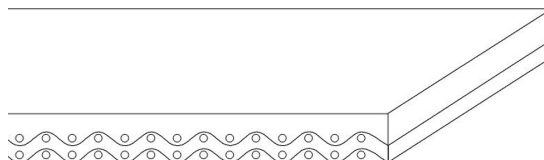


## CONVEYOR AND PROCESS BELTS

## TECHNICAL DATA SHEET

CODE	NA-9		TYPE	2M12 U0-V10 W	
<b>COMPOSITION</b>					
Conveying surface	Material	PVC 65 Sh.A (±5)			
	Thickness	1.00 mm	0.039 in.		
	Surface pattern	Smooth			
	Colour	White			
	Coefficient of friction	MF			
Textile carcass	Material	Polyester (PET)			
	Plies no.	2			
	Weft type	Rigid			
Driving surface	Material	Fabric with polyurethane (TPU) impregnation			
	Thickness	---	mm	---	in.
	Surface pattern	LdB fabric			
	Colour	White			
<b>TECHNICAL SPECIFICATIONS</b>					
Total thickness	2.50 mm	0.10 in.			
Weight	2.90 kg/m <sup>2</sup>	0.59 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 <sup>(1)</sup>	min.	-10 °C	14 °F		
	max.	60 °C	140 °F		
<sup>(1)</sup> Use of the belt with limit values may reduce its life.					
Minimum radius / diameter <sup>(2)</sup>					
■ Knife edge minimum radius	no				
■ Bending roller min. diameter	50 mm	1.97 in.			
■ Counter-bending roller min. diameter	60 mm	2.36 in.			
<sup>(2)</sup> 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	3000 mm	118 in.			
<b>SUITABLE FOR</b>					
Food: meat and fish processing					
Food: canning					
Food: conveying of dried pasta					
<b>FEATURES</b>					
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	no				
Troughed conveying	no				
Swan neck conveying	yes				
Inclined conveying	no				
Accumulators belts	no				
Curved conveyor	no				
Chemical resistances (see file available on line)	1				
<b>COMPLIANCES</b>					
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)					
<b>NOTES</b>					
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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Last Update: 23-06-2016

### 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-9** TYPE **2M12 U0-V10 W**

Recommended joining procedure **SINGLE Z**



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**

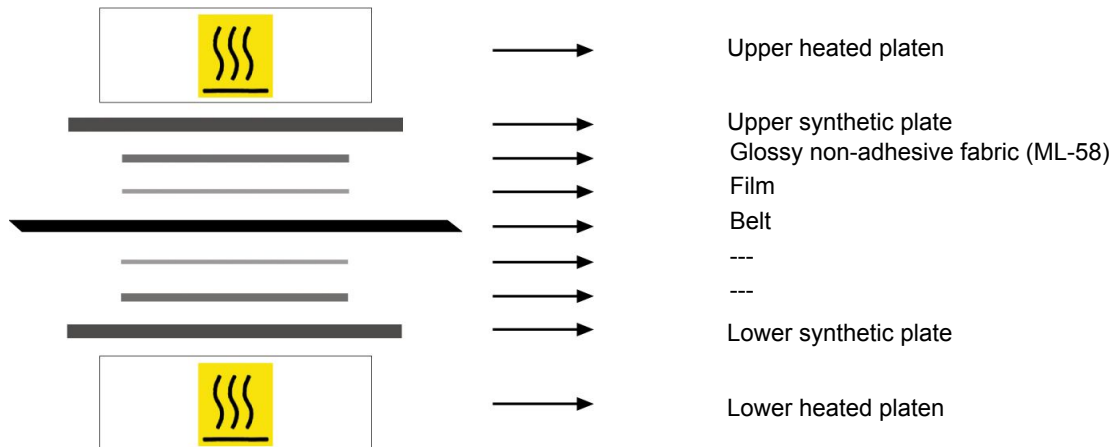
Press settings	
Upper platen temperature	165 °C
Lower platen temperature	165 °C
Temperature gauge setting	165 °C
Curing time in press	3 min.
Pressure	3 bar
Film	TC-26 - White PVC film
Cement	---

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



• Notes

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