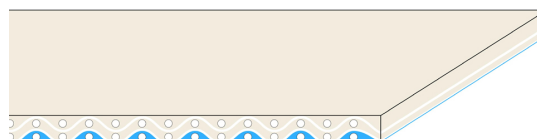


CONVEYOR AND PROCESS BELTS

TECHNICAL DATA SHEET

CODE	NA-1215	TYPE	2MT6 U0-0 HP E/C
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COMPOSITION		
Conveying surface	Material	Cotton-PET
	Thickness	--- mm --- in.
	Surface pattern	Fabric
	Colour	Natural
	Coefficient of friction	LF
Textile carcass	Material	Cotton-PET
	Plies no.	2
	Weft type	Combined
Driving surface	Material	Fabric with polyurethane (TPU) impregnation-HP®
	Thickness	--- mm --- in.
	Surface pattern	Fabric
	Colour	Light blue




PRODUCT SYSTEM 

TECHNICAL SPECIFICATIONS			
Total thickness		1.50 mm	0.06 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 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		2000 mm	79 in.

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

SUITABLE FOR	
Food: bread	
Food: biscuits and crackers	
Food: biscuits and crackers: rotary cutter	
Food: biscuits and crackers: rotary moulder	
Food: sweet and salty snacks	
Food: pizza	

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)	
NOTES	

Issue: 08-11-2013 Last Update: 19-12-2018

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.

CODE **NA-1215** TYPE **2MT6 U0-0 HP E/C**

Recommended joining procedure **SINGLE Z**



Other joining methods can be used:

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

• Pressing

Heating press **P \ PL \ PLS**

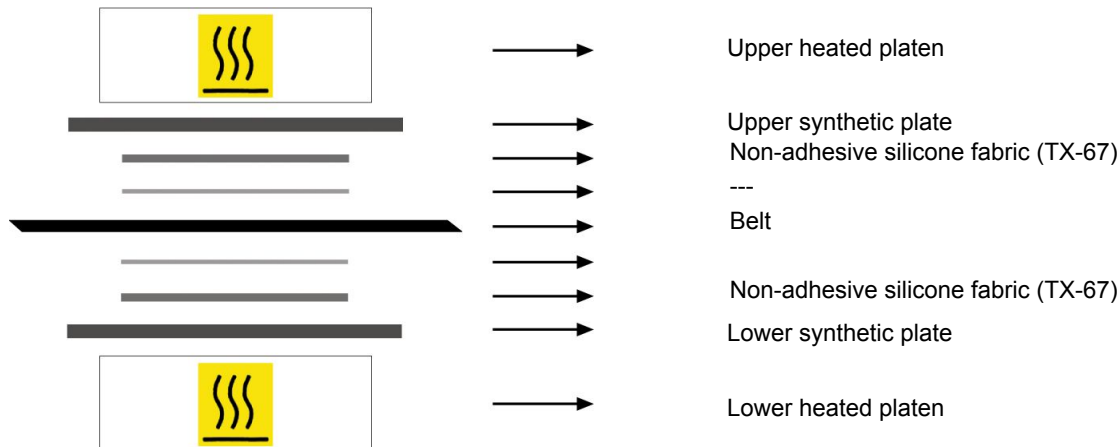
Press settings	
Upper platen temperature	165 °C
Lower platen temperature	165 °C
Temperature gauge setting	165 °C
Curing time in press	3 min.
Pressure	3 bar
Film	none
Cement	---

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



• Notes

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