

Your partner
for food safety



BAKERY

Belting
Solutions



LEADING CONVEYOR & PROCESS BELTS FOR **FOOD SAFETY**

Chiorino continues to **lead the way in the food industry**, with belting solutions that represent a breakthrough in food safety, sustainable efficiency and cost optimization.

Thanks to its specialized technical knowledge and experience, Chiorino wide range of solutions fully meet **processing and packaging requirements of the bakery industry**, performing outstandingly and overcoming today's challenges of the industry.



Food safety



Risk management



Sustainability



Optimized TCO

SUSTAINABILITY

Chiorino develops fully environmental-friendly belting solutions that guarantee **highly sustainable performances** for food processing and packaging, reducing the use of natural resources, such as energy and water, minimizing product waste and cutting downtimes. The best sustainability performance also translates into **optimized cost of ownership**.



WATER
SAVING



ENERGY
SAVING



REDUCED
PRODUCT WASTE



MINIMIZED
DOWNTIMES



CHIORINO IS MEMBER OF



EMPOWERING HACCP



Chiorino food belting solutions fully comply with the latest & strictest European and International Food Regulations and are particularly recommended for the **HACCP** system.



CERTIFIED FOOD COMPLIANCE



Regulation EC 1935/2004 and amendments

Regulation EC 2023/2006 and amendments

Regulation EU 10/2011 and amendments

FDA (Food and Drug Administration)

REGULATION NSF/ANSI 3-A 14159-3 and amendments

USDA (United States Department of Agriculture)

HALAL (World Halal Authority)



VEGAN CERTIFIED CONVEYOR BELTS

Chiorino premium food belts are V-Label Vegan certified. The V-Label certification is an international seal of quality and safety for labelling vegan products.

The growth of plant-based food consumption is impacting significantly on food and packaging industry, requiring certified components to ensure compliance with the Vegan philosophy.

Chiorino V-Label certified solutions are compliant with the Vegan food processing.



AT THE FOREFRONT OF BAKING

Food Safety & Hygiene



Optimized Cost of Ownership



Risk management



ERY INDUSTRY EVOLUTION



Sustainability



Production
efficiency



Industry 4.0

CHIORINO'S UNIQUE &



Best hygienic belt for the HACCP

-  TOTAL FOOD SAFETY & HYGIENE
-  SUPERIOR PERFORMANCES
-  EASY TO CLEAN & SANITIZE






Enhancing food safety & hygiene

-  ANTIMICROBIAL BACTERIOSTATIC PROPERTIES
-  PREVENT PRODUCT RECALLS
-  PRESERVE FOOD QUALITY



The ultimate positive drive belt

-  ANTIMICROBIAL BACTERIOSTATIC PROPERTIES
-  SUPERIOR PERFORMANCES
-  OPTIMIZED COST OF OWNERSHIP

MATCHLESS SOLUTIONS

DET[®]

+300% Metal Detectability



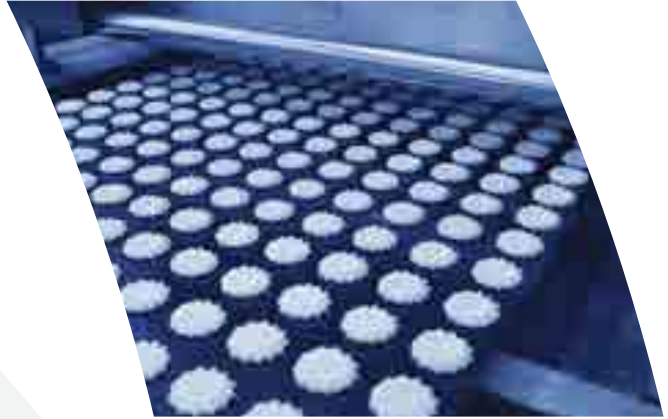
PREVENT PRODUCT RECALLS



TOTAL FOOD SAFETY & HYGIENE



LONG SERVICE LIFE



FXD[™]

