P215
Roving for SMC

PRODUCT DESCRIPTION

P215 rovings are assembled E-glass rovings.

P215 sizing is of medium solubility (60 %) and contains a silane agent.

It is compatible with polyester resins.

PRODUCT REFERENCE

Example : EC 2400 P215
E : glass type
C : type of process: continuous
2400 : nominal linear weight of Roving (tex)
P215 : OCV™ Reinforcements code for sizing system

PRODUCT APPLICATION

P215 rovings are designed for the manufacture of sheet moulding compound (S.M.C.). They are recommended for general purpose compounds and for Low Shrink applications; it can also be used for Low Profile applications.

TECHNICAL CHARACTERISTICS (NOMINAL VALUES)

<table>
<thead>
<tr>
<th>LINEAR WEIGHT (tex) (g/km)</th>
<th>LOSS ON IGNITION (%)</th>
<th>MOISTURE (%)</th>
</tr>
</thead>
<tbody>
<tr>
<td>4800 / 2400</td>
<td>1.25</td>
<td>≤ 0.20</td>
</tr>
</tbody>
</table>

VISUAL CHARACTERISTICS

The cheeses should be cylindrical and the faces upright and plumb. The construction should be firm and uniform and the winding regular.
**P215**

**Roving for SMC**

**PRODUCT AVAILABILITY (STANDARD REFERENCE)**

Roving P215 is available in 2400 and 4800 tex.

<table>
<thead>
<tr>
<th>REFERENCE</th>
<th>CHARACTERISTICS OF CHEESES</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Nominal Diameter (mm)</td>
<td>Nominal Height (mm)</td>
<td>Nominal Weight (kg)</td>
</tr>
<tr>
<td></td>
<td>Internal</td>
<td>External</td>
<td>Internal</td>
</tr>
<tr>
<td>EC 2400/4800 P215</td>
<td>75</td>
<td>290</td>
<td>260</td>
</tr>
</tbody>
</table>

**PACKAGING**

- Each cheese of P215 is protected by a shrink-wrap polythene film which should not be removed when it is used.
- Vetrocreel presentation is available upon request.

<table>
<thead>
<tr>
<th>PRODUCT</th>
<th>PALLET DIMENSIONS L X W (CM)</th>
<th>LEVELS PER PALLET</th>
<th>CHEESES PER LEVEL</th>
<th>TOTAL NUMBER OF CHEESES</th>
<th>APPROPRIATE HEIGHT (CM)</th>
<th>NET WEIGHT* (KG)</th>
</tr>
</thead>
<tbody>
<tr>
<td>EC 2400 / 4800 P215</td>
<td>290 x 290</td>
<td>119 x 90</td>
<td>119 x 90</td>
<td>4</td>
<td>16</td>
<td>64</td>
</tr>
</tbody>
</table>

(*) Add 35 to 45 kg to obtain gross weight.

**LABELING**

- Individual packaging: each cheese has a self-adhesive label of identification, indicating the product reference and the production date.
- Pallet: each pallet shall bear two labels of identification indicating the product reference, the pallet net and gross weights, the production date and the pallet production code.

**STORAGE**

The P215 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.