

TEST REPORT N° RL 2017/244-2

DELIVERY : 10/04/2017

MATERIAL RECEIVED : 23/03/2017

ORIGIN : modulyss®
Zevensterrenstraat, 21
9240 ZELE
BELGIUM

NAME OF QUALITY : **MOTION**

TESTS TYPE : Determination of dimensional changes due to the effects of varied water and heat conditions.

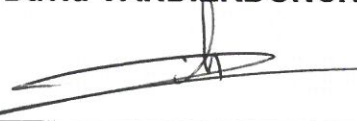
The Technical Director

Marc WELCOMME



Head of Test

David VANDIERDONCK



Accreditation of Testing Section COFRAC certify the competence of laboratories only for the tests covered by the accreditation.

This test report is only valid as a certificate for the characteristics of the sample which was submitted to the tests and does not prejudice the characteristics of similar products. As a consequence, it is not a product certificate in the sense of Article L 115-27 of the Consumption Code and of the Law dating from June 3rd 1994.

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It contains 6 page(s) and 0 annex(s).

I – Equipment used

- Measuring gauge – CRET 069
- Drying oven MEMMERT – CRET 03
- Rule 300 mm – CRET 020
- Thermometer CRET 061
- Chronometer CRET E 410

II - Norms applied

- ❖ Determination of dimensional changes due to the effect of varied water and heat conditions and distortion out of plane according to NF EN 986: February 2006

III – Description of the sample

Tufted structured loop pile carpet tile of 50 cm x 50 cm with patterns on bitumen backing.

IV – Tested colouring (s)

847.

V – Previous history of the sample

News tiles.

VI - Results

See next page.

INDIVIDUALS VALUES MEASUREMENTS

Sample 1

longitudinally		transversally	
500,40	500,24	500,30	500,53
499,88	499,66	500,04	500,30
500,47	500,27	500,50	500,60
499,60	499,41	499,71	499,83
500,03	499,81	500,04	500,15

Sample 2

longitudinally		transversally	
500,05	500,19	500,16	500,12
499,47	499,63	499,90	499,86
500,10	500,21	500,24	500,19
499,27	499,44	499,69	499,52
499,64	499,80	499,90	499,80

Sample 3

longitudinally		transversally	
500,46	500,31	500,15	499,99
499,64	499,72	499,79	499,69
500,50	500,36	500,31	500,12
499,60	499,51	499,60	499,40
500,07	499,92	499,85	499,70

AVERAGE VALUES MEASUREMENTS

Sample 1

Average		déviation %	
L	T	L	T
500,32	500,42	0,00	0,00
499,77	500,17	-0,11	-0,05
500,37	500,55	0,01	0,03
499,51	499,77	-0,16	-0,13
499,92	500,10	-0,08	-0,06

Sample 2

Average		déviation %	
L	T	L	T
500,12	500,14	0,00	0,00
499,55	499,88	-0,11	-0,05
500,16	500,22	0,01	0,01
499,36	499,61	-0,15	-0,11
499,72	499,85	-0,08	-0,06

Sample 3

Average		déviation %	
L	T	L	T
500,39	500,07	0,00	0,00
499,68	499,74	-0,14	-0,07
500,43	500,22	0,01	0,03
499,56	499,50	-0,17	-0,11
500,00	499,78	-0,08	-0,06

MAXIMAL CURLING

Sample 1

type of curling: convex
- - 0,5 mm 0,5 mm

Sample 2

type of curling: convex
- - 0,5 mm 0,5 mm

Sample 3

type of curling: convex
- - 0,5 mm 0,5 mm

AVERAGE VALUES ON THREE TESTS SPECIMENS

Average		déviation %	
L	T	L	T
500,28	500,21	0,00	0,00
499,67	499,93	-0,12	-0,06
500,32	500,33	0,01	0,02
499,47	499,63	-0,16	-0,12
499,88	499,91	-0,08	-0,06

