

CONVEYOR AND PROCESS BELTS

TECHNICAL DATA SHEET

2M8 U0-V5 W

COMPOSITION						
Conveying surface	Material	PVC 65 Sh.A (±5)				
	Thickness	0.50 mm <i>0.020 in.</i>				
	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	Fabric				
	Colour	White				

TECHNICAL SPECIFICATIONS					
Total thickness	2.00	mm	0.08	in.	
Weight	2.30	kg/m²	0.47	lbs./sq.f	
Elongation at 1%	8	N/mm	46.0	lbs./in.	
Max. admissible pull	16	N/mm	91.0	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	values may re	educe its life	е.		

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Minimum radius / diameter (2)		
Knife edge minimum radius	no	
■ Bending roller min. diameter	30 mm	1.18 in.
■ Counter-bending roller min. diameter	40 mm	1.57 in.
(2) The above mentioned values depend on the type of CHIORINO joint recommended.		

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Coefficient of friction on driving	g surface
Raw steel sheet	0.20 [-]
Laminated plastic/wood	0.25 [-]
■ Steel roller	0.20 [-]
Rubberized roller	0.30 [-]

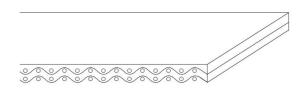
3000 mm

118 in.

Max. production width SUITABLE FOR

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)	no
Conveying on skid bed	yes
Conveying on rollers	yes
Conveying on skid bed on top and return	
Troughed conveying	
Swan neck conveying	no
Inclined conveying	no
Accumulators belts	no
Curved conveyor	no
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 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 NA3 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.



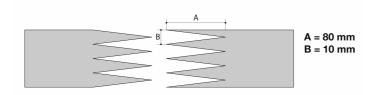
CONVEYOR AND PROCESS BELTS

JOINING TECHNICAL DATA SHEET

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Recommended joining procedure

SINGLE Z - 80 x 10 mm



Other joining methods can be used:

DIAGONAL SINGLE Z DOUBLE Z SKIVED JOINT '2'

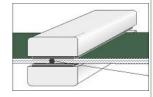
Check our general catalogue to get further info on CHIORINO joining methods.

Pressing

Heating press P\PL\PLS

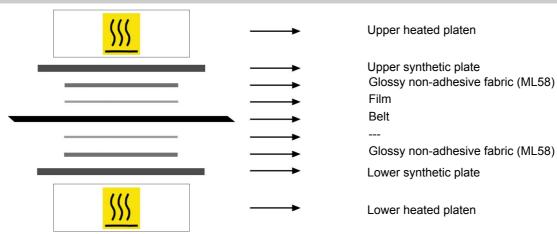
Press settings				
Upper platen temperature	160 °C			
Lower platen temperature	160 °C			
Temperature gauge setting	160 °C			
Curing time in press	3 min.			
Pressure	3 bar			
Film	TC26 - White PVC film			
Cement				

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 NA3 Last Update: 30-01-2014

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