**P185**

**Roving for Filament Winding and Pultrusion**

**PRODUCT DESCRIPTION**

The rovings P185 are obtained by assembling basic strands wound without internal twist on a cylindrical cheese.

The rovings P185 are particularly designed for the production of composites by the filament winding and pultrusion processes as well as the weaving processes.

Their sizing allows the production of laminates with polyester, vinylester and epoxy resins.

**PRODUCT REFERENCE**

Example: EC2400 P185

EC : E-glass, continuous filament
2400 : nominal linear weight of roving (tex)
P185 : OCV™ Reinforcements size reference

**TECHNICAL CHARACTERISTICS (NOMINAL VALUES)**

<table>
<thead>
<tr>
<th>LINEAR WEIGHT (TEX)</th>
<th>LOSS ON IGNITION (%)</th>
<th>MOISTURE (%)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1200/2400</td>
<td>0.6</td>
<td>≤ 0.20</td>
</tr>
</tbody>
</table>
P185
Roving for Filament Winding and Pultrusion

PRODUCT AVAILABILITY (STANDARD REFERENCE)

<table>
<thead>
<tr>
<th>REFERENCE</th>
<th>CHEESE WITH TUBE</th>
<th>Length (m)</th>
<th>Height (mm)</th>
<th>Net Weight (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>EC 1200 P185</td>
<td></td>
<td>17000</td>
<td>260</td>
<td>21</td>
</tr>
<tr>
<td>EC 2400 P185</td>
<td></td>
<td>8500</td>
<td>260</td>
<td>21</td>
</tr>
<tr>
<td>EC 1200 P185</td>
<td></td>
<td>8500</td>
<td>260</td>
<td>10</td>
</tr>
<tr>
<td>EC 2400 P185</td>
<td></td>
<td>2450</td>
<td>260</td>
<td>10</td>
</tr>
</tbody>
</table>

- The cheeses should be cylindrical and the faces upright and plumb.
- Upon request roving are available tubeless.
- Tubeless cheeses are used for internal unwinding.
- Cheeses with a cardboard tube are used for external unwinding.

PACKAGING

- Individual Packaging: Each cheese is wrapped in a shrunk polyethylene bag.
- Collective Packaging: The cheeses are loaded on a wooden pallet of dimension:
  - 114 x 114 x 120 cm when it is made of 64 cheeses (16 cheeses of 21 kg/level external or internal unwinding). The pallet is wrapped in a shrink polyethylene film and the top of it is protected by a cardboard cover for rovings.
  - 120 x 80 x 120 cm when it is made of 96 cheeses (6 boxes /level – each box has 4 cheeses of 10 kg internal unwinding). The pallet is wrapped in a shrink polyethylene film.

LABELING

Each cheese bears, stuck on its protective bag, a label indicating the product’s reference.

Each collective packaging bears 2 labels, indicating the reference of the product, the gross and net weights, the codified date of the pallet production, the presentation of the product and the number of exits.

A control label indicating elements of the pallet is stuck on the lower cardboard box.

STORAGE

The P185 roving should be stored in its original packaging in a dry and cool place. Best conditions are at temperature from 10 to 35°C and humidity between 35 and 85%. If you store the product at lower temperatures, please move the soon-to-be-processed pallets to the production area 24 hours ahead of time.

You can stock pallets one on one with a plywood plank between the two.