1 : test specimen conditioned at 20° C and 65% HR

2 : test specimen 2 h in the oven at 60° C

3 : test specimen 2 h in the water at 20° C

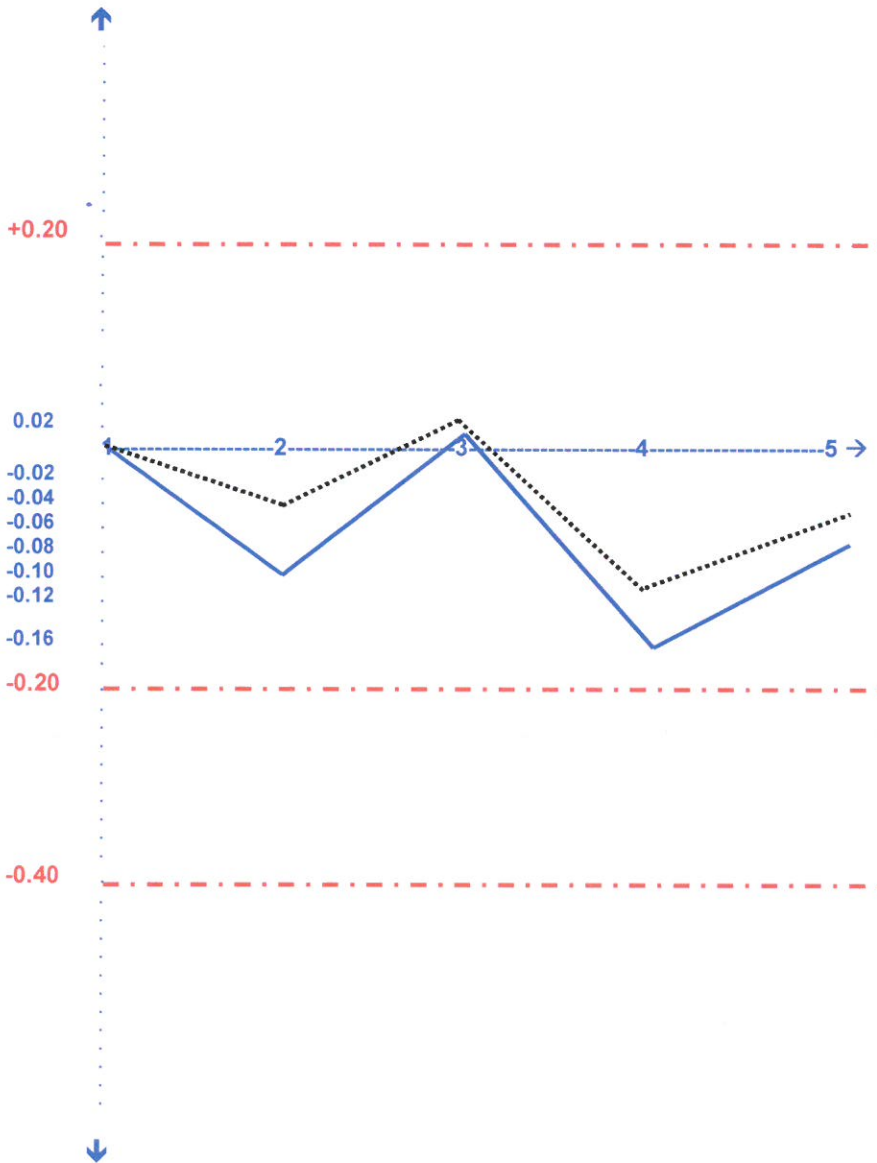
4 : test specimen 24 h in the oven at 60° C

5 : test specimen conditioned at 20° C and 65 % HR

DIMENSIONAL STABILITY

TEST SPECIMEN 1

Extension (%)



Shrinkage (%)

