

# Chiorino belt

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## DECLARATION OF COMPLIANCE

**CHIORINO S.p.A.**, with offices Via S. Agata 9, 13900 Biella, Italy, hereby declares under its exclusive responsibility that the belt

**NA-786 2M5 U0-U2 HP VL blue A**

conforms with the Food Regulations:



**REGULATION EC 1935/2004 and amendments**  
**REGULATION EC 2023/2006 and amendments**  
**REGULATION EU 10/2011 and amendments**  
**REGULATION EU 2017/752 of 28 April 2017 amending and correcting Regulation EU 10/2011**

**The belt is suitable to come into contact with any aqueous, acid, oily and fatty food listed in the Regulation EU 10/2011 and amendments.**

Any contact conditions that include heating up to 70 °C for up to 2 hours, or up to 100 °C for up to 15 minutes which are not followed by long term room or refrigerated temperature storage.

As prescribed by Regulation EU 10/2011 - annex IV, CHIORINO declares that:

All the materials used to produce this belt comply with the applicable law.

The raw materials used comply with the requirements of this regulation as amended.

This product does not bring about an unacceptable change in the organoleptic properties of food.

Above mentioned product does not contain dual use additive(s) acc. to Regulation (EC) No 1333/2008 (food additives) and Regulation (EC) No 1334/2008 (flavourings) in their current version.

The overall migration of the authorised substances, measured using the prescribed extracting substances (simulants) is lower than the maximum limit allowed:

- Overall migration with simulant A - ethanol 10% <10 mg/dm<sup>2</sup>
- Overall migration with simulant B - acetic acid <10 mg/dm<sup>2</sup>
- Overall migration with simulant D1 - ethanol 50% <10 mg/dm<sup>2</sup>
- Overall migration with simulant D2 - vegetal oil <10 mg/dm<sup>2</sup>

The specific migration of the substances subject to restrictions is lower than the maximum limit allowed:

- primary aromatic amines <0,01 mg/kg
- 1,4-Butanediol (CAS 110-63-4) <5,00 mg/kg
- Tetrahydrofurane (CAS 109-99-9) <0,60 mg/kg

Tests have been carried out for a period of 2 hours at 70°C.

The limit of detection is 1 mg/dm<sup>2</sup>

Ratio of food contact surface area to volume used to establish the compliance of the article: 6.

The information herein contained represents an extract from an analysis certification issued by a ACCREDIA certified external laboratory belonging to the IMQ Group which carried out migration tests in compliance with Regulation EU 10/2011 and amendments.

Declaration drawn up according to:  
UNI CEI EN ISO/IEC 17050-1:2010  
N° NA-786 - EC 1935/2004  
Issue 4  
Biella, 12-01-2019



CHIORINO S.p.A.

Renato Belluati

Quality Manager

**CONVEYOR AND PROCESS BELTS**

**TECHNICAL DATA SHEET**

CODE **NA-786**

TYPE

**2M5 U0-U2 HP VL blue A**

**COMPOSITION**

<b>Conveying surface</b>	Material	Polyurethane (TPU) - HP® system	
	Thickness	0.20 mm	0.008 in.
	Surface pattern	VL	
	Colour	HP® blue	
	Coefficient of friction	MF	
<b>Textile carcass</b>	Material	Polyester (PET) - HP® system	
	Plies no.	2	
	Weft type	Rigid	
<b>Driving surface</b>	Material	Fabric polyurethane (TPU) impregn. - HP® system	
	Thickness	--- mm	--- in.
	Surface pattern	Fabric	
	Colour	Light blue	



**TECHNICAL SPECIFICATIONS**

Total thickness	1.30 mm	0.05 in.
Weight	1.40 kg/m <sup>2</sup>	0.29 lbs./sq.ft
Elongation at 1%	6 N/mm	34.0 lbs./in.
Max. admissible pull	12 N/mm	69.0 lbs./in.
Temperature resistance <sup>(1)</sup>	min.	-30 °C / -22 °F
	max.	110 °C / 230 °F

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

Minimum radius / diameter <sup>(2)</sup>		
■ 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.

<sup>(2)</sup> 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	2100 mm	83 in.
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**SUITABLE FOR**

- Food: slicing machines
- Food: seafood processing
- Food: dairy
- Fruits and vegetables
- Food: bread
- Food: biscuits and crackers: rotary cutter
- Food: chocolate bars
- Pharmaceutics industry
- Food: pizza

**FEATURES**

Humidity influence	no
Suitable to metal detector	yes
Permanent antistatic dynamically (UNI EN ISO 21179)	yes
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 <a href="#">link</a>	12

**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)
- USDA (United States Department of Agriculture)
- NSF/ANSI 3-A 14159-3-2014 Regulation and Amendments
- HALAL (World Halal Authority)



**NOTES**

Issue: 24-07-2009

Last Update: 10-01-2019

**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.

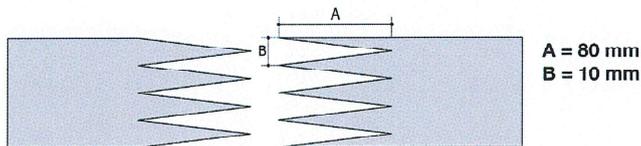
CODE **NA-786**

TYPE

**2M5 U0-U2 HP VL blue A**

**Recommended joining procedure**

**SINGLE Z**



**Other joining methods can be used:**

- DIAGONAL SINGLE Z
- DOUBLE Z
- SKIVED JOINT '1'
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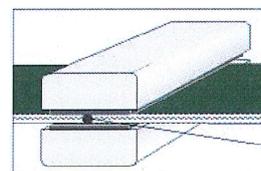
Check our general catalogue to get further info on CHIORINO joining methods.

**• Pressing**

**Heating press P \ PL \ PLS**

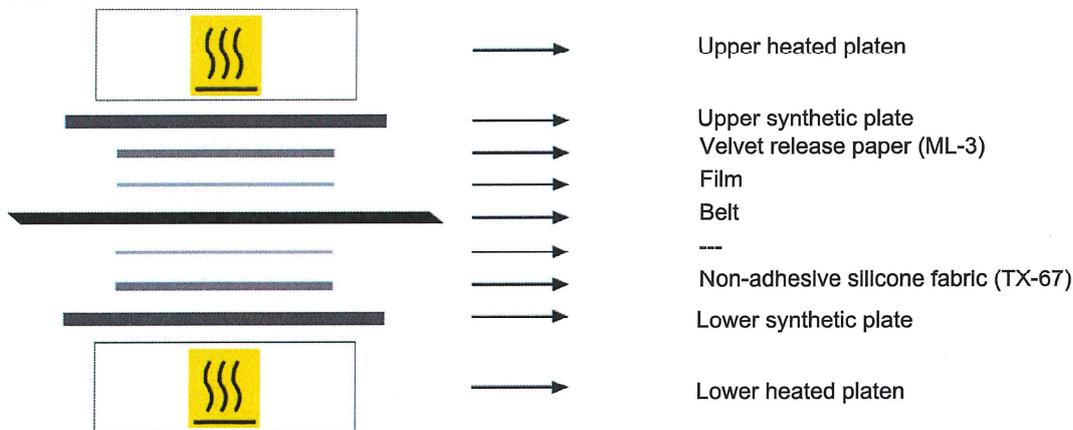
Press settings	
Upper platen temperature	160 °C
Lower platen temperature	160 °C
Temperature gauge setting	160 °C
Curing time in press	3 min.
Pressure	3 bar
Film	TC-370 - PU HP blue film
Cement	--

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**



**• Notes**

Issued: 26-04-2005

Last Update: 10-01-2019

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