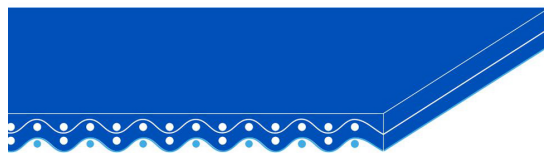


CONVEYOR AND PROCESS BELTS
TECHNICAL DATA SHEET

CODE	NA-1054	TYPE	2M5 U0-U2 HP blue S A
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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.: 2
	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	1.30 mm	0.05 in.	
Weight	1.40 kg/m ²	0.29 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.	-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	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 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.	

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

SUITABLE FOR	
Food: slicing machines	
Food: dairy	
Food: bread	
Food: biscuits and crackers	
Food: sweet and salty snacks	
Food: chocolate bars	
Food: conveying of dried pasta	
Food: pizza	

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-1054** TYPE **2M5 U0-U2 HP blue S A**

Recommended joining procedure **SINGLE Z**



Other joining methods can be used:

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

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

• Pressing

Heating press **P \ PL \ PLS**

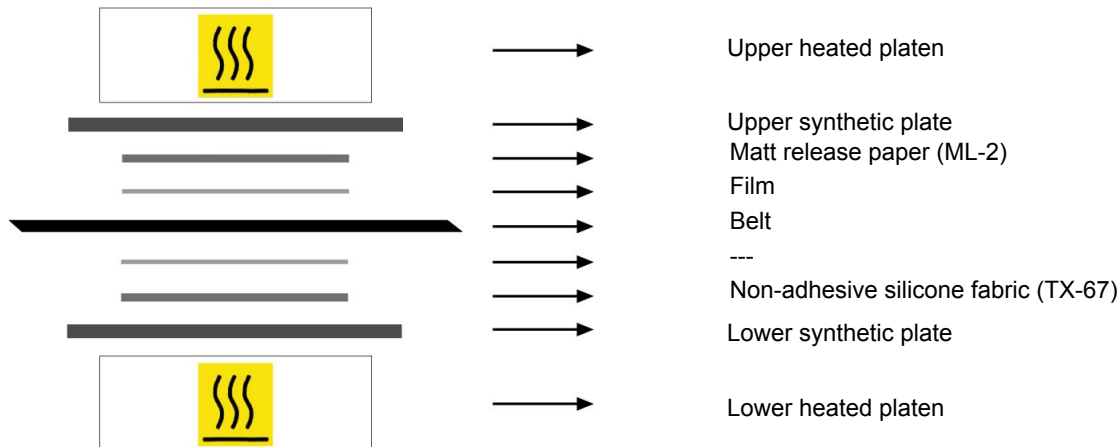
Press settings	
Upper platen temperature	150 °C
Lower platen temperature	150 °C
Temperature gauge setting	150 °C
Curing time in press	3 min.
Pressure	3 bar
Film	TC-553 - Film PU HP blue S
Cement	---

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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