TECHNICAL DATA SHEET

OKCHN1558

1-ply PU food-grade conveyor belt · Dark blue smooth · 0.80 mm
Medium-friction conveying surface · Antistatic

ORIONTEK
ENGINEERING GOOD SOLUTIONS

Manufactured in Europe to Oriontek specification. Supplied, fabricated and installed by Oriontek.

01 CONSTRUCTION

CONVEYING	Material		**Polyurethane (TPU)**
	Thickness	**0.20** mm	*0.008 in.*
	Surface pattern		**Smooth**
	Colour		**Dark blue**
	Coefficient of friction		**MF — medium friction**
CARCASS	Material		**Polyester (PET)**
	Number of plies		**1**
	Weft type		**Rigid**
DRIVING	Material		**Fabric, polyurethane (TPU) impregnated**
	Surface pattern		**Fabric**
	Colour		**Light blue**





PU COVER dark blue · smooth
1-PLY POLYESTER polyester (pet)
FABRIC DRIVE FACE fabric · drive side

CROSS-SECTION — NOT TO SCALE

TOTAL 0.80 MM / 0.03 IN.

02 TECHNICAL SPECIFICATIONS

Total thickness	**0.80**	mm	*0.03*	*in.*
Weight	**0.80**	kg/m²	*0.16*	*lbs/sq.ft*
Elongation at 1%	**5**	N/mm	*29.0*	*lbs/in.*
Max. admissible pull	**5**	N/mm	*29.0*	*lbs/in.*
Temperature — minimum (1)	**–30**	°C	*–22*	*°F*
Temperature — maximum (1)	**100**	°C	*212*	*°F*
Max. production width (3)	**2000**	mm	*79*	*in.*

03 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. dia.	**16**	mm	*0.63*	*in.*

04 FRICTION — DRIVING SURFACE

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

05 PERFORMANCE & HANDLING

Humidity influence	NO
Suitable for metal detector	NO
Permanently antistatic, dynamic (UNI EN ISO 21179)	YES
Static conductivity (UNI EN ISO 284)	NO
Conveying on skid bed	YES
Conveying on rollers	YES
Skid bed on top *and* return	NO
Troughed conveying	NO
Curved conveyor	NO
Swan-neck conveying	NO
Inclined conveying	NO
Accumulation belts	NO
Chemical resistance rating	12

06 COMPLIANCE

- REACH EC 1907/2006 and amendments
- EC 1935/2004 and amendments
- EC 2023/2006 and amendments
- EU 10/2011, 2024/3190 and amendments
- FDA — U.S. Food and Drug Administration
- HACCP (Hazard Analysis and Critical Control Points)
- USDA Meat&Poultry (United States Department of
- USDA Dairy (United States Department of Agriculture)
- NSF/ANSI 3-A 14159-3-2014 and amendments

07 APPROVED APPLICATIONS

- Food — bakery
- Packaging

Oriontek service: supplied endless-joined, open-length or fabricated with profiles, sidewalls, cleats and V-guides. Onsite splicing available.

NOTES (1) Operating the belt at its limit values may reduce service life. (2) Minimum radius and diameter values depend on the joint type specified by Oriontek. (3) Maximum production width 2000 mm / 79 in.; wider widths require prior authorization.

DISCLAIMER Values are laboratory results measured at +23 °C and 50% relative humidity. They describe the product as tested and do not necessarily reflect conditions of industrial use, nor do they guarantee suitability for a specific application. The customer remains responsible for correct selection and use. Oriontek cannot be held liable for damages arising from use of this product. Specifications may be revised without prior notice.