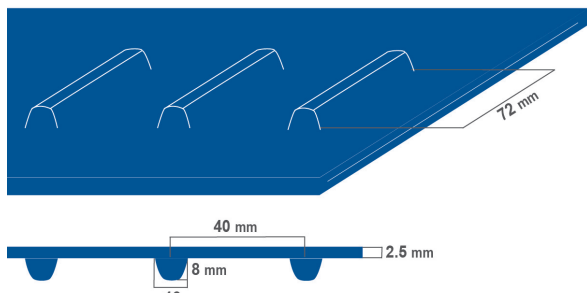


HP Compact Drive 25/40 blue AM

COMPOSITION



HP COMPACT DRIVE AM PRODUCT SYSTEM

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, 2024/3190 Regulation and Amendments
 EC 2025/351 Regulation of 21 February 2025
 EC 528/2012 Regulation and Amendments
 Exempt from EPA registration under the treated articles exemption in 40 CFR 152.25(a)
 FDA (Food and Drug Administration)



Description	Compact belt with traction core treated to avoid waving, timing profile on the drive side		
Material	Polyurethane (TPU) - HP [®] system		
Thickness	2.50 mm	0.10 in.	
Weight	2.90 kg/m ²	+ 0.18 kg/m (for row of teeth)	
	0.59 lbs./sq.ft	+ 0.12 lbs./ft (for row of teeth)	
Surface pattern	Smooth		
Colour	HP [®] blue		
Coefficient of friction	MF		

TECHNICAL SPECIFICATIONS

Elongation at 1%	8 N/mm	46 lbs./in.	
Pitch	40 ± 0.4 mm	1.57 ± 0.16 in.	
Temperature resistance ⁽²⁾	min.	-30 °C	-22 °F
	max.	+90 °C	194 °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	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 ⁽²⁾ - dry/wet		0.42/0.35 [-]	

⁽²⁾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 NA2667C_D13

Last Update: 11-09-2025

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.