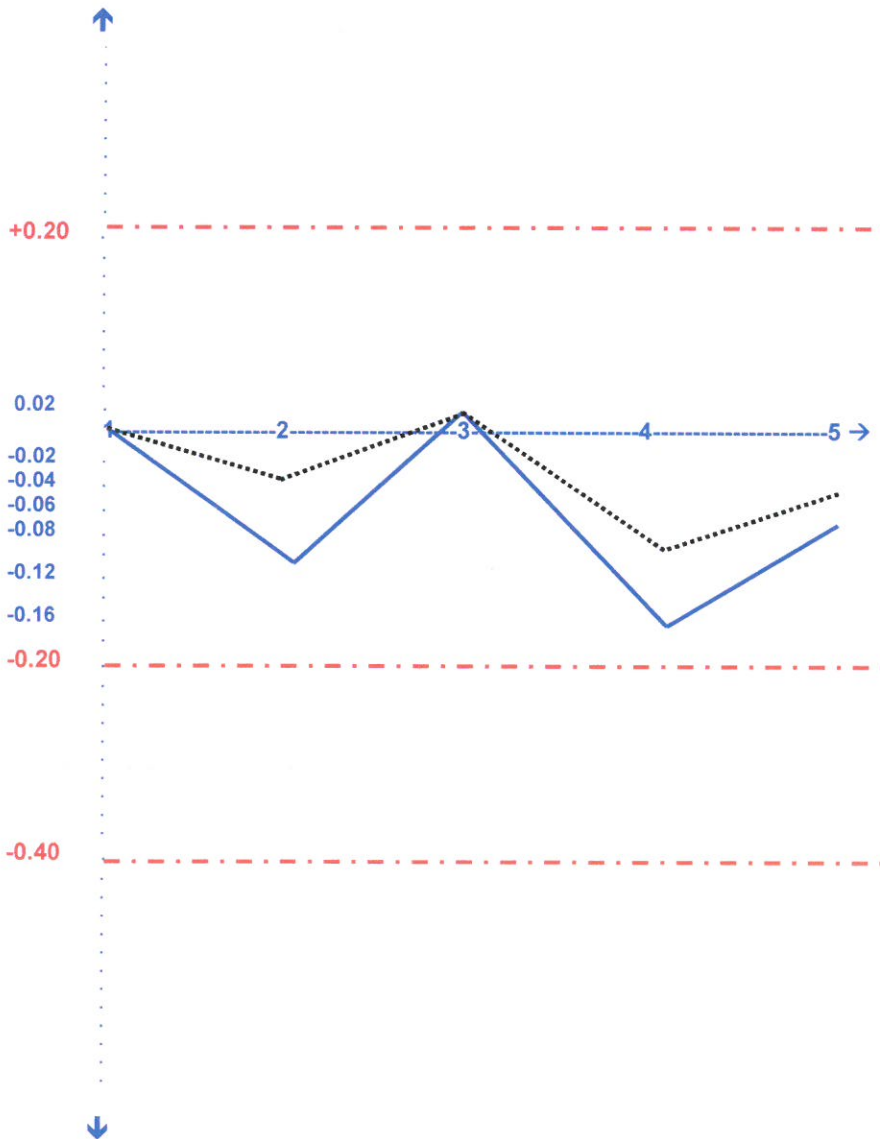
- 1 : test specimen conditioned at 20° C and 65% HR
- 2 : test specimen 2 h in the oven at 60° C
- 3 : test specimen 2 h in the water at 20° C
- 4 : test specimen 24 h in the oven at 60° C
- 5 : test specimen conditioned at 20° C and 65 % HR

- LONGITUDINALLY DIRECTION
- TRANSVERSALLY DIRECTION

DIMENSIONAL STABILITY

TEST SPECIMEN 2

Extension (%)



Shrinkage (%)

