

## **CONVEYOR AND PROCESS BELTS**

## **TECHNICAL DATA SHEET**

# 2M8 U0-V5 blue

COMPOSITION					
Conveying surface	Material	PVC 65 Sh.A (±5)			
	Thickness	0.50 mm <i>0.020 in.</i>			
	Surface pattern	Smooth			
	Colour	Blue			
	Coefficient of friction	MF			
<b>Textile</b> carcass	Material	Polyester (PET)			
	Plies no.	2			
	Weft type	Rigid			
	Material	Fabric with polyurethane (TPU) impregnation			
<b>Driving</b> <b>surface</b>	Thickness	mm in.			
	Surface pattern	Fabric			
	Colour	Light blue			

TECHNICAL SPECIFICATIONS					
Total thickness		2.00	mm	0.08	in.
Weight		2.30	kg/m²	0.47	lbs./sq.f
Elongation at 1%		8	N/mm	46.0	lbs./in.
Max. admissible pull		16	N/mm	91.4	lbs./in.
Temperature resistance (1)	min.	-10	°C	14	°F
resistance (1)	max.	60	°C	140	°F
(1) Use of the belt with limit valu	es may re	educe its lif	e.		

<sup>(1)</sup> Use of the belt with limit values may reduce its life.		
Minimum radius / diameter (2)		
Knife edge minimum radius	no	
■ Bending roller min. diameter	30 mm	1.18 in.
■ Counter-bending roller min. diameter	40 mm	1.57 in.
(2) The above mentioned values depend on the type of Ch	HIORINO joint r	ecommended

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 3000 mm 118 in.

## **SUITABLE FOR**

Food: canning



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	no
Troughed conveying	no
Swan neck conveying	no
Inclined conveying	no
Accumulators belts	no
Curved conveyor	no
Chemical resistances link	1

## **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 FDA (Food and Drug Administration)



## NOTES

According to the results of the migration tests as outlined in the 1935/2004/EC standard, the belt is suitable for contact with any aqueous, acidic, oily, fatty, dry, or moist substance with the exception of the following loose products: jams, preserves, fats and oils, sauces, milk, yogurt, and cream, as these must be conveyed in packaged form(see declaration of conformity).

PRODUCT CODE NA856 Last Update: 12-12-2018

## **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.



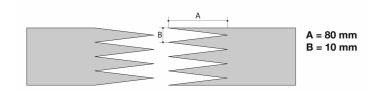
## **CONVEYOR AND PROCESS BELTS**

### JOINING TECHNICAL DATA SHEET

## 2M8 U0-V5 blue

## Recommended joining procedure

## SINGLE Z - 80 x 10 mm



## Other joining methods can be used:

DIAGONAL SINGLE Z DOUBLE Z SKIVED JOINT '2'

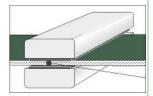
Check our general catalogue to get further info on CHIORINO joining methods.

## Pressing

#### P\PL\PLS **Heating press**

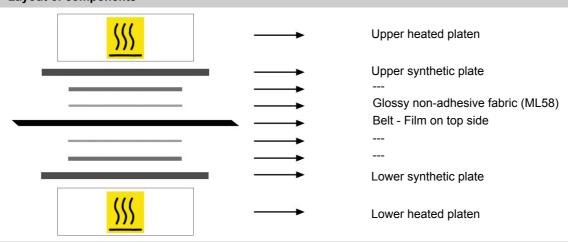
Press settings		
Upper platen temperature	170 °C	
Lower platen temperature	170 °C	
Temperature gauge setting	170 °C	
Curing time in press	5 min.	
Pressure	2,5 bar	
Film	TC446 - Film PVC blue (Process)	
Cement		

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



- 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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