

CODE NA1706A		TYPE HP Compact 25 blue AM	
COMPOSITION		FEATURES	
		Humidity influenceno	
		Suitable to metal detectoryes	
		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 <sup>(2)</sup> yes	
		Conveying on rollersyes	
		Troughed conveyingno	
		Swan neck conveyingyes	
		Inclined conveyingno	
		Accumulators beltsno	
		Curved conveyorno	
		Chemical resistances <a href="#">link</a> 12	
COMPLIANCE			
DescriptionCompact belt with traction core treated to avoid waving			
MaterialPolyurethane (TPU) - HP <sup>®</sup> system			
Thickness2.50 mm0.10 in.			
Weight2.90 kg/m <sup>2</sup> 0.59 lbs./sq.ft			
Surface patternSmooth			
ColourHP <sup>®</sup> blue			
Coefficient of frictionMF			
TECHNICAL SPECIFICATIONS		SUITABLE FOR	
Elongation at 1%8 N/mm46 lbs./in.		Food: meat and fish processing	
		Food: seafood processing	
		Food: cheese processing	
		Fruits and vegetables	
		Food: bakery	
		Food: sweet and salty snacks	
Minimum roller diameter:		NOTES	
■ Bending roller40 mm1.6 in.			
■ Counter-bending roller40 mm1.6 in.			
Coefficient of friction:			
■ Stainless steel - dry/wet0.50/0.42 [-]			
■ UHMW <sup>(2)</sup> - dry/wet0.42/0.35 [-]			
(2)UHMW = Ultra High Molecular Weight			
PRODUCT CODE NA1706A		Last Update: 25-09-2023	
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.			

**COMPLIANCE**

REACH EC 1907/2006 Regulation and Amendments  
EC 1935/2004 Regulation and Amendments  
EC 2023/2006 Regulation and Amendments  
EU 10/2011, 2023/1442 Regulation and Amendments  
HACCP (Hazard Analysis and Critical Control Points)  
FDA (Food and Drug Administration)  
VEGAN


**SUITABLE FOR**

Food: meat and fish processing  
Food: seafood processing  
Food: cheese processing  
Fruits and vegetables  
Food: bakery  
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**NOTES**