

CONVEYOR AND PROCESS BELTS

TECHNICAL DATA SHEET

CODE	NA567	TYPE	2M5 U0-U2 HP W
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COMPOSITION			
Conveying surface	Material	Polyurethane (TPU) - HP® system	
	Thickness	0.20 mm	0.008 in.
	Surface pattern	Smooth	
	Colour	White	
	Coefficient of friction	MF	
Textile carcass	Material	Polyester (PET) - HP® system	
	Plies no.	2	
	Weft type	Rigid	
Driving surface	Material	Fabric polyurethane (TPU) impregn. - HP® system	
	Thickness	--- mm	--- in.
	Surface pattern	Fabric	
	Colour	Light blue	



PRODUCT SYSTEM 

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.			

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	no
Inclined conveying	yes
Accumulators belts	no
Curved conveyor	no
Chemical resistances link	12

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.

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)	
USDA Meat&Poultry (United States Department of Agriculture)	
NSF/ANSI 3-A 14159-3-2014 Regulation and Amendments	
HALAL (World Halal Authority)	

SUITABLE FOR
Food: slicing machines
Food: seafood processing
Food: dairy
Food: bakery
Food: biscuits and crackers: rotary cutter
Food: chocolate bars
Paper industry: tissue
Packaging
Pharmaceutics industry

NOTES

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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.