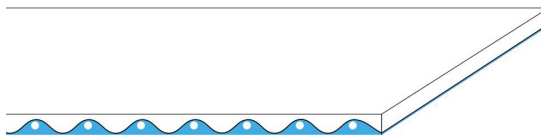






CONVEYOR AND PROCESS BELTS

TECHNICAL DATA SHEET

CODE	NA983		TYPE	1T6 U0-U2 HP W A	
COMPOSITION					
Conveying surface	Material	Polyurethane (TPU) - HP® system			
	Thickness	0.20 mm	0.008 in.		
	Surface pattern	Smooth			
	Colour	White			
	Coefficient of friction	MF			
Textile carcass	Material	Polyester (PET) - HP® system			
	Plies no.	1			
	Weft type	Flexible			
Driving surface	Material	Fabric polyurethane (TPU) impregn. - HP® system			
	Thickness	---	mm	---	in.
	Surface pattern	Fabric			
	Colour	Light blue			
TECHNICAL SPECIFICATIONS					
Total thickness	0.80 mm	0.03 in.			
Weight	0.80 kg/m ²	0.16 lbs./sq.ft			
Elongation at 1%	6 N/mm	34.0 lbs./in.			
Max. admissible pull	6 N/mm	34.3 lbs./in.			
Temperature resistance ⁽¹⁾	min.	-30 °C	-22 °F		
	max.	110 °C	230 °F		
⁽¹⁾ Use of the belt with limit values may reduce its life.					
Minimum radius / diameter ⁽²⁾					
■ Knife edge minimum radius	4 mm	0,16 in.			
■ Bending roller min. diameter	8 mm	0.31 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: meat and fish processing					
Food: dairy					
Food: bread					
Food: sweet and salty snacks					
Food: confectionery					
Food: conveying of dried pasta					
Pharmaceutics industry					
Food: pizza					
					
PRODUCT SYSTEM 					
FEATURES					
Humidity influence					no
Suitable to metal detector					yes
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					yes
Swan neck conveying					no
Inclined conveying					no
Accumulators belts					no
Curved conveyor					yes
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)					
NSF/ANSI 3-A 14159-3-2014 Regulation and Amendments					
HALAL (World Halal Authority)					
VEGAN					
  					
NOTES					
Issue: 24-07-2009			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.					

CODE **NA983** TYPE **1T6 U0-U2 HP W A**

Recommended joining procedure **SINGLE Z - 80 x 10 mm**



Other joining methods can be used:
MICRO Z - 30 x 6 mm

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

• Pressing

Heating press **P \ PL \ PLS**

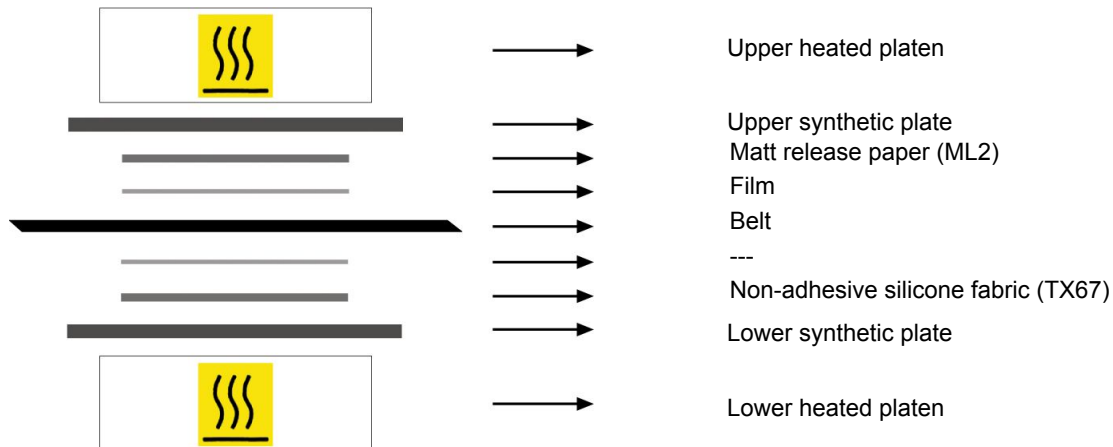
Press settings	
Upper platen temperature	155 °C
Lower platen temperature	150 °C
Temperature gauge setting	155 °C
Curing time in press	3 min.
Pressure	3 bar
Film	TC300 - HP W PU film
Cement	---

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

Issued: 17-05-2007

Last Update: 10-01-2019

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