

CONVEYOR AND PROCESS BELTS

TECHNICAL DATA SHEET

2T12 U0-U2 HP VL W A

COMPOSITION					
Conveying surface	Material	Polyurethane (TPU) - HP [®] system			
	Thickness	0.20 mm <i>0.008 in.</i>			
	Surface pattern	VL			
	Colour	White			
	Coefficient of friction	MF			
Textile carcass	Material	Polyester (PET) - HP [®] system			
	Plies no.	2			
	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	1.60 mm	0.06	in.	
Weight	1.70 kg/m ²	0.35	lbs./sq.ft	
Elongation at 1%	12 N/mm	69.0	lbs./in.	
Max. admissible pull	24 N/mm	137.0	lbs./in.	
Temperature resistance (1)	min.	-30 ℃	-22	°F
resistance (1)	max.	110 °C	230	°F
(1) Use of the belt with limit v	alues may re	duce its life.		

Minimum radius / diameter (2)				
Knife edge minimum radius	6 mm	0,24 in.		
■ Bending roller min. diameter	12 mm	0.47 in.		
Counter-bending roller min. diameter	50 mm	1.97 in.		
$^{\left(2\right)}$ The above mentioned values depend on the type of CHIORINO joint recommended.				

Coefficient of friction on driving surface Raw steel sheet 0.20 [-]

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: cheese processing

Food: bakery

Food: sweet and salty snacks

Food: chocolate bars

Food: conveying of dried pasta Pharmaceutics industry



PRODUCT SYSTEM



FEATURES	
Humidity influence	
Suitable to metal detector	
Permanent antistatic dynamically (UNI EN ISO 21179)	
Static conductivity (UNI EN ISO 284)	no
Conveying on skid bed	yes
Conveying on rollers	
Conveying on skid bed on top and return	
Troughed conveying	
Swan neck conveying	no
Inclined conveying	no
Accumulators belts	no
Curved conveyor	
Chemical resistances link	

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)





NOTES

VEGAN

PRODUCT CODE NA992 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.



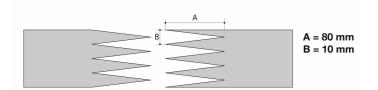
CONVEYOR AND PROCESS BELTS

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

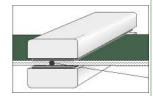
Check our general catalogue to get further info on CHIORINO joining methods.

Pressing

Heating press P\PL\PLS

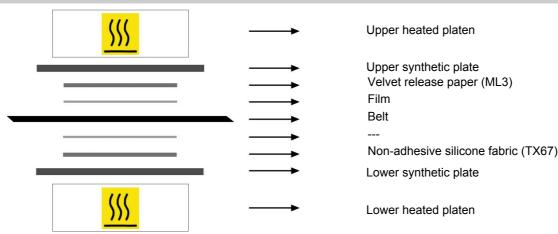
Press settings				
Upper platen temperature	160 °C			
Lower platen temperature	160 °C			
Temperature gauge setting	160 °C			
Curing time in press	3 min.			
Pressure	3- bar			
Film	TC300 - HP W PU film			
Cement				

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

PRODUCT CODE NA992

Last Update: 10-01-2019

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