



Arak Petrochemical Company



ISO 9001:2000

Certificate No.: CH98/8032

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Certificate No.: CH05/0675

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Polypropylene

Moplen HP648S (Injection Moulding)

Typical properties	Test method (ASTM)	Unit	Value
MFR @230°C, 2.16 kg	D1238/L	gr/10min	35
Flexural Modulus	D790	Mpa	1500
Notched Izod Impact@23°C	D256	J/m	29
Tensile Strength@Yield	D638	Mpa	35
Elongation@Yield	D638	%	10
Vicat Softening Point, 10N	D1525	°C	155
HDT(0.46N/mm ²)	D648	°C	110
Rockwell Hardness	D785	R.Scale	102
Oven Aging@150°C	D3012	Hours	360

➤ Values shown are averages & are not to be considered as product specifications.

❖ Main application & Characteristics:

Moplen HP648S is a high melt flow homo-polymer with a narrow molecular weight distribution. Moplen HP648S is designed for high-speed injection moulding of thin-walled items with good transparency & optimum antistatic properties. Because of its outstanding flow properties, its very high stiffness & excellent dimensional stability, Moplen HP648S can be moulded at very high speeds production thin-walled parts, even with complicated shapes, without distortion. Moplen HP648S is widely used for thin-walled packaging in the cosmetic & food industry. The product is also suited for pens, videocassette boxes, caps, closures, house wares & small appliances such as coffee machines & food processors. Other typical applications of Moplen HP648S include office accessories, disposable razors & camping articles. In many of these applications Moplen HP648S can replace traditional materials such as polystyrene since the product exhibits excellent process ability, low in mould stress, low shrinkage & warpage on top of the advantage typical of polypropylene such as light weight, low odour transfer, high chemical resistance & a good balance of mechanical properties.

* Moplen HP648S is suitable for food contact.