

Polyether block amide **PEBAX® 2533 SA 01** is a thermoplastic elastomer made of flexible polyether and rigid polyamide. This SA grade is specially designed to medical and food uses.

Main Characteristics	Value	Unit	Test Method
Density	1.00	g/cm ³	ISO 1183
Water Absorption at Equilibrium at 20°C and 50 % RH	0.4	%	ISO 62
Water Absorption at Saturation 24 h in water at 23°C	1.2	%	
Melting Point	134	°C	ISO 11357
Vicat Point Under 1 daN	58	°C	ISO 306
Hardness Shore (*) Instantaneous	27	Shore D	ISO 868
After 15 s	22	Shore D	
Tensile Test (*) Stress at Break	32	MPa	ASTM D 638
Strain at Break	>750	%	
Flexural Modulus (*)	12	MPa	ISO 178
Charpy Impact unnotched 23°C	No break	kJ/m ²	ISO 179
unnotched -30°C	No break	kJ/m ²	
V-notched 23°C	No break	kJ/m ²	
V-notched -30°C	No break	kJ/m ²	

(*) Samples conditioned 15 days at 23°C - 50 % R.H.

Processing Conditions	Typical Values
Drying (*): Time / Temperature	4-8 hours / 55-65°C
Injection Temperature: Min / Recommended / Max	180°C / 210°C / 240°C
Extrusion Temperature: Min / Recommended / Max	170°C / 190°C / 210°C
Mold Temperature:	10-30°C

(*) Pebax® is delivered dried in sealed packaging ready to be processed. Drying is only necessary for bags opened for more than 2 hours.

DPT/TDS/10210 & 11237 & 40241 & 45481/ April 2008

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