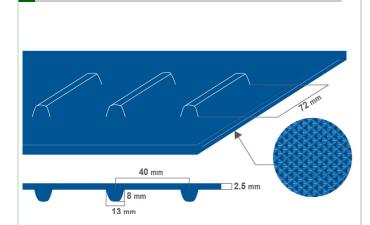


#### **CONVEYOR AND PROCESS BELTS**

COMPOSITION

#### **TECHNICAL DATA SHEET**

# **HP Compact Drive 25/40 PN blue AM**





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 <i>0.10 in.</i>				
Weight	$ 2.90 \text{ kg/m}^2 + 0.18 \text{ kg/m (for row of teeth)}   0.59 \text{ lbs./sq.ft} + 0.12 \text{ lbs./ft (for row of teeth)} $				
Surface pattern	PN				
Colour	HP <sup>®</sup> blue				
Coefficient of friction	HF				

## **TECHNICAL SPECIFICATIONS**

Elongation at 1%	8	N/mm		4	46 lbs.,	/in.	
Pitch	$40 \pm 0.4$ mm		$1.57 \pm 0.16$ in.				
Temperature resistance (2)		min. max.	-30 +90	°C	-22 194	•	
(1) Use of the belt with limit values may reduce its life							
Max. production width			2000	mm	<i>7</i> 9	in.	
Minimum roller diamete	r:						
Bending roller				mm		in.	
■ Counter-bending roller			120	mm	4.7	in.	
Coefficient of friction:							
■ Stainless steel - dry/wet				0.50	0/0.42	[-]	
■ UHMW <sup>(2)</sup> - dry/wet				0.42/0.35 [-]			
(2)UHMW = Ultra High Molec	ular Weight						

FEATURES		
Humidity influence		
Suitable to metal detector		
Permanent antistatic dynamically (UNI EN ISO 21179)		
Static conductivity (UNI EN ISO 284)		
C.I.P. (Clean In Place)	yes	
Conveying on plastic strips UHMW <sup>(2)</sup>		
Conveying on rollers		
Troughed conveying		
Swan neck conveying		
Inclined conveying	yes	
Accumulators belts		
Curved conveyor		
Chemical resistances <u>link</u>		

#### **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: 17-09-2025

## 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 NA2706C\_D13

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.