

CONVEYOR AND PROCESS BELTS

TECHNICAL DATA SHEET

CODE **NA-1215**

TYPE

2MT6 U0-0 HP E/C

COMPOSITION

Conveying surface	Material	Cotton-PET	
	Thickness	--- mm	--- in.
	Surface pattern	Fabric	
	Colour	Natural	
	Coefficient of friction	LF	
Textile carcass	Material	Cotton-PET	
	Plies no.	2	
	Weft type	Combined	
Driving surface	Material	Fabric w/polyurethane (TPU) impregn.-HP® system	
	Thickness	--- mm	--- in.
	Surface pattern	Fabric	
	Colour	Light blue	



PRODUCT SYSTEM 

TECHNICAL SPECIFICATIONS

Total thickness	1.50 mm	0.06 in.
Weight	1.40 kg/m ²	0.29 lbs./sq.ft
Elongation at 1%	6 N/mm	34.0 lbs./in.
Max. admissible pull	12 N/mm	68.5 lbs./in.
Temperature resistance ⁽¹⁾	min.	-30 °C -22 °F
	max.	100 °C 212 °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 2000 mm 79 in.

SUITABLE FOR

Food: bread
 Food: biscuits and crackers
 Food: biscuits and crackers: rotary cutter
 Food: biscuits and crackers: rotary moulder
 Food: sweet and salty snacks
 Food: pizza

FEATURES

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	yes
Conveying on rollers	yes
Conveying on skid bed on top and return	yes
Troughed conveying	yes
Swan neck conveying	no
Inclined conveying	no
Accumulators belts	yes
Curved conveyor	no
Chemical resistances (see file available on line)	12

COMPLIANCES

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)
 HALAL (World Halal Authority)

NOTES

Thanks to their outstanding resistance to abrasion, oils, fats, detergents and to the most aggressive cleaning procedures, these belts are specially recommended for applications that require compliance with HACCP (Hazard Analysis and Critical Control Point) and IFS (International Food Standard).

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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-1215** TYPE **2MT6 U0-0 HP E/C**

Recommended joining procedure **SINGLE Z**



Other joining methods can be used:

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

• Pressing

Heating press **P \ PL \ PLS**

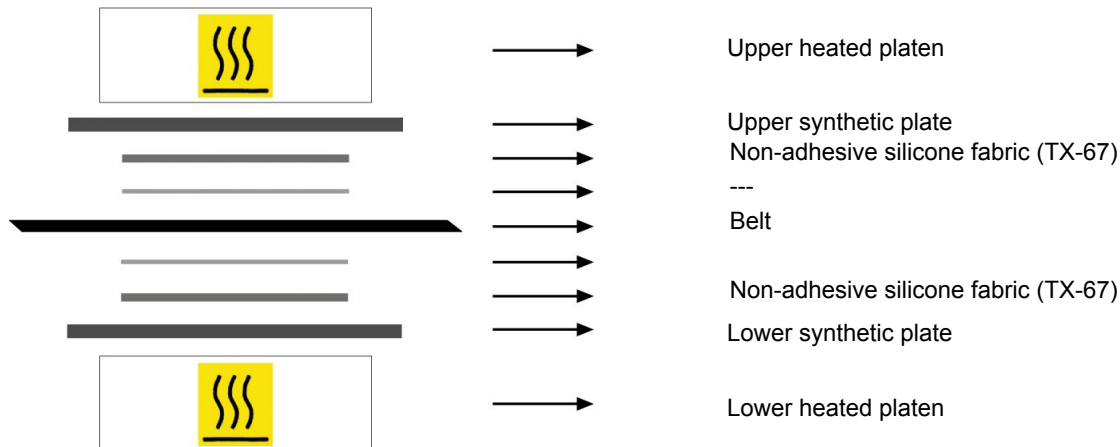
Press settings	
Upper platen temperature	165 °C
Lower platen temperature	165 °C
Temperature gauge setting	165 °C
Curing time in press	3 min.
Pressure	3 bar
Film	none
Cement	---

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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