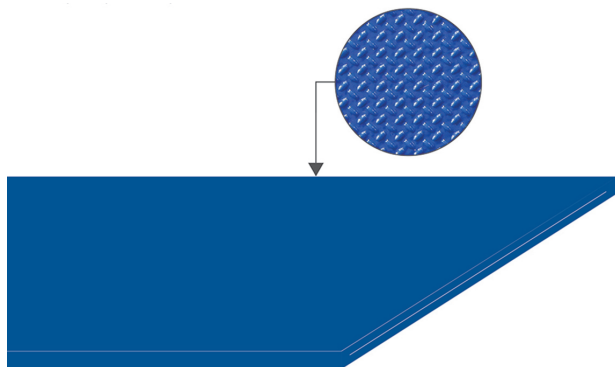




CODE NA1725A		TYPE	HP Compact 25 RG blue AM																																																
COMPOSITION		<div></div> <div></div> <table><tr><td>Description</td><td colspan="3">Compact belt with traction core treated to avoid waving</td></tr><tr><td>Material</td><td colspan="3">Polyurethane (TPU) - HP® system</td></tr><tr><td>Thickness</td><td>2.50 mm</td><td colspan="2">0.10 in.</td></tr><tr><td>Weight</td><td>2.90 kg/m²</td><td colspan="2">0.59 lbs./sq.ft</td></tr><tr><td>Surface pattern</td><td colspan="3">RG</td></tr><tr><td>Colour</td><td colspan="3">HP® blue</td></tr><tr><td>Coefficient of friction</td><td colspan="3">HF</td></tr></table>			Description	Compact belt with traction core treated to avoid waving			Material	Polyurethane (TPU) - HP® system			Thickness	2.50 mm	0.10 in.		Weight	2.90 kg/m²	0.59 lbs./sq.ft		Surface pattern	RG			Colour	HP® blue			Coefficient of friction	HF																					
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<b>DISCLAIMER</b> 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 <sup>(2)</sup>	yes
Conveying on rollers	yes
Troughed conveying	no
Swan neck conveying	yes
Inclined conveying	yes
Accumulators belts	no
Curved conveyor	no
Chemical resistances <a href="#">link</a>	12

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)	

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

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