CONVEYOR AND PROCESS BELTS

TECHNICAL DATA SHEET

CODE NA-925 **TYPE** **2M8 V5-V5 blue**

COMPOSITION

Conveying surface	Material	PVC 65 Sh.A (±5)
	Thickness	0.50 mm *0.020 in.*
	Surface pattern	Smooth
	Colour	Blue
	Coefficient of friction	MF
Textile carcass	Material	Polyester (PET)
	Plies no.	2
	Weft type	Rigid
Driving surface	Material	PVC 65 Sh.A (±5)
	Thickness	0.50 mm *0.020 in.*
	Surface pattern	PN
	Colour	Blue

TECHNICAL SPECIFICATIONS

Total thickness	2.50 mm	*0.10*	*in.*
Weight	3.00 kg/m²	*0.61*	*lbs./sq.ft*
Elongation at 1%	8 N/mm	*46.0*	*lbs./in.*
Max. admissible pull	16 N/mm	*91.4*	*lbs./in.*
Temperature resistance [1] min.	-10 °C	*14*	*°F*
Temperature resistance [1] max.	60 °C	*140*	*°F*

[1] Use of the belt with limit values may reduce its life.

Minimum radius / diameter [2]

Knife edge minimum radius	no		
Bending roller min. diameter	50 mm	*1.97*	*in.*
Counter-bending roller min. diameter	60 mm	*2.36*	*in.*

[2] The above mentioned values depend on the type of CHIORINO joint recommended.

Coefficient of friction on driving surface

Raw steel sheet	---
Laminated plastic/wood	---
Steel roller	0.40 [-]
Rubberized roller	0.60 [-]

Max. production width 2000 mm *79 in.*

SUITABLE FOR

Food: meat and fish processing
Fruits and vegetables

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	no
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 (see file available on line)	1

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)

NOTES

According to the results of the migration tests as outlined in the 2002/72/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).

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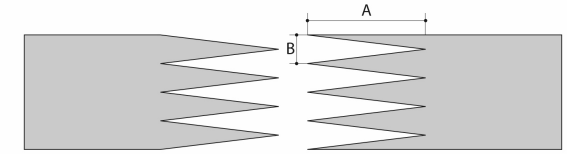
CONVEYOR AND PROCESS BELTS | **JOINING TECHNICAL DATA SHEET**

CODE NA-925 **TYPE** **2M8 V5-V5 blue**

Recommended joining procedure SINGLE Z



A = 80 mm
B = 10 mm

Other joining methods can be used:

DIAGONAL SINGLE Z
DOUBLE Z
SKIVED JOINT '3'
STEP

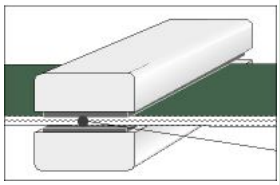
Check our general catalogue to get further info on CHIORINO joining methods.

• Pressing

Heating press **P \ PL \ PLS**

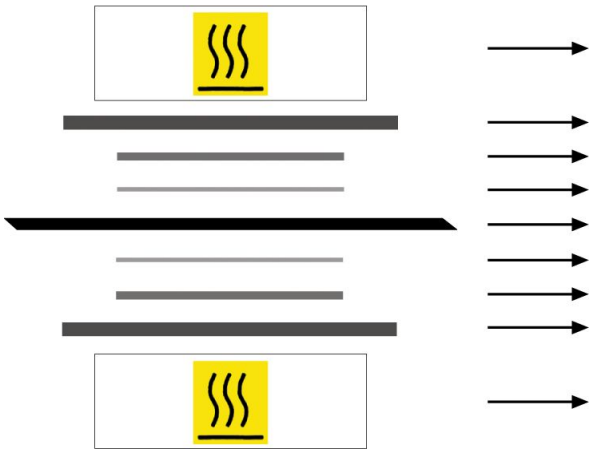
Press settings	
Upper platen temperature	165 °C
Lower platen temperature	165 °C
Temperature gauge setting	165 °C
Curing time in press	3 min.
Pressure	3 bar
Film	TC-30 - Transparent PVC film
Cement	---

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



Upper heated platen
Upper synthetic plate
Glossy non-adhesive fabric (ML-58)
Film
Belt

PN silicone pad (IG-11)
Lower synthetic plate
Lower heated platen

• Notes

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