

TYPE

CONVEYOR AND PROCESS BELTS

NA-1041

CODE

TECHNICAL DATA SHEET

2MT6 U0-0 HP

COMPOSITION Material Cotton fabric Thickness Surface Fabric pattern Natural Colour Coefficient of friction Material Cotton-PET 2 Plies no. Weft type Combined Material Fabric with polyurethane (TPU) impregnation-HP® Thickness

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 pu	I	12 N/mm	68.5	lbs./in.
Temperature resistance (1)	min.	-30 ℃	-22	°F
	max.	100 °C	212	°F
(1) Use of the belt with lim	nit values may re	educe its life.		

mm

Fabric

Light blue

Minimum radius / diameter (2)

Surface

pattern Colour

■ Knife edge minimum radius 4 mm 0,16 in. 0.31 in. ■ Bending roller min. diameter 8 mm ■ Counter-bending roller min. diameter 16 mm 0.63 in.

 $^{(2)}$ The above mentioned values depend on the type of CHIORINO joint recommends

Coefficient of friction on driving surface

Raw steel sheet 0.20 [-] ■ Laminated plastic/wood 0.25 [-] 0.20 [-] Steel roller Rubberized roller 0.30 [-]

Max. production width 2000 mm 79 in.

SUITABLE FOR

Food: bread

Food: biscuits and crackers

Food: biscuits and crackers: rotary cutter

Food: sweet and salty snacks

Food: pizza





FEATURES	
Humidity influence	no
Suitable to metal detector	yes
Permanent antistatic dynamically (UNI EN ISO 21179)	
Static conductivity (UNI EN ISO 284)	
Conveying on skid bed	yes
Conveying on rollers	yes
Conveying on skid bed on top and return	
Troughed conveying	yes
Swan neck conveying	no
Inclined conveying	no
Accumulators belts	yes
Curved conveyor	no
Chemical resistances <u>link</u>	

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) HALAL (World Halal Authority)



NOTES

Issue: 24-07-2009 Last Update: 11-12-2018

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.

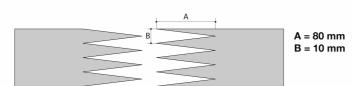


CONVEYOR AND PROCESS BELTS

JOINING TECHNICAL DATA SHEET

CODE NA-1041 TYPE **2MT6 U0-0 HP**

Recommended joining procedure SINGLE Z



Other joining methods can be used:

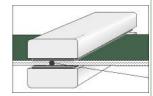
Check our general catalogue to get further info on CHIORINO joining methods.

Pressing

Heating press P\PL\PLS

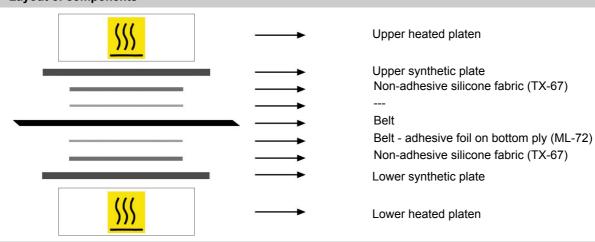
Press settings			
Upper platen temperature	160 °C		
Lower platen temperature	160 °C		
Temperature gauge setting	160 °C		
Curing time in press	3 min.		
Pressure	3 bar		
Film	none		
Cement			

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.
- 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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