

CODE NA-1257a

TYPE **HP Compact 25 VL blue**
COMPOSITION


Description compact belt with traction core treated to avoid waving

Material polyurethane (TPU) - HP[®] system

Thickness 2.50 mm 0.10 in.

Weight 2.90 kg/m² 0.59 lbs./sq.ft

Surface pattern VL

Colour HP[®] blue

TECHNICAL SPECIFICATIONS

Elongation at 1% 8 N/mm 46 lbs./in.

Temperature resistance ⁽¹⁾ min. -30 °C -22 °F
max. +110 °C 230 °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 50 mm 2.0 in.
- counter-bending roller 80 mm 3.2 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

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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.

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 (see file available on line)	12

COMPLIANCE

REACH Regulation EC 1907/2006 and amendments
Regulation EC 1935/2004 and amendments
Regulation EC 2023/2006 and amendments
Regulation EU 10/2011 and amendments
FDA (Food and Drug Administration)

SUITABLE FOR

Food: meat processing
Food: seafood processing
Food: cheese processing
Fruits and vegetables
Food: bakery
Food: sweet and salty snacks

NOTES

Thanks to the outstanding resistance to abrasion, oils, fats, detergents and to the most aggressive cleaning procedures, the HP product system is specially recommended for applications that require compliance with HACCP (Hazard Analysis and Critical Control Point) and IFS (International Food Standard).