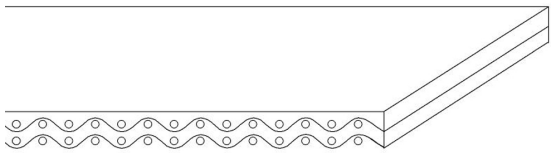
CONVEYOR AND PROCESS BELTS

TECHNICAL DATA SHEET

CODE NA-3 **TYPE** **2M8 U0-V5 W**

COMPOSITION

Conveying surface	Material	PVC 65 Sh.A (±5)
	Thickness	0.50 mm *0.020 in.*
	Surface pattern	Smooth
	Colour	White
	Coefficient of friction	MF
Textile carcass	Material	Polyester (PET)
	Plies no.	2
	Weft type	Rigid
Driving surface	Material	Fabric with polyurethane (TPU) impregnation
	Thickness	--- mm --- *in.*
	Surface pattern	Fabric
	Colour	White



TECHNICAL SPECIFICATIONS

Total thickness	2.00 mm	*0.08*	*in.*
Weight	2.30 kg/m²	*0.47*	*lbs./sq.ft*
Elongation at 1%	8 N/mm	*46.0*	*lbs./in.*
Max. admissible pull	16 N/mm	*91.0*	*lbs./in.*
Temperature resistance [1] min.	-10 °C	*14*	*°F*
Temperature resistance [1] max.	60 °C	*140*	*°F*

[1] Use of the belt with limit values may reduce its life.

Minimum radius / diameter [2]

Knife edge minimum radius	no		
Bending roller min. diameter	30 mm	*1.18*	*in.*
Counter-bending roller min. diameter	40 mm	*1.57*	*in.*

[2] The above mentioned values depend on the type of CHIORINO joint recommende

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 3000 mm *118 in.*

SUITABLE FOR

Food: canning
Food: conveying of dried pasta

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	no
Accumulators belts	no
Curved conveyor	no
Chemical resistances link	1

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
FDA (Food and Drug Administration)

NOTES

According to the results of the migration tests as outlined in the 1935/2004/EC standard, the belt is suitable for contact with any aqueous, acidic, oily, fatty, dry, or moist substance with the exception of the following loose products: jams, preserves, fats and oils, sauces, milk, yogurt, and cream, as these must be conveyed in packaged form(see declaration of conformity).

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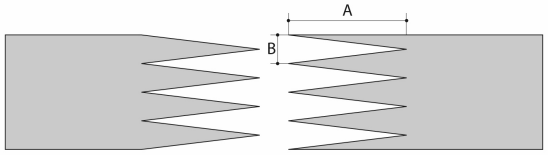
CONVEYOR AND PROCESS BELTS

JOINING TECHNICAL DATA SHEET

CODE NA-3 **TYPE** **2M8 U0-V5 W**

Recommended joining procedure SINGLE Z



A = 80 mm
B = 10 mm

Other joining methods can be used:

DIAGONAL SINGLE Z
DOUBLE Z
SKIVED JOINT '2'

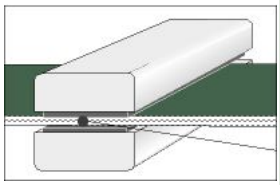
Check our general catalogue to get further info on CHIORINO joining methods.

• Pressing

Heating press **P \ PL \ PLS**

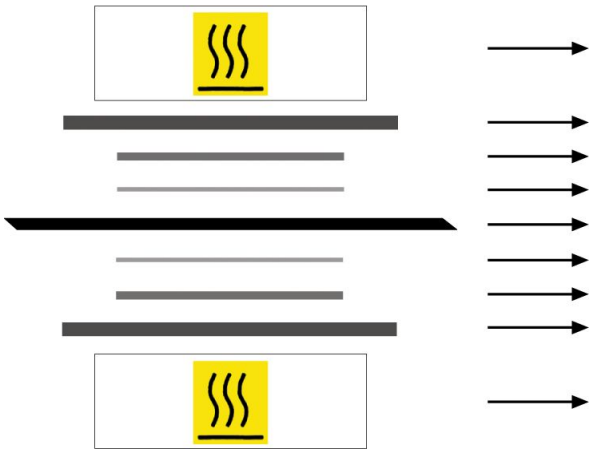
Press settings	
Upper platen temperature	160 °C
Lower platen temperature	160 °C
Temperature gauge setting	160 °C
Curing time in press	3 min.
Pressure	3 bar
Film	TC-26 - White PVC film
Cement	---

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



Upper heated platen
Upper synthetic plate
Glossy non-adhesive fabric (ML-58)
Film
Belt

Glossy non-adhesive fabric (ML-58)
Lower synthetic plate
Lower heated platen

• Notes

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