

CODE NA1726A

TYPE
HP Compact 25 VL blue AM
COMPOSITION



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 VL

Colour HP® blue

Coefficient of friction MF

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 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

Issue: 31-03-2023

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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	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, 2023/1442 Regulation and Amendments
HACCP (Hazard Analysis and Critical Control Points)
FDA (Food and Drug Administration)

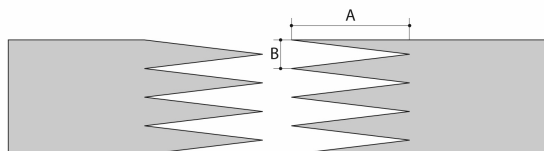

SUITABLE FOR

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

NOTES

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



A = 80 mm
B = 10 mm

Other joining methods can be used:

MICRO Z - 30 x 6 mm
DOUBLE Z

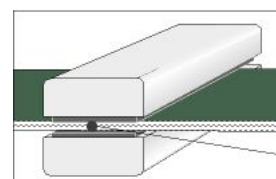
Check our general catalogue to get further info on CHIORINO joining methods.

• Pressing

Heating press **P \ PL \ PLS**

Press settings	
Upper platen temperature	165 °C
Lower platen temperature	165 °C
Temperature gauge setting	165 °C
Curing time in press	3 min.
Pressure	2,5 bar
Film	TC715 - Film PU HP blue AM
Cement	---

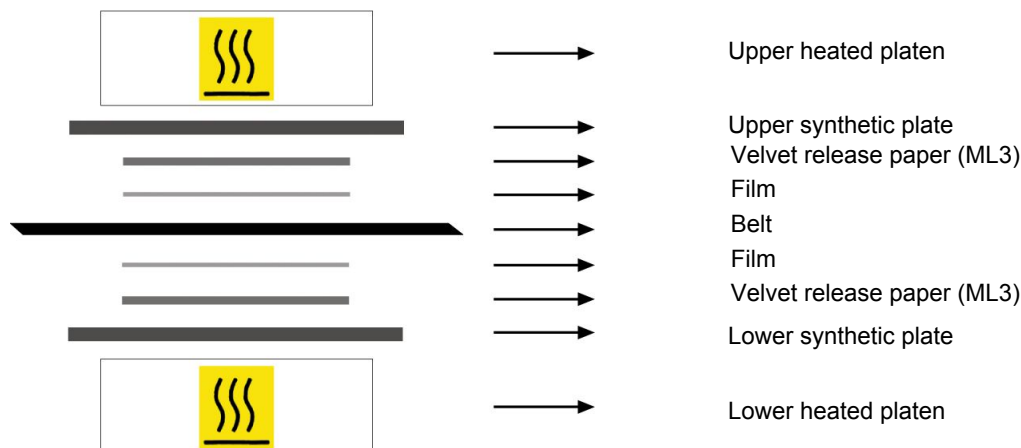
1. Use the KM330 thermometer to check the effective temperature inside the belt. Place the thermometer gauge as shown by the drawing at side.



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

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