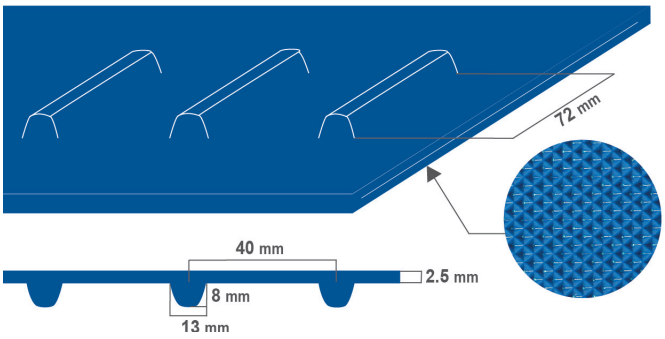
CONVEYOR AND PROCESS BELTS

TECHNICAL DATA SHEET

HP Compact Drive 25/40 PN blue AM

COMPOSITION



HP COMPACT DRIVE 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	2.50 mm *0.10 in.*
Weight	2.90 kg/m² + 0.18 kg/m (for row of teeth) *0.59 lbs./sq.ft + 0.12 lbs./ft (for row of teeth)*
Surface pattern	PN
Colour	HP® blue
Coefficient of friction	HF

TECHNICAL SPECIFICATIONS

Elongation at 1%	8 N/mm		*46 lbs./in.*
Pitch	40 ± 0.4 mm		*1.57 ± 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		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

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	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
FDA (Food and Drug Administration)
HACCP (Hazard Analysis and Critical Control Points)

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 valid until 31/08/2026

PRODUCT CODE NA1730C_D13

Last Update: 20-04-2023

DISCLAIMER
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