

## CONVEYOR AND PROCESS BELTS

## TECHNICAL DATA SHEET

**CODE NA-955**
**TYPE**
**2T12 V5-V10 blue**

### COMPOSITION

Conveying side	material	Polyvinyl chloride (PVC)		
	thickness	1,0 mm	0,039 in	
	cover finish	smooth		
	colour	blue		
	coeff. of friction	MF		
Textile carcass	material	Polyester (PET)		
	no. of plies	2		
	type of weft	flexible		
Driving side	material	Polyvinyl chloride (PVC)		
	thickness	0,5 mm	0,02 in	
	cover finish	PN		
	colour	blue process		



### TECHNICAL SPECIFICATIONS

Total thickness	3,1 mm	0,12 in.
Weight	3,5 kg/m <sup>2</sup>	0,71 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	---	
■ laminated plastic/wood	---	
■ steel roller	0,40 [-]	
■ rubberized roller	0,60 [-]	

Max. production width	2000 mm	79 in.
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### 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	no
Conveying on rollers	yes
Conveying on skid bed on top and return	no
Troughed conveying	yes
Swan neck conveying	no
Inclined conveying	no
Accumulators belts	no
Curved conveyor	yes
Chemical resistances (see chart of chemical resistances)	1

### SUITABLE FOR

Fruit and vegetable industry

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### 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

## JOINTING TECHNICAL DATA SHEET

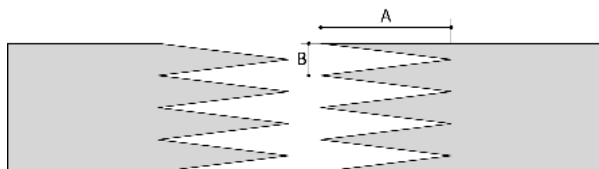
CODE NA-955

TYPE

**2T12 V5-V10 blue**

### Recommended jointing procedure

SINGLE Z



A	80mm
B	10mm

Other jointing methods can be used:

DIAGONAL SINGLE Z  
DOUBLE Z  
SKIVED JOINT '3'  
STEP

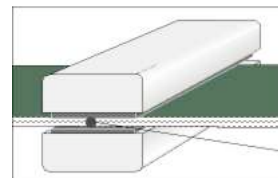
Check our general catalogue to get further info on CHIORINO jointing methods.

### • Pressing

Heating press **P \ PL \ PLS**

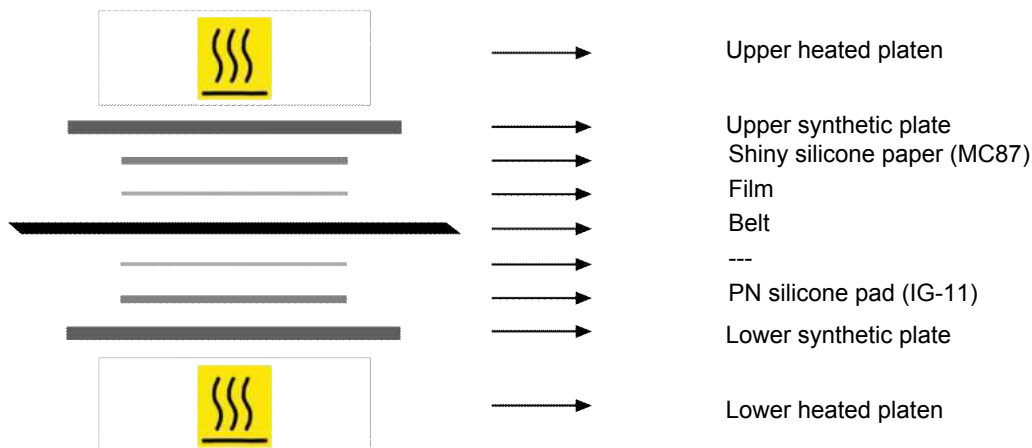
Press settings	
Upper platen temperature	165 °C
Lower platen temperature	165 °C
Temperature gauge setting	165 °C
Curing time in press	3 min.
Pressure	3 bar
Film	foil TC30
Cement	---

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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