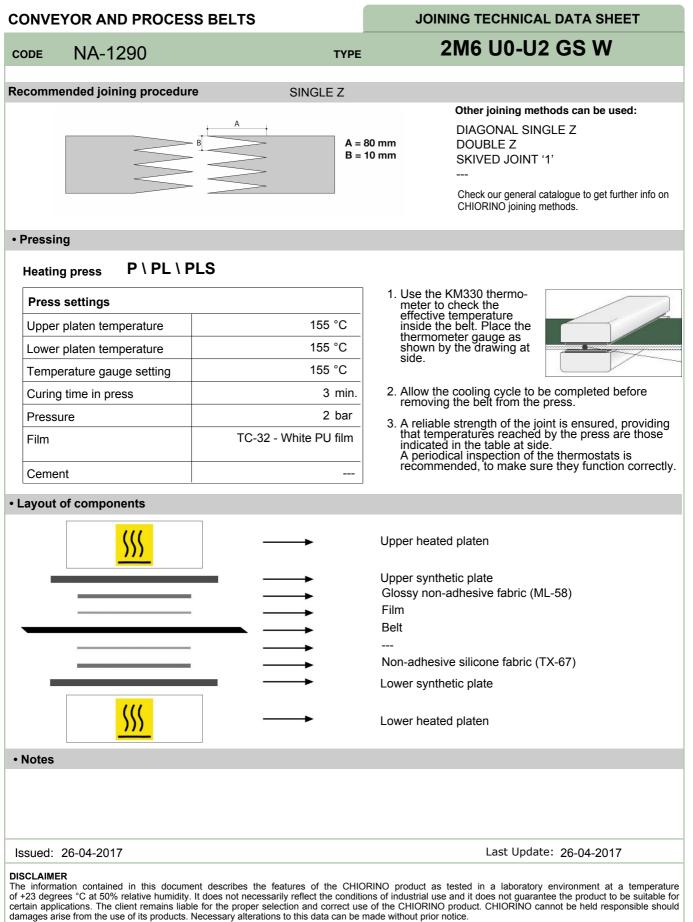


CONVEYOR AND PROCESS BELTS CODE NA-1290						TECHNICAL DATA SHEET 2M6 U0-U2 GS W	
						21010 00-02 03 00	
C	OMPOSITIO						
	Material	Polyurethane (-				
surface	Thickness	0.20 mm	0.008 ir	1.			
rfac	Surface pattern	Glossy					
su	Colour	White					
	Coefficient of friction	MF					7
n 0	Material	Polyester (PET)				
carcass	Plies no.	2					
cal	Weft type	Rigid					
-	<i>,</i> ,	5					
υQ	Material	Fabric with pol			jnation		
Ţ,	Thickness	mm	ir				
Ins	Surface pattern	Rough					
	Colour	White					
Т	ECHNICAL S	PECIFICATION	IS			FEATURES	
ota	l thickness		1.30 mm	0.05	in.	Humidity influence	no
Weight 1.40 kg/m ² 0.29 lbs./s				² 0.29	lbs./sq.ft	Suitable to metal detector	yes
					lbs./in.	Permanent antistatic dynamically (UNI EN ISO 21179)	no
Max. admissible pull 12 N/mm 68.5 Ibs./in.						Static conductivity (UNI EN ISO 284)	no
Temperature min20 °C -4 °F						Conveying on skid bed	yes
resistance ⁽¹⁾ max. $100 \circ C$ 212 °F				-		Conveying on rollers	yes
¹⁾ Us	e of the belt with	limit values may red				Conveying on skid bed on top and return	no
1inir	num radius /	diameter (2)				Troughed conveying	no
					0,24 in.	Swan neck conveying	no
					0.47 in.	Inclined conveying	no
					0.63 in.	Accumulators belts	no
(2) The above mentioned values depend on the type of CHIORINO joint recommended					commende	Curved conveyor	no
Coef	ficient of fric	tion on driving s				Chemical resistances <u>link</u>	5
	w steel shee	-	.20 [-]			COMPLIANCES	
	minated plas		.25 [-]			REACH EC 1907/2006 Regulation and Amendments	
Steel roller 0.20 [-] Rubberized roller 0.30 [-]						EC 1935/2004 Regulation and Amendments EC 2023/2006 Regulation and Amendments	Жſ
						EU 10/2011, 2017/752 Regulation and Amendments HACCP (Hazard Analysis and Critical Control Points)	
Max. production width 2100 mm 83 in.					in.	FDA (Food and Drug Administration) HALAL (World Halal Authority)	
S	UITABLE FO	R					
	d: bakery						
	d: biscuits a						
Food: confectionery Food: chocolate bars					NOTES		
Food: chocolate bars Food: sweet and salty snacks							
Food: sweet and saity shacks Food: meat and fish processing					GS = Glossy Surface The glossy surface offers an optimum balance between	adhesiv	
	d: seafood p					properties and release capabilities.	
	its and veget	-					
5011	e: 01-09-20)16			1	Last Update: 11-12-2018	
ววน	C. 01-03-50	10				Last Opuale. 11-12-2010	

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.





CHIORINO S.p.A. - VIA S. AGATA, 9 - 13900 BIELLA - ITALIA - P.O.B. 460 - TEL. +39-015-8489.1 - FAX +39-015.8496161 chiorino@chiorino.com - www.chiorino.com