

CONVEYOR AND PROCESS BELTS

TECHNICAL DATA SHEET

CODE NA1725A_RG **HP Compact RG 25 blue AM TYPE FEATURES** COMPOSITION Humidity influence nο Suitable to metal detector yes Permanent antistatic dynamically (UNI EN ISO 21179) no Static conductivity (UNI EN ISO 284) 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 PRODUCT SYSTEM Chemical resistances link 12 **COMPLIANCE** Compact belt with traction core treated Description to avoid waving REACH EC 1907/2006 Regulation and Amendments EC 1935/2004 Regulation and Amendments Material Polyurethane (TPU) - HP® system EC 2023/2006 Regulation and Amendments EU 10/2011, 2023/1442 Regulation and Amendments Thickness 2.50 mm 0.10 in. HACCP (Hazard Analysis and Critical Control Points) FDA (Food and Drug Administration) Weight 2.90 kg/m² 0.59 lbs./sq.ft Surface pattern Smooth Colour HP® blue Coefficient LF of friction **TECHNICAL SPECIFICATIONS SUITABLE FOR** Elongation at 1% 8 N/mm 46 lbs./in. Food: meat and fish processing Food: seafood processing -30 ℃ Temperature resistance (1) min. -22 °F Food: cheese processing +110 °C 230 °F max Fruits and vegetables (1) use of the belt with limit values may reduce its life Food: bakery Food: sweet and salty snacks Max. production width 2000 mm 79 in. **NOTES** Minimum roller diameter: ■ Bending roller 40 mm 1.6 in. Counter-bending roller 40 mm 1.6 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 PRODUCT CODE NA1725A_RG Last Update: 12-06-2023

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.