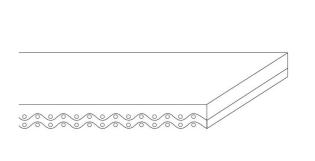


CONVEYOR AND PROCESS BELTS

TECHNICAL DATA SHEET

2M10 U0-V10 W

						2		
0	COMPOSITIO	ON						
	Material	PVC 65	5 Sh.A (±	:5)				
Conveying surface	Thickness	1.00	mm	0.039) in.			
	Surface pattern	Smoot	h					
	Colour	White						
	Coefficient of friction	MF						
Textile carcass	Material	Polyes	ter (PET)					
	Plies no.	2						
	Weft type	Rigid						
Driving surface	Material	Fabric with polyurethane (TPU) impregnation						
	Thickness		mm		in.			
	Surface pattern	Fabric						
	Colour	White						
٦	TECHNICAL	SPECI	FICATIO	NS				
Total thickness				2.80	mm	0.1	1 in.	
Weight				3.30	kg/m²	0.6	7 Ibs./sq.1	
Elongation at 1%			10	N/mm	57.	0 Ibs./in.		
Max. admissible pull				20	N/mm	114.	0 Ibs./in.	
Temperature resistance ⁽¹⁾			min.	-10		1		
	se of the belt wit	h limit val	max.	60 duce its life		14	0 °F	
Minimum radius / diameter ⁽²⁾ Knife edge minimum radius no 								
Bending roller min. d			iameter			50 mm	1.97 in	
	ounter-bend					60 mm	2.36 in	
⁽²⁾ Tr	ne above mentio	ned value	es depend o	n the type	of CHIC	ORINO join	t recommende	
	fficient of fri		n driving		ГI			
	aw steel she	bod	0.20 0.25					
 Laminated plastic/wood Steel roller 				0.20				
 Rubberized roller 			0.30					
Max. production width				3000		11	8 in.	
	SUITABLE F							
FU	od: canning							



FEATURES				
Humidity influence				
Suitable to metal detector	yes			
Permanent antistatic dynamically (UNI EN ISO 21179)				
Static conductivity (UNI EN ISO 284)				
Conveying on skid bed	yes			
Conveying on rollers				
Conveying on skid bed on top and return	no			
Troughed conveying				
Swan neck conveying				
Inclined conveying	no			
Accumulators belts	no			
Curved conveyor				
Chemical resistances link	1			

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)

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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 NA609

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.

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CONVEYOR AND PROCESS BELTS

JOINING TECHNICAL DATA SHEET

