

## CONVEYOR AND PROCESS BELTS

## TECHNICAL DATA SHEET

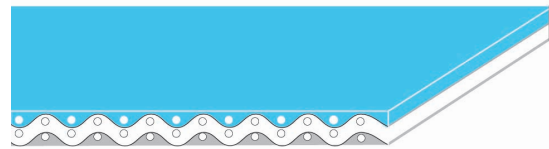
CODE **NA-1325**

TYPE

**2MT12 U0-U3 FD2.3**

### COMPOSITION

Conveying surface	Material	Polyurethane (TPU)	
	Thickness	0.30 mm	0.012 in.
	Surface pattern	VL	
	Colour	Light blue	
	Coefficient of friction	MF	
Textile carcass	Material	Polyester (PET)	
	Plies no.	2	
	Weft type	Combined	
Driving surface	Material	Fabric with polyurethane (TPU) impregnation	
	Thickness	--- mm	--- in.
	Surface pattern	Fabric	
	Colour	Grey	



### TECHNICAL SPECIFICATIONS

Total thickness	2.30 mm	0.09 in.
Weight	2.70 kg/m <sup>2</sup>	0.55 lbs./sq.ft
Elongation at 1%	12 N/mm	69.0 lbs./in.
Max. admissible pull	24 N/mm	137.0 lbs./in.
Temperature resistance <sup>(1)</sup>	min.	-10 °C 14 °F
	max.	80 °C 176 °F

<sup>(1)</sup> Use of the belt with limit values may reduce its life.

Minimum radius / diameter <sup>(2)</sup>

■ Knife edge minimum radius	no	
■ Bending roller min. diameter	60 mm	2.36 in.
■ Counter-bending roller min. diameter	100 mm	3.94 in.

<sup>(2)</sup> 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 2000 mm 79 in.

### SUITABLE FOR

Food: meat and fish processing  
 Food: seafood processing  
 Food: conveying of dried pasta  
 Food: dairy  
 Food: canning  
 Fruits and vegetables

### 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	yes
Curved conveyor	no
Chemical resistances <a href="#">link</a>	12

### 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: 11-01-2015

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-1325** TYPE **2MT12 U0-U3 FD2.3**

Recommended joining procedure **SINGLE Z**



Other joining methods can be used:

DOUBLE Z

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

• Pressing

Heating press **P \ PL \ PLS**

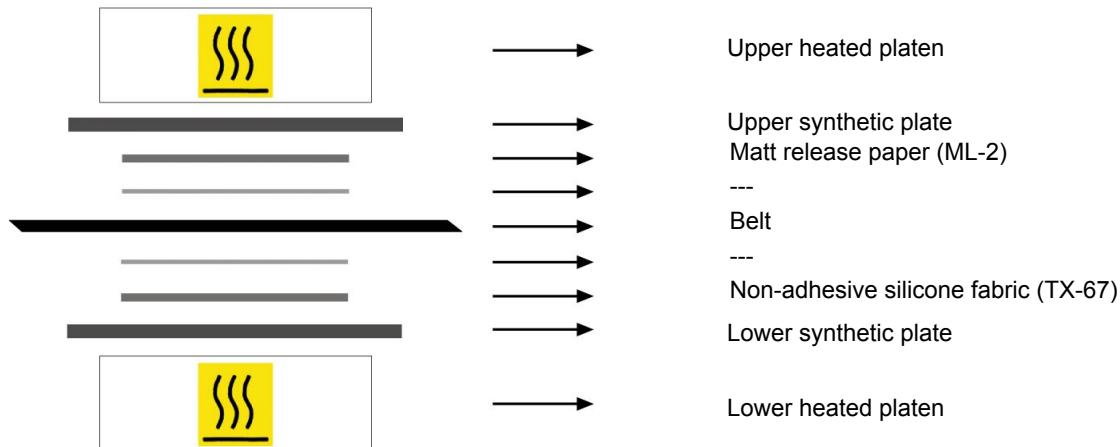
Press settings	
Upper platen temperature	165 °C
Lower platen temperature	170 °C
Temperature gauge setting	165 °C
Curing time in press	3 min.
Pressure	3 bar
Film	none
Cement	---

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

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Last Update: 17-07-2018

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