

# **CONVEYOR AND PROCESS BELTS**

# **TECHNICAL DATA SHEET**

# 1M5 U0-U2 HP W A

	COMPOSITION	ON			
	COMPOSITION				
	Material	Polyurethane (TPU) - HP <sup>®</sup> system			
Conveying surface	Thickness	0.20 mm <i>0.008 in.</i>			
	Surface pattern	Smooth			
Con	Colour	White			
	Coefficient of friction	MF			
SS	Material	Polyester (PET) - HP® system			
<b>Textile</b> carcass	Plies no.	1			
F 8	Weft type	Rigid			
	Material	Fabric polyurethane (TPU) impregn $\ensuremath{HP^{\$}}$ system			
<b>Driving</b> surface	Thickness	mm <i> in.</i>			
	Surface pattern	Fabric			
	Colour	Light blue			

TECHNICAL SPECIFICATIONS					
Total thickness	0.70	mm	0.03	in.	
Weight	0.80	kg/m²	0.16	lbs./sq.ft	
Elongation at 1%	5	N/mm	29.0	lbs./in.	
Max. admissible pull	5	N/mm	28.6	lbs./in.	
Temperature resistance (1)	min.	-30	°C	-22	°F
resistance (1)	max.	110	°C	230	°F
(1) Use of the belt with limit va	lues may re	duce its life	е.		

Use of the belt with limit values may reduce its life.			
Minimum radius / diameter (2)			
■ Knife edge minimum radius	3 mm	0,12 in.	
■ Bending roller min. diameter	6 mm	0.24 in.	
■ Counter-bending roller min. diameter	16 mm	0.63 in.	
(2) The above mentioned values depend on the type of CHIORINO joint recommended.			

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	2100 mm	83 in.		

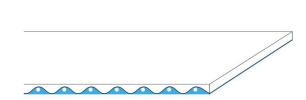
# SUITABLE FOR

Food: slicing machines

Food: dairy Food: bread

Food: biscuits and crackers Food: sweet and salty snacks Food: chocolate cooling tunnel Food: conveying of dried pasta Pharmaceutics industry

Food: pizza



# PRODUCT SYSTEM



FEATURES	
Humidity influence	no
Suitable to metal detector	
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 <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)

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

VEGAN





NOTES

PRODUCT CODE NA948 Last Update: 11-10-2023

### 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.



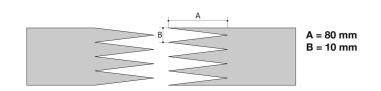
### **CONVEYOR AND PROCESS BELTS**

### JOINING TECHNICAL DATA SHEET

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# Recommended joining procedure

### SINGLE Z - 80 x 10 mm



### Other joining methods can be used:

DIAGONAL SINGLE Z MICRO Z - 30 x 6 mm

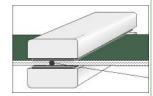
Check our general catalogue to get further info on CHIORINO joining methods.

### Pressing

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

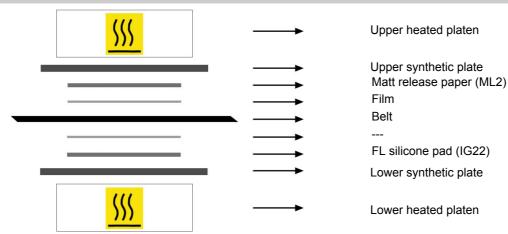
Press settings		
Upper platen temperature	155 °C	
Lower platen temperature	150 °C	
Temperature gauge setting	150 °C	
Curing time in press	3 min.	
Pressure	3 bar	
Film	TC300 - HP W PU film	
Cement		

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



- 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

Last Update: 10-01-2019 PRODUCT CODE NA948

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