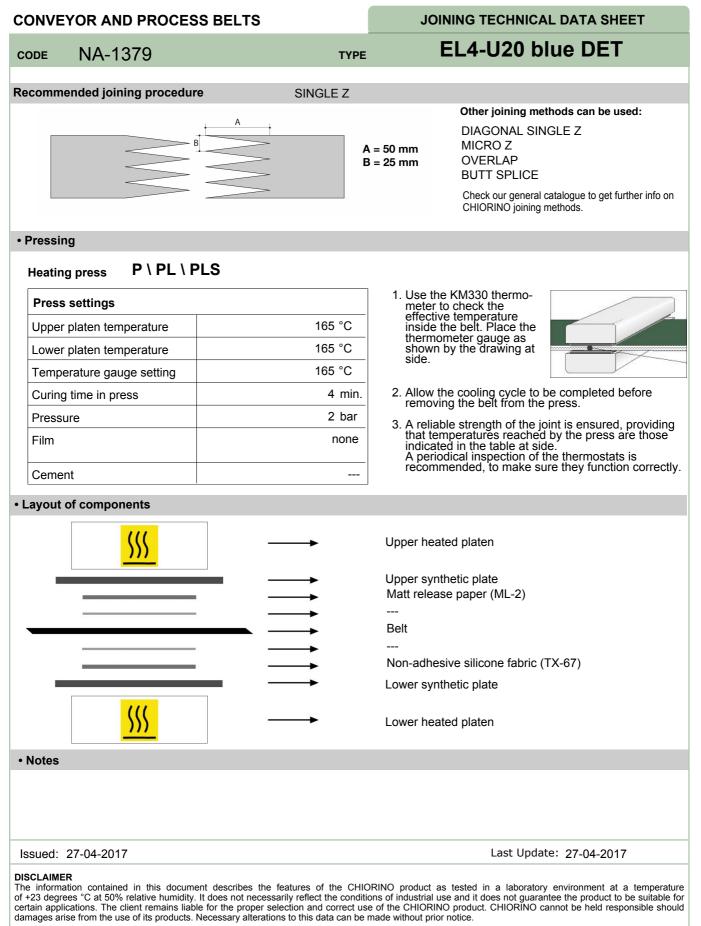


CONVEYOR AND PROCESS BELTS					TECHNICAL DATA SHEET		
С		IA-1379			ТҮРЕ	EL4-U20 blue DET	
COMPOSITION							
	Material Polyure		ne (TPU)				
Textile Conveying carcass surface	Thickness	2.00 mn	n <i>0.079 ir</i>	).			
	Surface pattern	Matt					
	Colour	Dark blue					
	Coefficient						
	of friction	PH					
	Material						
	Plies no.						
	Weft type						
Driving surface	Material	Polyurethar	ne (TPU)				
	Thickness	mn	n ir	ı.			
	Surface pattern	FL				D	57
	Colour	Dark blue					
TECHNICAL SPECIFICATIONS							
Tota	al thickness		2.00 mm	0.08	in.	Humidity influence	no
Wei	ght		2.30 kg/m	<sup>2</sup> 0.47	lbs./sq.ft	Suitable to metal detector	no
Elongation at 8% 4 N/mm 23.0 lbs./					lbs./in.	Permanent antistatic dynamically (UNI EN ISO 21179)	no
					lbs./in.	Static conductivity (UNI EN ISO 284)	no
						Conveying on skid bed	yes
Temperature resistance $^{(1)}$ min30 °C-22 °Fmax.60 °C140 °F					Conveying on rollers	yes	
<sup>(1)</sup> Use of the belt with limit values may reduce its life.						Conveying on skid bed on top and return	yes
Minimum radius / diameter <sup>(2)</sup>					Troughed conveying	yes	
Knife edge minimum radius no						Swan neck conveying	no
				10 mm	0.39 <sub>in.</sub>	Inclined conveying Accumulators belts	no no
Counter-bending roller min. diameter $15 \text{ mm} 0.59 \text{ in.}$					Curved conveyor	no	
<sup>(2)</sup> The above mentioned values depend on the type of CHIORINO joint recommende						Chemical resistances link	12
Coefficient of friction on driving surface Raw steel sheet 0.40 [-]							12
Laminated plastic/wood 0.50 [-]						COMPLIANCES	
Steel roller 0.40 [-]						REACH EC 1907/2006 Regulation and Amendments EC 1935/2004 Regulation and Amendments	$\Box$
■ Rubberized roller 0.60 [-]						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)	
Max. production width 2000 mm 79 in.					in.		
SUITABLE FOR HALAL (World Halal Authority)							
Fo	od: slicing r	nachines					
		nd fish process	ing				
Food: cheese processing							
Packaging					NOTES		
	eck weigher						
Pharmaceutics industry							
Issue: 06-04-2017 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.





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