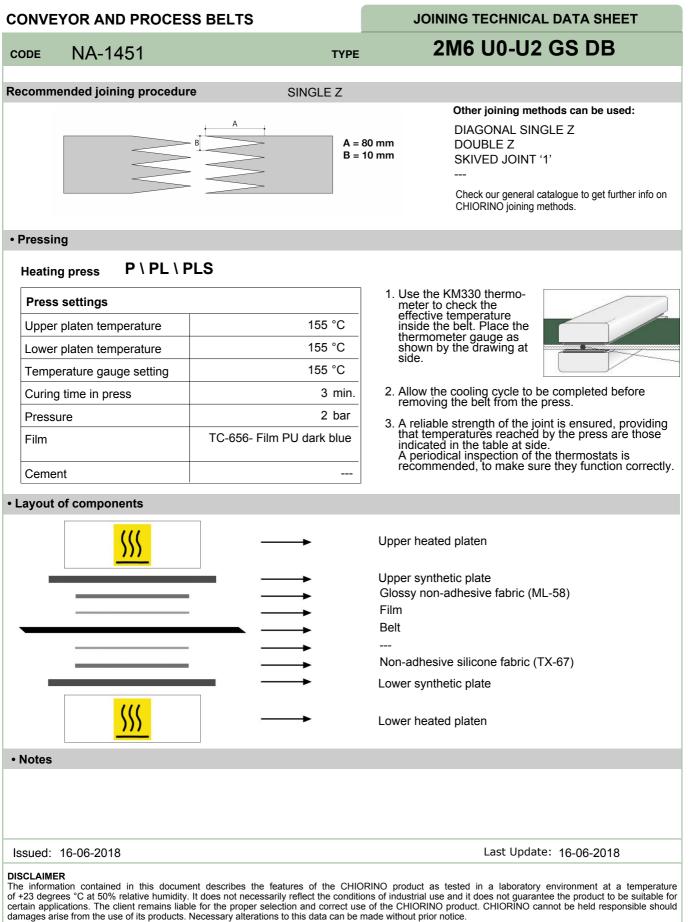


CONVEYOR AND PROCESS BELTS						TECHNICAL DATA SHEET		
со	DE N	A-1451			ТҮРЕ	2M6 U0-U2 GS DB		
С	OMPOSITIC	N						
	Material Polyurethane (TPU)							
ת	Thickness	0.20 mm	0.008 in					
surface	Surface	Glossy						
Surf	pattern							
	Colour Coefficient	Dark blue					/	
	of friction	MF						
n N	Material Polyester (PET)							
carcass	Plies no.	no. 2				minim		
a a	Weft type	Rigid						
-								
	Interial Fabric with polyurethane (TPU) impregnation							
. <u>.</u>	Thickness	mm	in	•				
Sur	Surface pattern	Fabric						
	Colour	White						
T	ECHNICAL	SPECIFICATIO	NS			FEATURES		
otal	thickness		1.30 mm	0.05	in.	Humidity influence	no	
Veig	ht		1.40 kg/m ²	0.29	lbs./sq.ft	Suitable to metal detector	yes	
Elongation at 1% 6 N/mm 34.0 Ibs./in.					lbs./in.	Permanent antistatic dynamically (UNI EN ISO 21179)	no	
Max. admissible pull 12 N/mm 69.0 <i>lbs./in.</i>						Static conductivity (UNI EN ISO 284)	no	
					Conveying on skid bed	yes		
Temperature min. -20 °C -4 °F resistance (1) max. 100 °C 212 °F (1) Use of the belt with limit values may reduce its life.				-	Conveying on rollers	yes		
				212	Conveying on skid bed on top and return	no		
Minimum radius / diameter ⁽²⁾						Troughed conveying	no	
■ Knife edge minimum radius 6 mm 0,24 in.					Swan neck conveying	no		
Bending roller min. diameter 12 mm 0.47 in.				12 mm	Inclined conveying	no		
Counter-bending roller min. diameter 16 mm 0.63 in.					Accumulators belts	no		
$^{(2)}$ The above mentioned values depend on the type of CHIORINO joint recommende					Curved conveyor	no		
Coeff	ficient of fric	tion on driving	surface			Chemical resistances <u>link</u>	5	
Raw steel sheet 0.20 [-]					COMPLIANCES			
	minated pla).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)			
Мах.	production	width	2100 mm	83	in.	FDA (Food and Drug Administration)		
SI	UITABLE FO	DR						
	d: bakery							
		nd crackers						
Food: confectionery					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 properties and relace capabilities	adhesiv		
Food: meat and inship occessing Food: seafood processing					properties and release capabilities.			
	its and vege							
	20.02.5	010						
SSU	e: 28-03-2	018				Last Update: 17-12-2018		

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