

**CONVEYOR AND PROCESS BELTS**
**TECHNICAL DATA SHEET**
**CODE NA-202**
**TYPE**
**2M12 U0-V15 W**
**COMPOSITION**

<b>Conveying side</b>	material	Polyvinyl chloride (PVC)		
	thickness	1,5 mm	0,059 in	
	cover finish	smooth		
	colour	white		
	coeff. of friction	MF		
<b>Textile carcass</b>	material	Polyester (PET)		
	no. of plies	2		
	type of weft	rigid		
<b>Driving side</b>	material	Fabric with Polyurethane (TPU)		
	thickness	--- mm	--- in	
	cover finish	LdB fabric		
	colour	white		

**TECHNICAL SPECIFICATIONS**

Total thickness		3,0 mm	0,12 in.
Weight		3,4 kg/m <sup>2</sup>	0,69 lbs./sq.ft
Elongation at 1%		12 N/mm	68,5 lbs./in.
Max. admitt. load		24 N/mm	137 lbs./in.
Temperature resistance <sup>(1)</sup>	min.	-10 °C	14 °F
	max.	+60 °C	140 °F

<sup>(1)</sup> use of the belt with limit values may reduce its life

**Minimum pulley diameter <sup>(2)</sup>**

■ knife edge		no	
■ bending pulley	80 mm	3,15 in.	
■ counter-bending pulley	100 mm	3,94 in.	

<sup>(2)</sup> the above mentioned values depend on the type of CHIORINO joint recommended

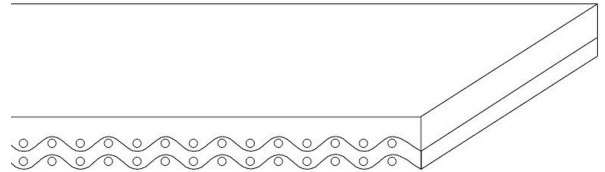
**Coefficient of friction of driving surface**

■ 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.

**JOINTING METHODS**

See jointing data sheet

**NOTES**

**FEATURES**

FDA conformity	yes
USDA conformity	no
HACCP conformity (CEE 72/2002)	no
Flame Retardant (EN20340-ISO340)	no
Humidity influence	no
Suitable to metal detector	yes
Permanent antistatic dynamically (UNI EN 1718)	no
Static conductivity (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	yes
Inclined conveying	no
Accumulators belts	no
Curved conveyor	no
Chemical resistances (see chart of chemical resistances)	1

**SUITABLE FOR**

Food industry  
 Meat processing  
 Fruit and vegetable industry  
 Canning industry

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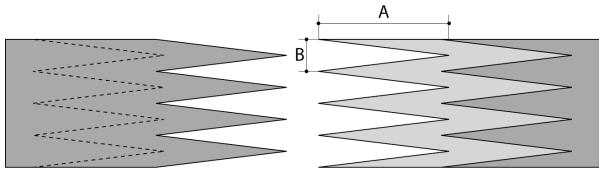
Date last modified: 29-05-2007

**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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Recommended jointing procedure **DOUBLE Z**



A	50mm
B	12mm

Other jointing methods can be used:  
**SINGLE Z**  
**SKIVED JOINT '2'**

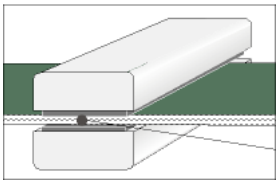
Check our general catalogue to get further info on CHIORINO jointing methods.

• Pressing

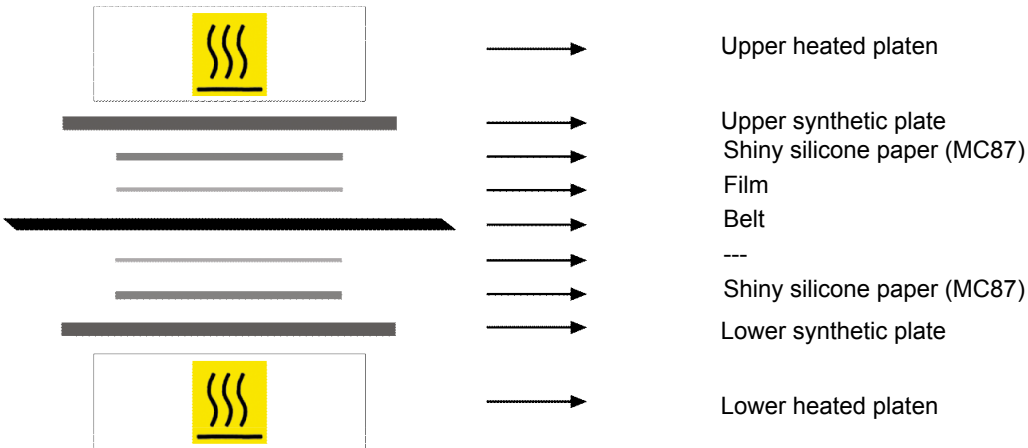
Heating press **P \ PL \ PLS**

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	foil TC26
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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