X-Ray & Metal Detectable solutions



TOTAL FOOD SAFETY & HYGIENE



RISK MINIMIZATION



OPTIMIZED COST OF OWNERSHIP



MF[™]

Best seamless belts for Packaging



INCREASED PRODUCTION EFFICIENCY



SUPERIOR PERFORMANCES



LONG SERVICE LIFE



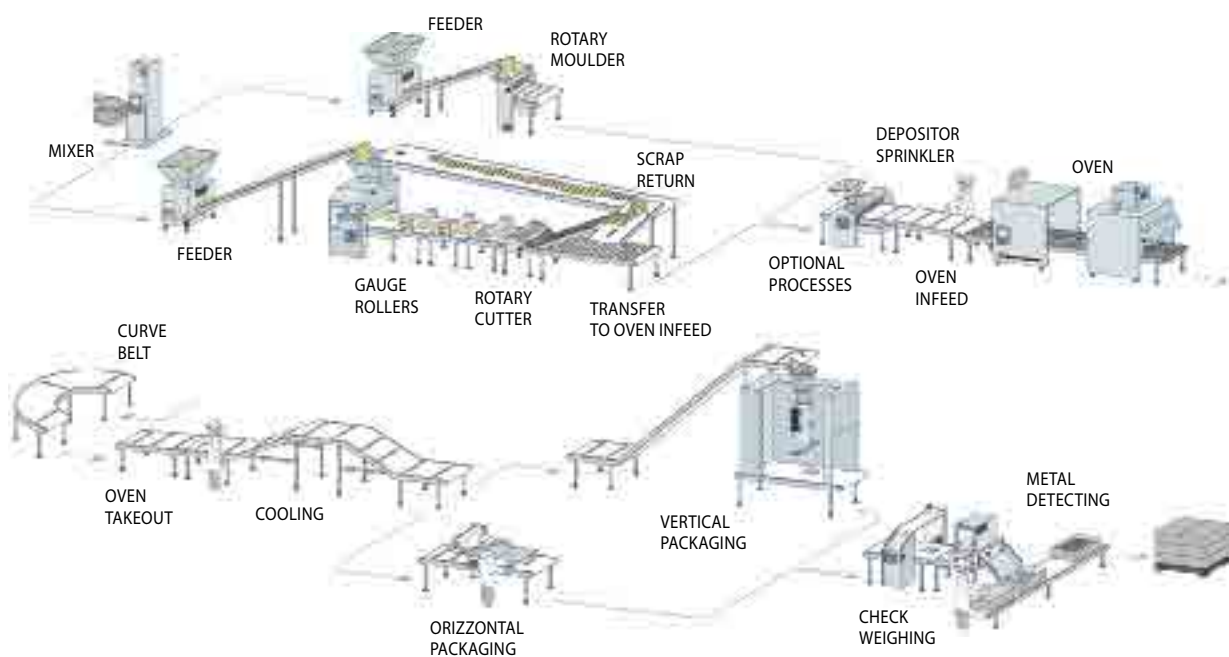
A high-angle photograph of a factory conveyor belt. The belt is blue and carries numerous small, round, light-colored dough balls in neat, parallel rows. The background shows industrial machinery and a clean, well-lit environment.

PROCESSES & APPLICATIONS

Chiorino offers a wide range of high performing food belts that satisfy all the demanding applications to process any kind of products in the bakery industry, such as bread, pizza, biscuits, croissants, crackers, snacks, muesli, puff pastry and potato chips.

