

CONVEYOR AND PROCESS BELTS
TECHNICAL DATA SHEET

| | | | |
|-------------|----------------|-------------|-----------------------|
| CODE | NA-1231 | TYPE | 2M5 U0-U2 LB A |
|-------------|----------------|-------------|-----------------------|

COMPOSITION

| | | | |
|--------------------------|-------------------------|---|-----------|
| Conveying surface | Material | Polyurethane (TPU) | |
| | Thickness | 0.20 mm | 0.008 in. |
| | Surface pattern | Smooth | |
| | Colour | Light blue | |
| | 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 | Light grey | |


TECHNICAL SPECIFICATIONS

| | | |
|---------------------------------------|------------------------|------------------|
| Total thickness | 1.30 mm | 0.05 in. |
| Weight | 1.50 kg/m ² | 0.31 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. | -20 °C -4 °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 recommende

| | | |
|--|----------|--|
| 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: sweet and salty snacks
- Food: chocolate bars
- Food: conveying of dried pasta
- Packaging
- Food: pizza

FEATURES

| | |
|---|-----|
| Humidity influence | no |
| Suitable to metal detector | yes |
| Permanent antistatic dynamically (UNI EN ISO 21179) | yes |
| 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 | no |
| Inclined conveying | no |
| Accumulators belts | no |
| Curved conveyor | no |
| Chemical resistances link | 5 |

COMPLIANCES

REACH EC 1907/2006 Regulation and Amendments
 EC 1935/2004 Regulation and Amendments
 EC 2023/2006 Regulation and Amendments
 EU 10/2011, 2017/752 Regulation and Amendments
 HACCP (Hazard Analysis and Critical Control Points)
 FDA (Food and Drug Administration)


NOTES

Issue: 22-04-2014

Last Update: 17-12-2018

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.

CODE **NA-1231** TYPE **2M5 U0-U2 LB A**

Recommended joining procedure **SINGLE Z**



Other joining methods can be used:

- DIAGONAL SINGLE Z
- DOUBLE Z
- SKIVED JOINT '1'

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

• Pressing

Heating press **P \ PL \ PLS**

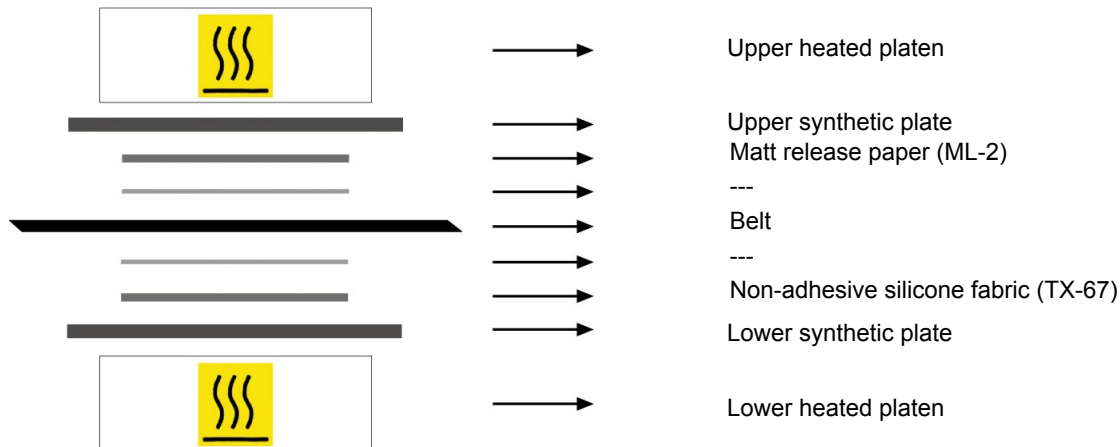
| Press settings | |
|---------------------------|--------|
| Upper platen temperature | 150 °C |
| Lower platen temperature | 150 °C |
| Temperature gauge setting | 150 °C |
| Curing time in press | 3 min. |
| Pressure | 3 bar |
| Film | none |
| Cement | --- |

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

Issued: 24-06-2014

Last Update: 23-09-2015

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