



CODE NA1727A		TYPE		HP Compact 40 blue AM	
COMPOSITION				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	no
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)					
TECHNICAL SPECIFICATIONS					
Elongation at 1%		15 N/mm	86 lbs./in.		
Temperature resistance <sup>(1)</sup>	min.	-30 °C	-22 °F		
	max.	+110 °C	230 °F		
<sup>(1)</sup> use of the belt with limit values may reduce its life					
Max. production width		2000 mm	79 in.		
Minimum roller diameter:					
■ Bending roller		80 mm	3.2 in.		
■ Counter-bending roller		120 mm	4.7 in.		
Coefficient of friction:					
■ Stainless steel - dry/wet		0.50/0.42 [-]			
■ UHMW <sup>(2)</sup> - dry/wet		0.42/0.35 [-]			
<sup>(2)</sup> UHMW = Ultra High Molecular Weight					
SUITABLE FOR					
Food: meat and fish processing					
Food: seafood processing					
Food: cheese processing					
Fruits and vegetables					
Food: bakery					
Food: sweet and salty snacks					
NOTES					
PRODUCT CODE NA1727A				Last Update: 20-04-2023	
<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.					