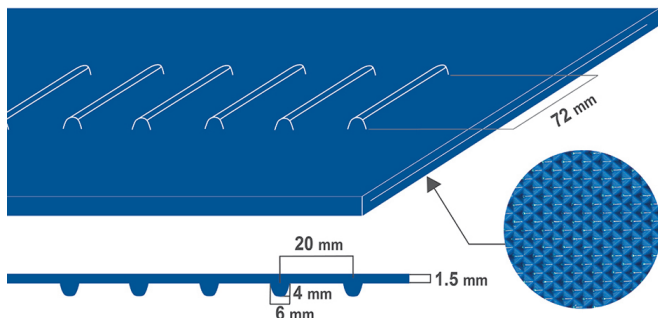


HP Compact MD 15/20 PN blue AM

COMPOSITION



HP COMPACT mini ^{MD} AM PRODUCT SYSTEM

Description	Compact belt with traction core treated to avoid waving, timing profile on the drive side		
Material	Polyurethane (TPU) - HP® system		
Thickness	1.85 mm	0.07 in.	
Weight	1.70 kg/m ²	+ 0.11 kg/m (for row of teeth)	0.35 lbs./sq.ft + 0.07 lbs./ft (for row of teeth)
Surface pattern	PN		
Colour	HP® blue		
Coefficient of friction	HF		

TECHNICAL SPECIFICATIONS

Elongation at 1%	5 N/mm	29 lbs./in.
Pitch	20 ± 0.4 mm	0.79 ± 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	1200 mm	47 in.
Minimum roller diameter:		
■ Bending roller	25 mm	1.0 in.
■ Counter-bending roller	60 mm	2.4 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

FEATURES

Humidity influence	no
Suitable to metal detector	no
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	yes
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)



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 NA2715F_D6

Last Update: 06-07-2026

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.