

## **CONVEYOR AND PROCESS BELTS**

## **TECHNICAL DATA SHEET**

# 2M12 U0-V10 W

COMPOSITION						
Conveying surface	Material	PVC 65 Sh.A (±5)				
	Thickness	1.00 mm <i>0.039 in.</i>				
	Surface pattern	Smooth				
	Colour	White				
	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 <i> in.</i>				
	Surface pattern	LdB fabric				
	Colour	White				

TECHNICAL SPECIFICATIONS						
Total thickness	2.50 mm	0.10	in.			
Weight	$2.90\ kg/m^2$	0.59	lbs./sq.f			
Elongation at 1%	12 N/mm	69.0	lbs./in.			
Max. admissible pull	24 N/mm	137.0	lbs./in.			
Temperature resistance (1)	min.	-10 °C	14	°F		
resistance (1)	max.	60 °C	140	°F		
(1) Use of the belt with limit v	alues may re	educe its life.				

Minimum radius / diameter (2)				
Knife edge minimum radius	no			
■ Bending roller min. diameter	50 mm	1.97 in.		
<ul><li>Counter-bending roller min. diameter</li></ul>	60 mm	2.36 in.		
(2) The above mentioned values depend on the type of CHIORINO joint recommended.				

#### Coefficient of friction on driving surface 0.20 [-1 Daw stool shoot

Raw steer sneet	0.20 [-]
Laminated plastic/wood	0.25 [-]
Steel roller	0.20 [-]
Rubberized roller	0.30 [-]

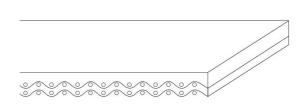
Max. production width 3000 mm 118 in.

## SUITABLE FOR

Food: meat and fish processing

Food: canning

Food: conveying of dried pasta



FEATURES		
Humidity influence		
Suitable to metal detector		
Permanent antistatic dynamically (UNI EN ISO 21179)		
Static conductivity (UNI EN ISO 284)		
Conveying on skid bed		
Conveying on rollers		
Conveying on skid bed on top and return		
Troughed conveying		
Swan neck conveying		
Inclined conveying		
Accumulators belts		
Curved conveyor		
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 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 NA9 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.



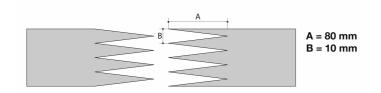
### **CONVEYOR AND PROCESS BELTS**

### JOINING TECHNICAL DATA SHEET

## 2M12 U0-V10 W

## Recommended joining procedure

### SINGLE Z - 80 x 10 mm



### Other joining methods can be used:

DOUBLE Z SKIVED JOINT '1'

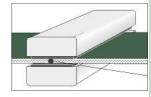
Check our general catalogue to get further info on CHIORINO joining methods.

### Pressing

## Heating press P\PL\PLS

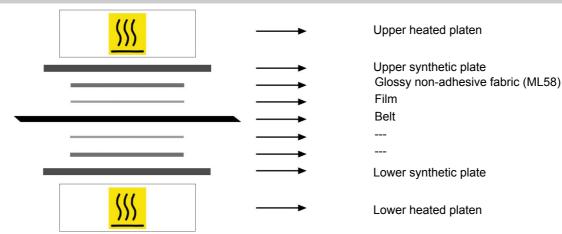
Press settings				
Upper platen temperature	165 °C			
Lower platen temperature	165 °C			
Temperature gauge setting	165 °C			
Curing time in press	3 min.			
Pressure	3 bar			
Film	TC26 - White PVC film			
Cement				

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 NA9 Last Update: 30-01-2014

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