



LAMITRAYS TECHNICAL DATA SHEET

PRODUCT NAME / DESCRIPTION		HIGH PRESSURE LAMINATED TRAYS (CGS), THICK 2MM AND ABOVE	
ORIGIN		KINGDOM OF SAUDI ARABIA	
BRAND NAME		LAMITRAYS	
			
PROPERTY	TEST METHOD	UNITS	RESULTS
Thickness	EN 438-2-5	mm	2.0 ≤ t < 3.0: ± 0.20mm 3.0 ≤ t < 5.0: ± 0.30mm (t = nominal thickness)
Length and Width	EN 438-2-6	mm	+ 10mm / - 0mm
Edges Straightness	EN 438-2-7	mm/m	1.5mm/m maximum deviation
Edges Squareness	EN 438-2-8	mm/m	1.5mm/m maximum deviation
Flatness	EN 438-2-9	mm/m	2.0 ≤ t < 6.0mm: ± 8.0mm/m maximum deviation
Resistance to Surface Wear	EN 438-2-10	Revolutions (min)	Initial Point: 150
Resistance to Immersion in Boiling Water	EN 438-2-12	Rating (min) Appearance	Surface Gloss Finish: 3
			Surface Other Finishes: 4
			Edge: 3
Resistance to Water Vapor	EN 438-2-14	Rating (min) Appearance	Gloss Finish: 3
			Other Finishes: 4
Resistance to Dry Heat (160°C)	EN 438-2-16	Rating (min) Appearance	Gloss Finish: 3
			Other Finishes: 4
Dimensional Stability at Elevated Temperature	EN 438-2-17	% (max) 2.0 ≤ t < 5.0mm	Longitudinal: 0.4 Transversal: 0.8
Resistance to Wet Heat (100°C)	EN 438-2-18	Rating (min) Appearance	Gloss Finish: 3
			Other Finishes: 4
Resistance to Impact by Large Diameter Ball	EN 438-2-21	mm (min) 2.0 ≤ t < 6.0mm	Drop Height: 1400
Resistance to Crazing	EN 438-2-24	Rating (min) Appearance	4
Resistance to Scratching	EN 438-2-25	Rating (min) Force	Smooth Finishes: 2
			Textured Finishes: 3

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Resistance to Staining	EN 438-2-26	Rating (min) Appearance	Groups 1 & 2: 5 Group 3: 4
Light Fastness (Xenon Arc)	EN 438-2-27	Grey Scale Rating	Contrast: 4 to 5
Flexural Modulus	EN ISO 178	mpa (min)	9000
Flexural Strength	EN ISO 178	mpa (min)	80
Density	EN 323	g/cm ³ (min)	1.35
OTHER PROPERTIES			
PROPERTY	TEST METHOD	UNITS	RESULTS
Reaction to Fire	EN 13501-1	Classification	Min D-s2,d0
Antibacterial Activity	ISO 22196	% of kill	After 24 hours, the reduction of the bacteria inoculated on the decorative surface is > 99.98%
Overall Migration: Contact with Food	EC 1935 BSEN 1186	mg/dm ²	< 10 (Suitable for applications in areas in contact with foodstuffs)
STORAGE			
The Trays should be stored in a dry and covered stock conditions at temperatures between 18 and 36°C and relative humidity between 50 and 65%. Avoid direct exposure to UV radiation and keep minimum distance of 1.5m away from sources of heat (radiators). Direct floor contact must be avoided at all times. Stored trays stock should be rotated such that older trays will be used first.			
FEATURES			
Chemical, Mechanical and Thermal Resistance: Good Heat Resistance: -10° to +100°C Stackable: Yes Easy to Clean: Yes Safe for Food Contact: Yes Not for Use in Heated Carts			