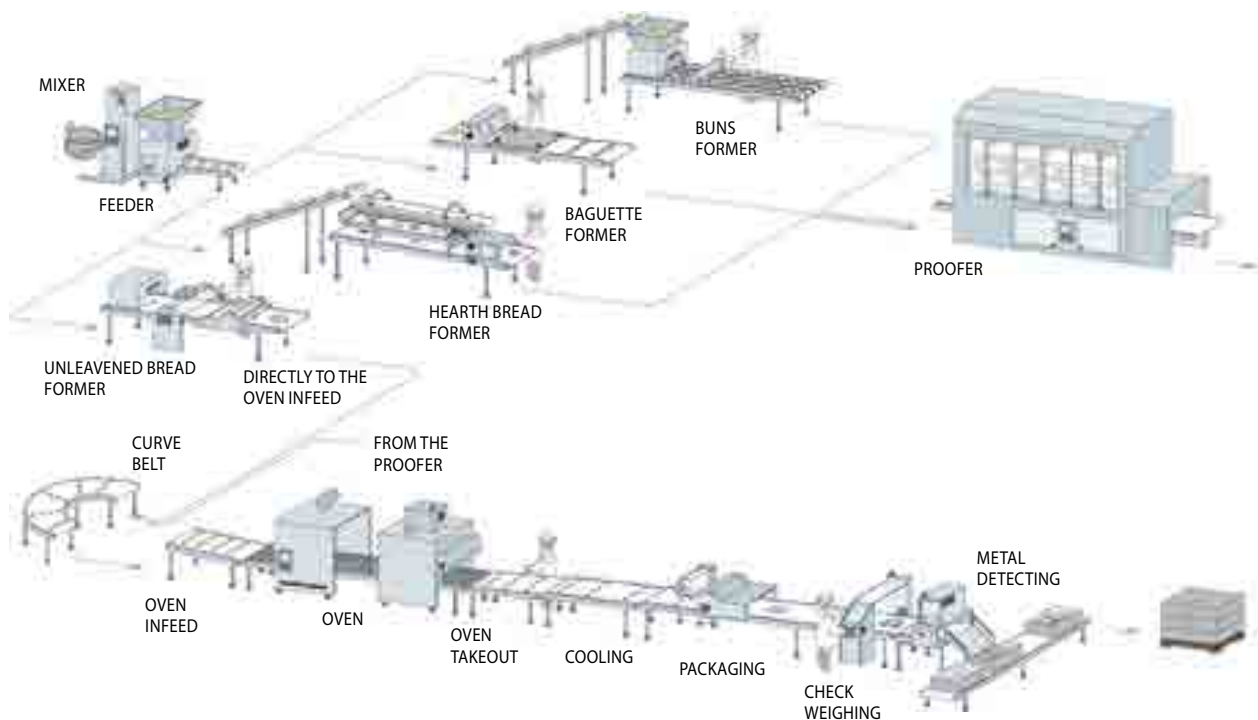
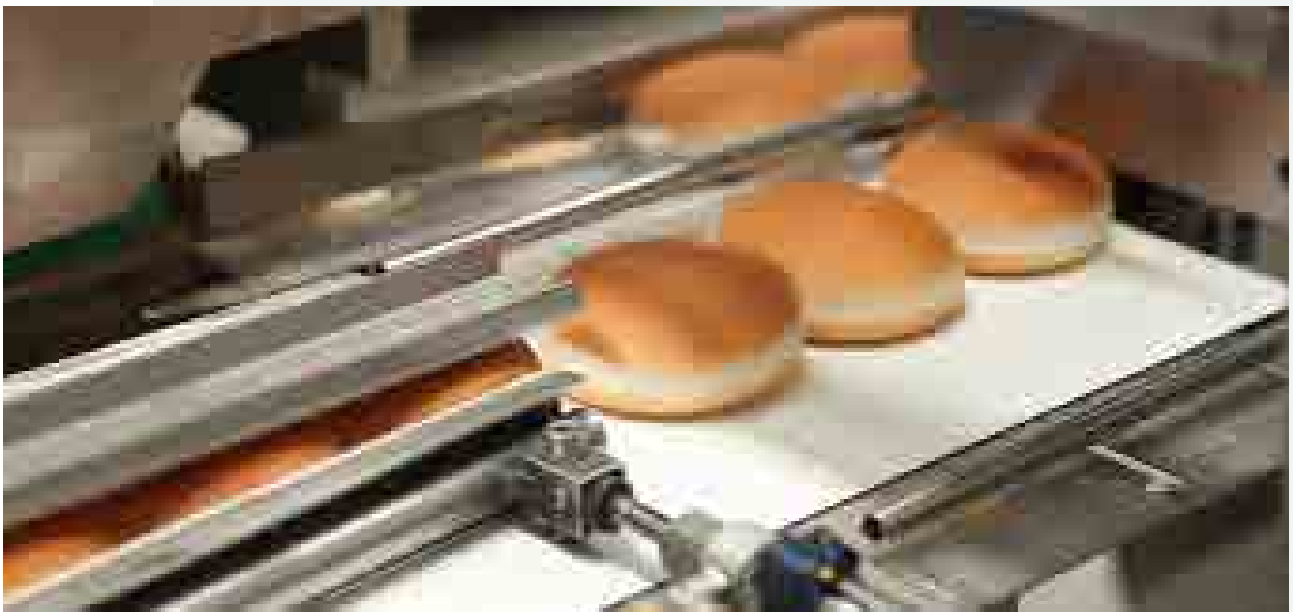
Biscuits & Crackers

