

Polyether block amide **PEBAX® 7033 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	1.01	g/cm ³	ISO 1183
Water Absorption at Equilibrium at 20°C and 50 % RH	0.7	%	ISO 62
Water Absorption at Saturation 24 h in water at 23°C	1.1	%	
Melting Point	172	°C	ISO 11357
Vicat Point Under 1 daN	164	°C	ISO 306
Hardness Shore (*) Instantaneous	69	Shore D	ISO 868
After 15 s	61	Shore D	
Tensile Test (*) Stress at Break	54	MPa	ASTM D 638
Strain at Break	>350	%	
Flexural Modulus (*)	390	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	120 ^(p)	kJ/m ²	
V-notched -30°C	20 ^(c)	kJ/m ²	

(*) Samples conditioned 15 days at 23°C - 50 % R.H. ; (p) = Partial Break; (c) = Complete Break

Processing Conditions	Typical Values
Drying (*): Time / Temperature	5-7 hours / 70-80°C
Injection Temperature: Min / Recommended / Max	230°C / 260°C / 290°C
Extrusion Temperature: Min / Recommended / Max	220°C / 235°C / 250°C
Mold Temperature:	25-60°C

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

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