

CONVEYOR AND PROCESS BELTS

TECHNICAL DATA SHEET

CODE NA-1052 TYPE 1M5 U0-U2 HP blue S A

COMPOSITION		
Conveying surface	Material	Polyurethane (TPU) - HP® system
	Thickness	0.20 mm 0.008 in.
	Surface pattern	Smooth
	Colour	HP® blue
	Coefficient of friction	HF
Textile carcass	Material	Polyester (PET) - HP® system
	Plies no.	1
	Weft type	Rigid
Driving surface	Material	Fabric w/polyurethane (TPU) impregn.-HP® system
	Thickness	--- mm --- in.
	Surface pattern	Fabric
	Colour	Light blue

TECHNICAL SPECIFICATIONS			
Total thickness		0.70 mm	0.03 in.
Weight		0.70 kg/m ²	0.14 lbs./sq.ft
Elongation at 1%		5 N/mm	29.0 lbs./in.
Max. admissible pull		5 N/mm	28.6 lbs./in.
Temperature resistance ⁽¹⁾	min.	-30 °C	-22 °F
	max.	110 °C	230 °F
⁽¹⁾ Use of the belt with limit values may reduce its life.			
Minimum radius / diameter ⁽²⁾			
■ Knife edge minimum radius		3 mm	0,12 in.
■ Bending roller min. diameter		6 mm	0.24 in.
■ Counter-bending roller min. diameter		16 mm	0.63 in.
⁽²⁾ 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		2100 mm	83 in.

SUITABLE FOR	
Food:	slicing machines
Food:	dairy
Food:	bread
Food:	sweet and salty snacks
Food:	chocolate bars
Food:	conveying of dried pasta
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	yes
Accumulators belts	no
Curved conveyor	no
Chemical resistances (see file available on line)	12

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)	

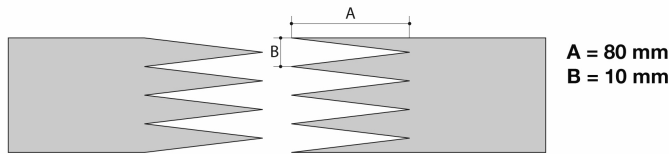
NOTES	
Thanks to the outstanding resistance to abrasion, oils, fats, detergents and to the most aggressive cleaning procedures, the HP product system is specially recommended for applications that require compliance with HACCP (Hazard Analysis and Critical Control Point) and IFS (International Food Standard).	

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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.

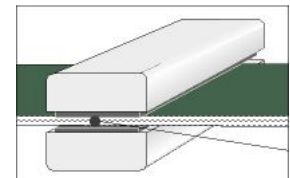
CODE NA-1052
TYPE
1M5 U0-U2 HP blue S A
Recommended joining procedure
SINGLE Z

A = 80 mm
B = 10 mm
Other joining methods can be used:
DIAGONAL SINGLE Z
MICRO Z

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

• Pressing
Heating press P \ PL \ PLS

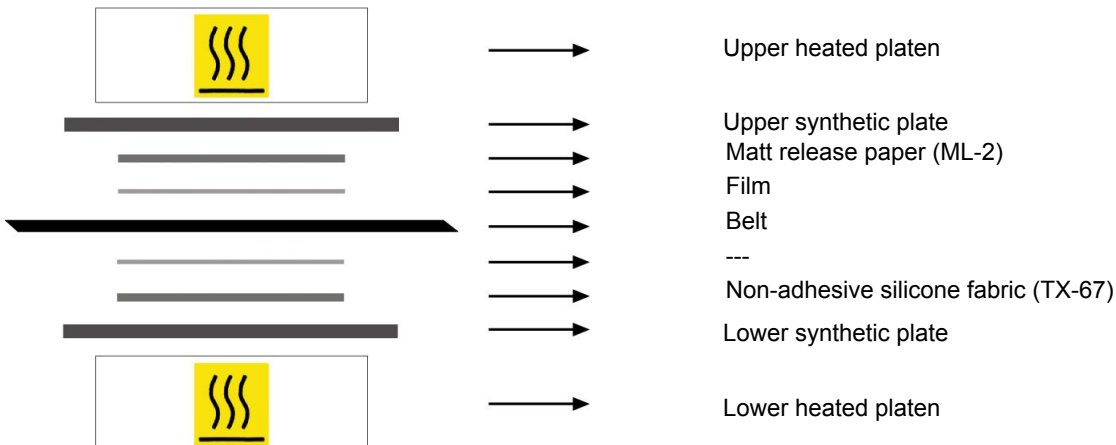
Press settings	
Upper platen temperature	140 °C
Lower platen temperature	140 °C
Temperature gauge setting	140 °C
Curing time in press	3 min.
Pressure	3 bar
Film	TC-553 - Film PU HP blue S
Cement	---

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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