Chiorino belting solutions are developed to provide the best resistance to cut, abrasion, fats, oils and high temperature, guaranteeing production efficiency, longer service life, product safety and cost savings.



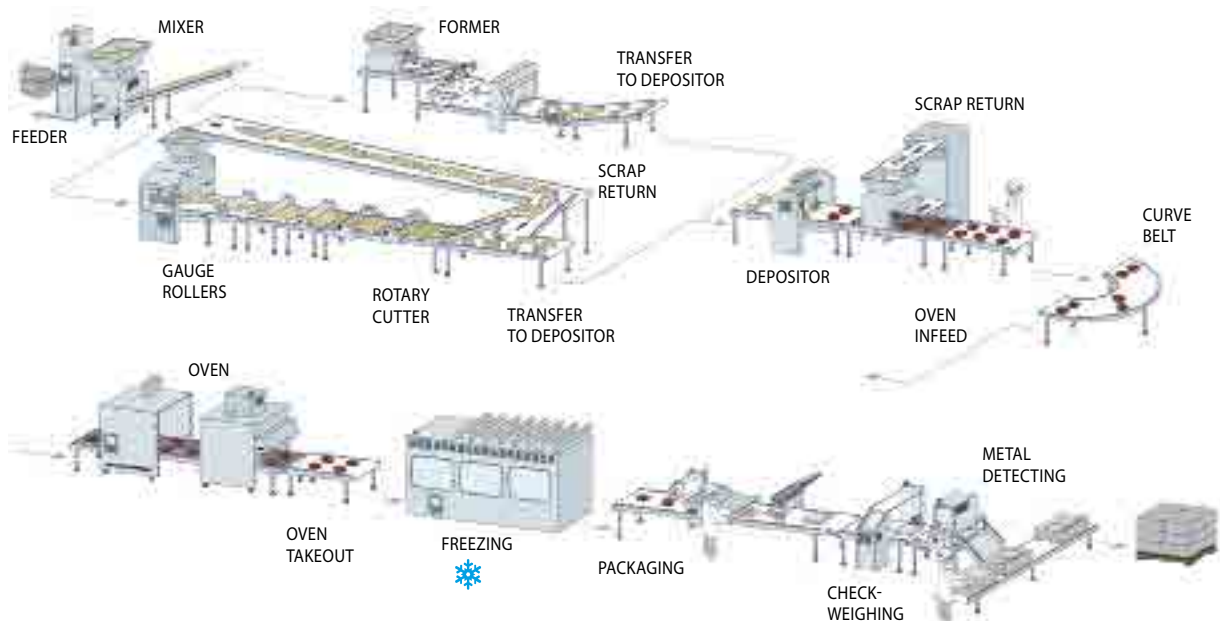
Bread

Chiorino belting solutions are developed to provide the best resistance to fats, oils and high temperatures, guaranteeing production efficiency, longer service life, product safety and an optimized cost of ownership.



