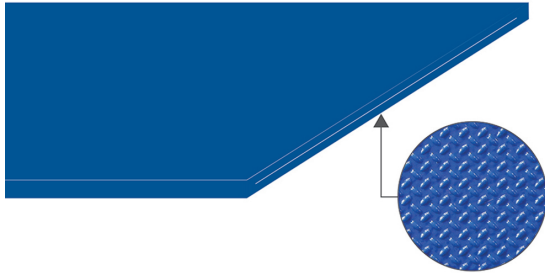


CODE NA1328A_RG

TYPE
HP Compact RG 25 blue
COMPOSITION


PRODUCT SYSTEM

Description Compact belt with traction core treated to avoid wavering

Material Polyurethane (TPU) - HP® system

Thickness 2.50 mm 0.10 in.

Weight 2.90 kg/m² 0.59 lbs./sq.ft

Surface pattern Smooth

Colour HP® blue

Coefficient of friction LF

TECHNICAL SPECIFICATIONS

Elongation at 1% 8 N/mm 46 lbs./in.

Temperature resistance ⁽¹⁾ min. -30 °C -22 °F
max. +110 °C 230 °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 50 mm 2.0 in.
- Counter-bending roller 80 mm 3.2 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

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.

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	yes
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)
 HALAL (World Halal Authority)

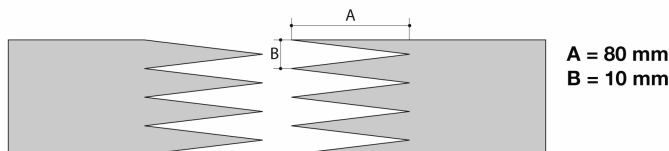

SUITABLE FOR

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

NOTES

CODE **NA1328A_RG** TYPE **HP Compact RG 25 blue**

Recommended joining procedure **SINGLE Z - 80 x 10 mm**



Other joining methods can be used:

- DIAGONAL SINGLE Z
- DOUBLE Z
- SKIVED JOINT '1'
-

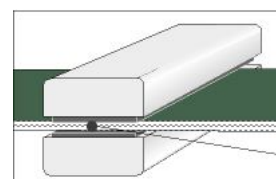
Check our general catalogue to get further info on CHIORINO joining methods.

• Pressing

Heating press **P \ PL \ PLS**

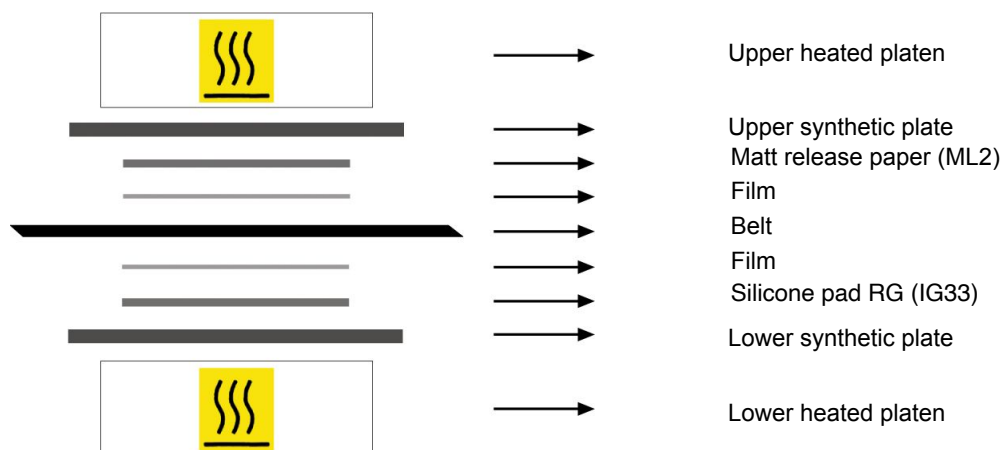
Press settings	
Upper platen temperature	165 °C
Lower platen temperature	160 °C
Temperature gauge setting	160 °C
Curing time in press	3 min.
Pressure	2,5 bar
Film	TC370 - PU HP blue film
Cement	---

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

Interpose a small mattress of Silon 25 HC (NA-225) between the matt release paper (ML-2) and the upper synthetic plate.

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