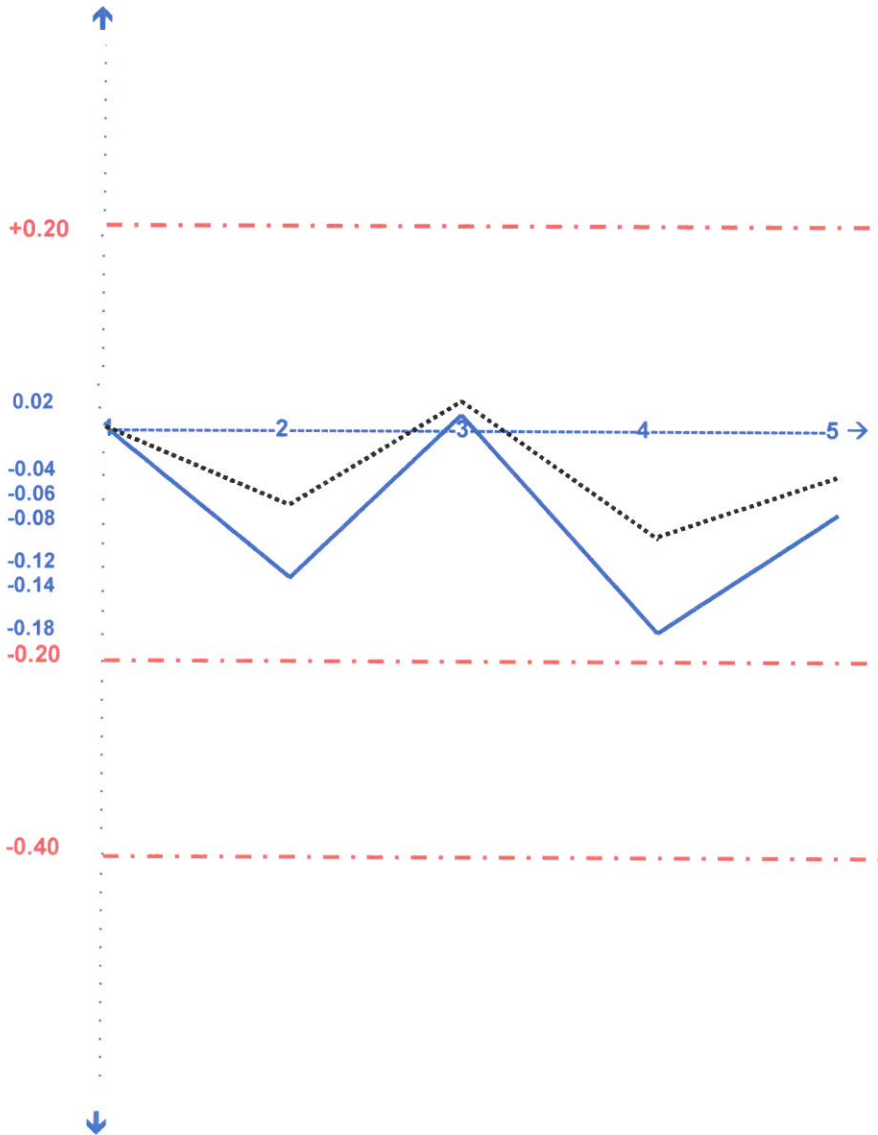
- 1 : test specimen conditioned at 20° C and 65% HR
- 2 : test specimen 2 h in the oven at 60° C
- 3 : test specimen 2 h in the water at 20° C
- 4 : test specimen 24 h in the oven at 60° C
- 5 : test specimen conditioned at 20° C and 65 % HR

— LONGITUDINALLY DIRECTION
..... TRANSVERSALLY DIRECTION

DIMENSIONAL STABILITY

TEST SPECIMEN 3

Extension (%)



Shrinkage (%)

- 1 : test specimen conditioned at 20° C and 65% HR
- 2 : test specimen 2 h in the oven at 60° C
- 3 : test specimen 2 h in the water at 20° C
- 4 : test specimen 24 h in the oven at 60° C
- 5 : test specimen conditioned at 20° C and 65 % HR

————— LONGITUDINALLY DIRECTION
..... TRANSVERSALLY DIRECTION