

CONVEYOR AND PROCESS BELTS

TECHNICAL DATA SHEET

CODE	NA790	ТҮРЕ	EL2-U10 HP W
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	OMPOSITION	ON		
Conveying surface	Material	Polyurethane (TPU) - HP® system		
	Thickness	1.00 mm <i>0.039 in.</i>		
	Surface pattern	Smooth		
Con	Colour	White		
	Coefficient of friction	MF		
Textile carcass	Material			
	Plies no.			
⊢ წ	Weft type			
	Material	Polyurethane (TPU) - HP® system		
Driving surface	Thickness	mm <i>in.</i>		
	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	-22	°F
resistance (1)	max.	60	°C	140	°F
(1) Use of the belt with limit v	alues may red	duce its lif	e.		
Minimum radius / dian	neter (2)				
■ Knife edge minimum radius			n	10	

Coefficient of friction on driving surface		
Raw steel sheet	0.40 [-]	
■ Laminated plastic/wood	0.50 [-]	
Steel roller	0.40 [-]	
Rubberized roller	0.60 [-]	

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

2000 mm

Max. production width SUITABLE FOR

Food: slicing machines

Food: meat and fish processing

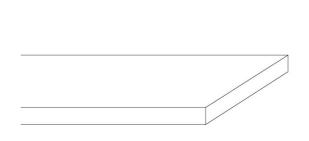
■ Bending roller min. diameter

■ Counter-bending roller min. diameter

Food: cheese processing

Packaging Check weighers

Pharmaceutics industry





FEATURES		
Humidity influence	no	
Suitable to metal detector		
Permanent antistatic dynamically (UNI EN ISO 21179)	no	
Static conductivity (UNI EN ISO 284)	no	
Conveying on skid bed	yes	
Conveying on rollers		
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 <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

10 mm

15 mm

79 in.

0.39 in.

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.



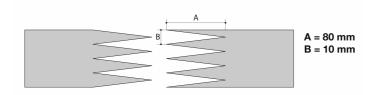
CONVEYOR AND PROCESS BELTS

JOINING TECHNICAL DATA SHEET

CODE NA790 TYPE EL2-U10 HP W

Recommended joining procedure

SINGLE Z - 80 x 10 mm



Other joining methods can be used:

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

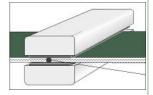
Check our general catalogue to get further info on CHIORINO joining methods.

Pressing

Heating press P\PL\PLS

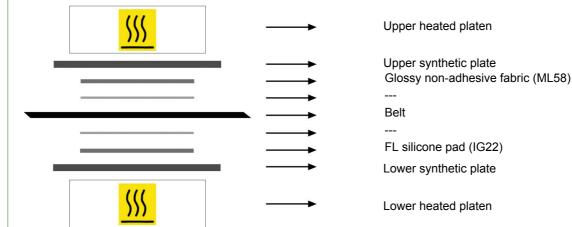
Press settings		
Upper platen temperature	160 °C	
Lower platen temperature	160 °C	
Temperature gauge setting	160 °C	
Curing time in press	3 min.	
Pressure	2 bar	
Film	none	
Cement		

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

Issued: 25-10-2004 Last Update: 10-01-2019

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