.			
	Surface pattern	Fabric						
	Colour	Light l	olue					
T	ECHNICAL	SPECI	FICATIO	NS				
Total thickness				1.30	mm	0.05	in.	
Wei	ght			1.40	kg/m²	0.29	lbs./sc	
Elon	ngation at 19	%		6	N/mm	34.0	lbs./in	
Max	. admissible	pull		12	N/mm	69.0	lbs./in	
Ten	nperature stance <sup>(1)</sup>		min.	-30		-22		
	se of the belt wit	th limit va	max. lues may re	110 duce its life		230	۰۲	
	mum radius							
	nife edge m					4 mm	0,16	
	ending roller					8 mm	0.31	
Counter-bending roller min. (2) The above mentioned values depend						16 mm	0.63	
	fficient of fri						ecommen	
	aw steel she		runving	0.20	[-]			
Laminated plastic/wood			0.25	[-]				
Steel roller			0.20	[-]				
R	ubberized ro	oller		0.30	[-]			
Max	. productior	n width		2100	mm	83	in.	
S	SUITABLE F	OR						
	od: slicing m							
	od: seafood	process	sing					
	od: dairy lits and vege	otahloc						
	od: bread	200105						





**PRODUCT SYSTEM** 

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	12

### 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) NSF/ANSI 3-A 14159-3-2014 Regulation and Amendments HALAL (World Halal Authority) VEGAN



NOTES

Food: pizza

PRODUCT CODE NA786

Food: chocolate bars Pharmaceutics industry

Food: biscuits and crackers: rotary cutter

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### 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.

# www.chiorino.com



# **CONVEYOR AND PROCESS BELTS**

# JOINING TECHNICAL DATA SHEET



