

CONVEYOR AND PROCESS BELTS

TECHNICAL DATA SHEET

HP Compact 40 blue AM



PRODUCT SYSTEM

Description	Compact belt with traction core treated to avoid waving			
Material	Polyurethane (TPU) - HP [®] system			
Thickness	4.00 mm	0.16 in.		
Weight	4.10 kg/m ²	0.84 lbs./sq.ft		
Surface pattern	Smooth			
Colour	HP [®] blue			
Coefficient of friction	LF			

TECHNICAL SPECIFICATIONS

	TEGINIGAE OF EGILIGATIONS					
Elongation at 1%			15	N/mm	n <i>86</i>	lbs./in
	Temperature	min.	-30	°C	-22	°F
	resistance (1)	max.	+110	°C	230	°F
(1) use of the belt with limit values may reduce its life						
Max. production width			2000	mm	<i>7</i> 9	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	■ Stainless steel - dry/wet 0.50/0.42		2 [-]		
■ UHMW ⁽²⁾ - dry/wet			0.42/0.35 [-]			

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)



Last Update: 16-09-2025

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 NA2704A

⁽²⁾UHMW = Ultra High Molecular Weight

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.



CONVEYOR AND PROCESS BELTS

JOINING TECHNICAL DATA SHEET

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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:

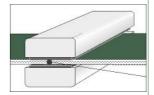
Check our general catalogue to get further info on CHIORINO joining methods.

Pressing

P\PL\PLS **Heating press**

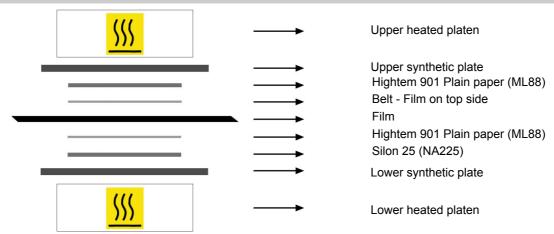
Press settings				
Upper platen temperature	170 °C			
Lower platen temperature	170 °C			
Temperature gauge setting	160 °C			
Curing time in press	2 min.			
Pressure	2,5 bar			
Film	TC715 - Film PU HP blue AM			
Cement				

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



- 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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Last Update: 16-10-2025

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