

## CONVEYOR AND PROCESS BELTS

## TECHNICAL DATA SHEET

CODE	NA-925		TYPE	2M8 V5-V5 blue	
<b>COMPOSITION</b>					
Conveying surface	Material	PVC 65 Sh.A (±5)			
	Thickness	0.50 mm	0.020 in.		
	Surface pattern	Smooth			
	Colour	Blue			
	Coefficient of friction	MF			
Textile carcass	Material	Polyester (PET)			
	Plies no.	2			
	Weft type	Rigid			
Driving surface	Material	PVC 65 Sh.A (±5)			
	Thickness	0.50 mm	0.020 in.		
	Surface pattern	PN			
	Colour	Blue			
<b>TECHNICAL SPECIFICATIONS</b>					
Total thickness	2.50 mm	0.10 in.			
Weight	3.00 kg/m <sup>2</sup>	0.61 lbs./sq.ft			
Elongation at 1%	8 N/mm	46.0 lbs./in.			
Max. admissible pull	16 N/mm	91.4 lbs./in.			
Temperature resistance <sup>(1)</sup>	min.	-10 °C	14 °F		
	max.	60 °C	140 °F		
<sup>(1)</sup> Use of the belt with limit values may reduce its life.					
Minimum radius / diameter <sup>(2)</sup>					
■ Knife edge minimum radius		no			
■ Bending roller min. diameter		50 mm	1.97 in.		
■ Counter-bending roller min. diameter		60 mm	2.36 in.		
<sup>(2)</sup> The above mentioned values depend on the type of CHIORINO joint recommende					
Coefficient of friction on driving surface					
■ Raw steel sheet		---			
■ Laminated plastic/wood		---			
■ Steel roller		0.40 [-]			
■ Rubberized roller		0.60 [-]			
Max. production width	2000 mm	79 in.			
<b>SUITABLE FOR</b>					
Food: meat and fish processing					
Fruits and vegetables					
<b>FEATURES</b>					
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		no			
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 (see file available on line)		1			
<b>COMPLIANCES</b>					
REACH Regulation EC 1907/2006 and amendments					
Regulation EC 1935/2004 and amendments					
Regulation EC 2023/2006 and amendments					
Regulation EU 10/2011 and amendments					
FDA (Food and Drug Administration)					
<b>NOTES</b>					
According to the results of the migration tests as outlined in the 2002/72/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).					



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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.

CODE **NA-925** TYPE **2M8 V5-V5 blue**

Recommended joining procedure **SINGLE Z**



Other joining methods can be used:

- DIAGONAL SINGLE Z
- DOUBLE Z
- SKIVED JOINT '3'
- STEP

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

• Pressing

Heating press **P \ PL \ PLS**

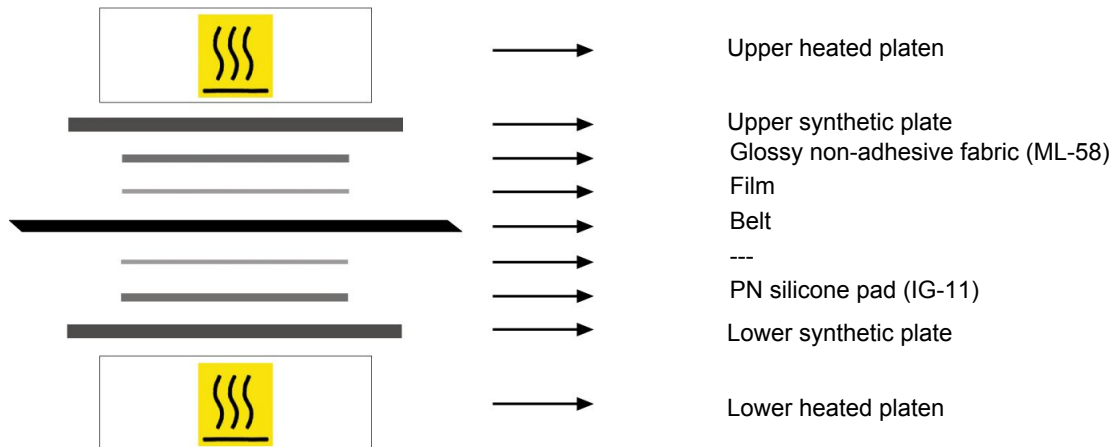
Press settings	
Upper platen temperature	165 °C
Lower platen temperature	165 °C
Temperature gauge setting	165 °C
Curing time in press	3 min.
Pressure	3 bar
Film	TC-30 - Transparent PVC film
Cement	---

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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