

EL2-U10 HP W

COMPOSITION

Conveying surface	Material	Polyurethane (TPU) - HP® system			
	Thickness	1.00	mm	0.039 in.	
	Surface pattern	Smooth			
	Colour	White			
	Coefficient of friction	MF			
Textile carcass	Material	---			
	Plies no.	---			
	Weft type	---			
Driving surface	Material	Polyurethane (TPU) - HP® system			
	Thickness	---	mm	---	in.
	Surface pattern	FL			
	Colour	White			

TECHNICAL SPECIFICATIONS

Total thickness	1.00 mm	0.04 in.
Weight	1.10 kg/m²	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 max. 60 °C	-22 °F 140 °F

⁽¹⁾ Use of the belt with limit values may reduce its life.

Minimum radius / diameter ⁽²⁾

- Knife edge minimum radius no
- Bending roller min. diameter 10 mm 0.39 in.
- Counter-bending roller min. diameter 15 mm 0.59 in.

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

Coefficient of friction on driving surface

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

Max. production width 2000 mm 79 in.

SUITABLE FOR

Food: slicing machines
Food: meat and fish processing
Food: cheese processing
Packaging
Check weighers
Pharmaceuticals industry



PRODUCT SYSTEM



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	yes
Troughed conveying	yes
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)
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)
VEGAN



NOTES

PRODUCT CODE NA790

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.

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Recommended joining procedure

SINGLE Z - 80 x 10 mm



A = 80 mm
B = 10 mm

Other joining methods can be used:

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

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	2 bar
Film	none
Cement	---

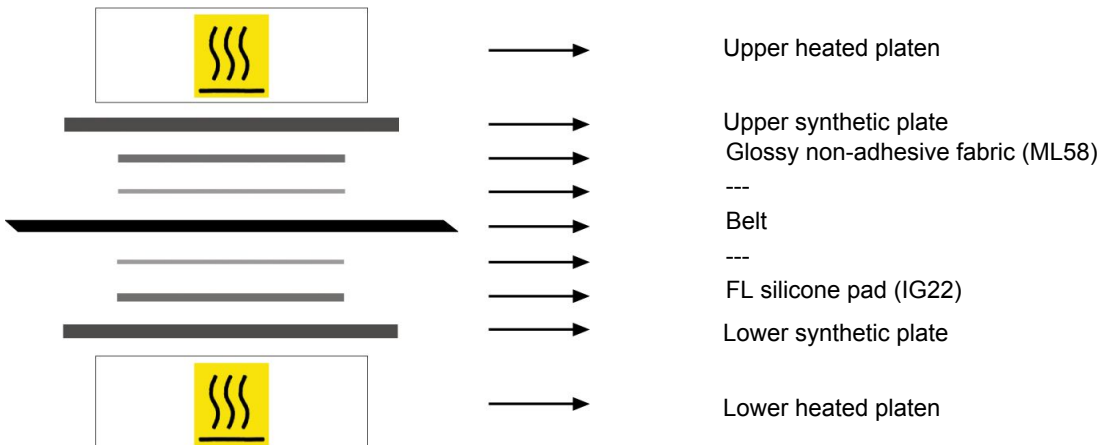
1. Use the KM330 thermometer to check the effective temperature inside the belt. Place the thermometer gauge as shown by the drawing at side.



2. Allow the cooling cycle to be completed before removing the belt from the press.

3. 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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