

CONVEYOR AND PROCESS BELTS TECHNICAL DATA SHEET NA-170 2M5 U0-U2 W A CODE **TYPE** COMPOSITION Material Polyurethane (TPU) Thickness 0.20 0.008 in. mm Surface Smooth pattern White Colour Coefficient of friction Material Polyester (PET) Plies no. Weft type Rigid Material Fabric with polyurethane (TPU) impregnation Thickness mm Surface Fabric pattern Colour White **TECHNICAL SPECIFICATIONS FEATURES** Total thickness 0.05 in. Humidity influence 1.30 mm no Weight $1.50~kg/m^{\scriptscriptstyle 2}$ Suitable to metal detector yes 0.31 lbs./sq.ft Permanent antistatic dynamically (UNI EN ISO 21179) yes Elongation at 1% 6 N/mm 34.0 lbs./in. Static conductivity (UNI EN ISO 284) no Max. admissible pull 12 N/mm 68.5 lbs./in. Conveying on skid bed yes -20 °C -4 Temperature min Conveying on rollers yes resistance (1) max. 100 ℃ 212 °F Conveying on skid bed on top and return no ⁽¹⁾ Use of the belt with limit values may reduce its life. Troughed conveying nο Minimum radius / diameter (2) Swan neck conveying no 4 mm 0,16 in. ■ Knife edge minimum radius Inclined conveying no 0.31 in. 8 mm Bending roller min. diameter Accumulators belts no ■ Counter-bending roller min. diameter 16 mm 0.63 in $^{(2)}$ The above mentioned values depend on the type of CHIORINO joint recommends Curved conveyor nο Chemical resistances link 5 Coefficient of friction on driving surface ■ Raw steel sheet 0.20 [-1 **COMPLIANCES** Laminated plastic/wood 0.25 [-] REACH EC 1907/2006 Regulation and Amendments Steel roller 0.20 [-] EC 1935/2004 Regulation and Amendments EC 2023/2006 Regulation and Amendments Rubberized roller 0.30 [-] EU 10/2011, 2017/752 Regulation and Amendments HACCP (Hazard Analysis and Critical Control Points) Max. production width 2100 mm 83 in. FDA (Food and Drug Administration) 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

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.

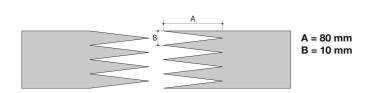


CONVEYOR AND PROCESS BELTS

JOINING TECHNICAL DATA SHEET

CODE NA-170 TYPE 2M5 U0-U2 W A

Recommended joining procedure SINGLE Z



Other joining methods can be used:

DIAGONAL SINGLE Z DOUBLE Z SKIVED JOINT '1'

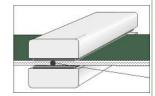
Check our general catalogue to get further info on CHIORINO joining methods.

Pressing

Heating press P\PL\PLS

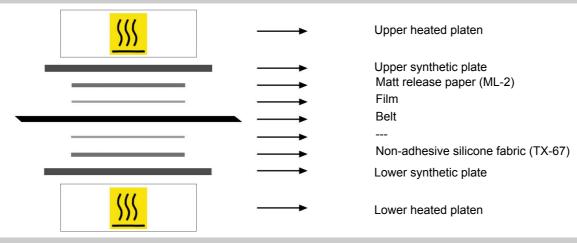
Press settings	
Upper platen temperature	150 °C
Lower platen temperature	150 °C
Temperature gauge setting	150 °C
Curing time in press	3 min.
Pressure	3 bar
Film	TC-32 - White PU film
Cement	

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

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.