

CONVEYOR AND PROCESS BELTS

TECHNICAL DATA SHEET

2M10 U0-V10

NA-582 CODE

TYPE

COMPOSITION						
ng e	Material	PVC 65 Sh.A (±5)				
	Thickness	1.00 mm 0.039 in.				
Conveying surface	Surface pattern	Smooth				
Con	Colour	Green				
	Coefficient of friction	MF				
Textile carcass	Material	Polyester (PET)				
	Plies no.	2				
	Weft type	Rigid				
	Material	Fabric with polyurethane (TPU) impregnation				
ing	Thickness	mm <i> in.</i>				

Fabric

Grey

Surface pattern

Colour

Total thickness	2.80 mm	0.11	in.	
Weight	3.30 kg/m ²	0.67	lbs./sq.ft	
Elongation at 1%	10 N/mm	57.0	lbs./in.	
Max. admissible pull	20 N/mm	114.0	lbs./in.	
Temperature resistance (1)	min.	-10 °C	14	°F
resistance (1)	max.	60 °C	140	°F
(1) Use of the belt with limit	t values mav re	duce its life.		

Minimum radius / diameter (2)

■ Knife edge minimum radius no

50 mm 1.97 in. ■ Bending roller min. diameter ■ Counter-bending roller min. diameter 2.36 in. 60 mm

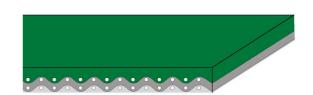
Coefficient of friction on driving surface

0.20 [-] Raw steel sheet ■ Laminated plastic/wood 0.25 [-] ■ Steel roller 0.20 [-] Rubberized roller 0.30 [-]

118 in. Max. production width 3000 mm

SUITABLE FOR

Fruits and vegetables Wood industry Packaging Materials handling Tanning industry



FEATURES

Humidity influence	no
Suitable to metal detector	yes
Permanent antistatic dynamically (UNI EN ISO 21179)	no
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	yes
Inclined conveying	no
Accumulators belts	no
Curved conveyor	no
Chemical resistances link	3

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 FDA (Food and Drug Administration)



NOTES

Issue: 24-07-2009 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.

 $^{^{(2)}}$ The above mentioned values depend on the type of CHIORINO joint recommends

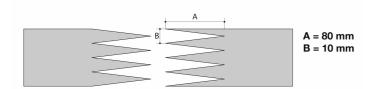


CONVEYOR AND PROCESS BELTS

JOINING TECHNICAL DATA SHEET

CODE NA-582 TYPE **2M10 U0-V10**

Recommended joining procedure SINGLE Z



Other joining methods can be used:

DIAGONAL SINGLE Z DOUBLE Z SKIVED JOINT '2' STEP

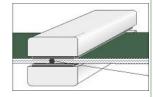
Check our general catalogue to get further info on CHIORINO joining methods.

Pressing

Heating press P\PL\PLS

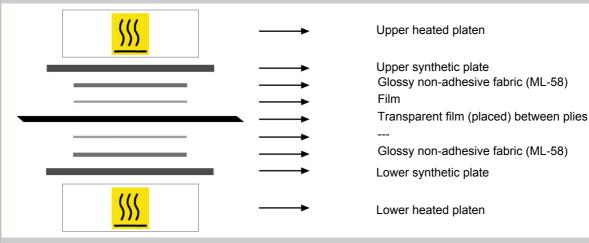
Press settings				
Upper platen temperature	175 °C			
Lower platen temperature	175 °C			
Temperature gauge setting	175 °C			
Curing time in press	3 min.			
Pressure	2 bar			
Film	TC-29 - Green PVC film			
Cement				

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

Issued: 25-10-2004 Last Update: 30-01-2014

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