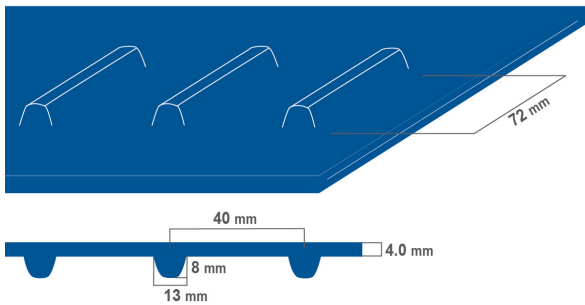


CODE NA1307C_D13

TYPE
HP Compact Drive 40/40 blue
COMPOSITION

PRODUCT SYSTEM
FEATURES

Humidity influence	no
Suitable to metal detector	yes
Permanent antistatic dynamically (UNI EN ISO 21179)	no
Static conductivity (UNI EN ISO 284)	no
C.I.P. (Clean In Place)	yes
Conveying on plastic strips UHMW ⁽²⁾	yes
Conveying on rollers	yes
Troughed conveying	no
Swan neck conveying	yes
Inclined conveying	no
Accumulators belts	no
Curved conveyor	no
Chemical resistances link	12

COMPLIANCE

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



Description	Compact belt with traction core treated to avoid waving, timing profile on the drive side	
Material	Polyurethane (TPU) - HP [®] system	
Thickness	4.00 mm	0.16 in.
Weight	4.10 kg/m ² + 0.18 kg/m (for row of teeth)	0.84 lbs./sq.ft + 0.12 lbs./ft (for row of teeth)
Surface pattern	Smooth	
Colour	HP [®] blue	
Coefficient of friction	LF	

TECHNICAL SPECIFICATIONS

Elongation at 1%	15 N/mm	86 lbs./in.
Pitch	40 ± 0.4 mm	1.57 ± 0.16 in.
Temperature resistance ⁽²⁾	min. -30 °C	-22 °F
	max. +90 °C	194 °F
⁽¹⁾ Use of the belt with limit values may reduce its life		
Max. production width	2000 mm	79 in.
Minimum roller diameter:		
■ Bending roller	80 mm	3.2 in.
■ Counter-bending roller	120 mm	4.7 in.
Coefficient of friction:		
■ Stainless steel - dry/wet	0.50/0.42 [-]	
■ UHMW ⁽²⁾ - dry/wet	0.42/0.35 [-]	

⁽²⁾UHMW = Ultra High Molecular Weight

SUITABLE FOR

Food: meat and fish processing
 Food: seafood processing
 Food: cheese processing
 Fruits and vegetables
 Food: bakery
 Food: sweet and salty snacks

NOTES

Issue: 13-09-2016

Last Update: 20-12-2018

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.