

CODE NA1307A

TYPE
HP Compact 40 blue
COMPOSITION


Description	Compact belt with traction core treated to avoid wavering		
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

Elongation at 1%	15 N/mm	86 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	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			

Issue: 13-09-2016

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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 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, 2017/752 Regulation and Amendments
 HACCP (Hazard Analysis and Critical Control Points)
 FDA (Food and Drug Administration)
 USDA Meat&Poultry (United States Department of Agriculture)
 USDA Dairy (United States Department of Agriculture)
 NSF/ANSI 3-A 14159-3-2014 Regulation and Amendments
 HALAL (World Halal Authority)


SUITABLE FOR

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

NOTES

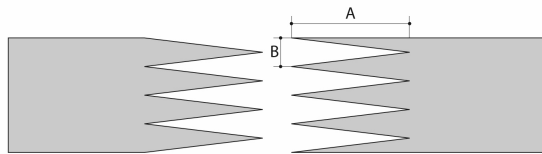
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TYPE

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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:

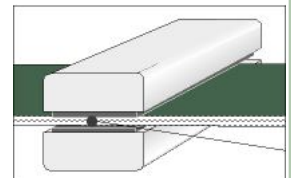
Check our general catalogue to get further info on CHIORINO joining methods.

• Pressing

Heating press P \ PL \ PLS

Press settings	
Upper platen temperature	170 °C
Lower platen temperature	170 °C
Temperature gauge setting	160 °C
Curing time in press	2 min.
Pressure	3 bar
Film	TC370 - PU HP blue film
Cement	---

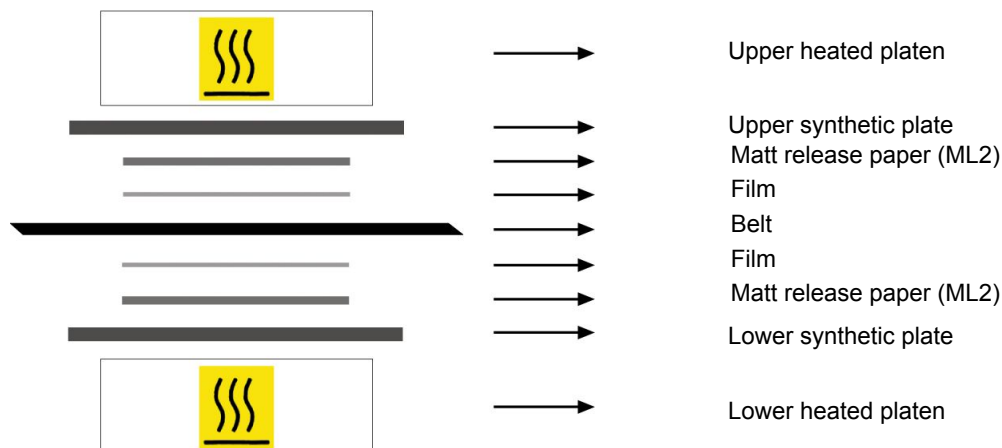
1. Use the KM330 thermometer to check the effective temperature inside the belt. Place the thermometer gauge as shown by the drawing at side.



2. 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

Insert a small matress of NA-225 SILON 25 HC between the flattening bottom plate and the 901 PLAIN Hightem paper (ML88)

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