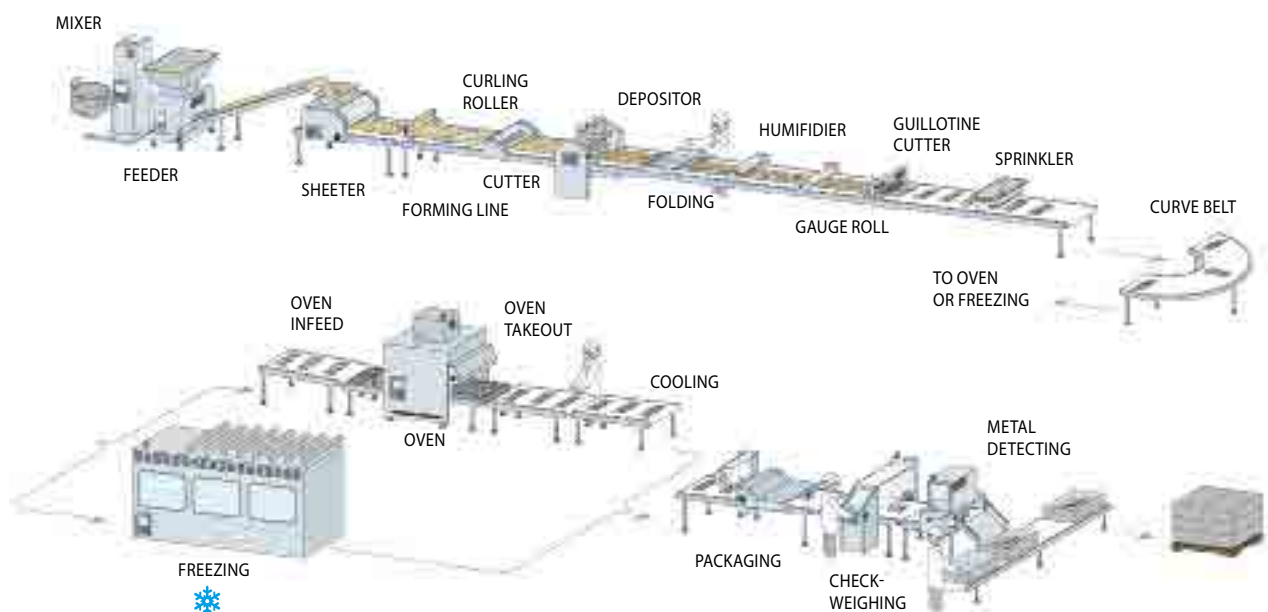
Pizza

Chiorino belting solutions are developed to provide a superior resistance to cut, abrasion, aggressive fats, oils and extreme temperature, guaranteeing excellent release properties, production efficiency, product safety and a longer service life.



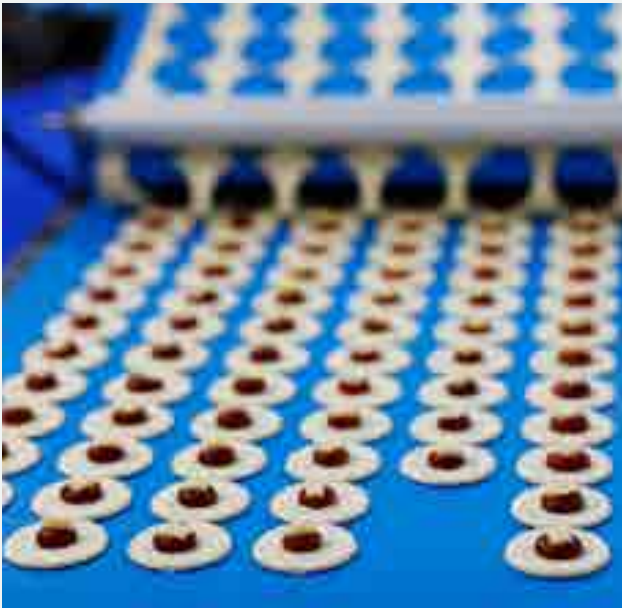
Pastry

Chiorino belting solutions are developed to provide a superior resistance to aggressive fats, oils, high & low temperatures, guaranteeing excellent release properties to reduce product waste, increase production efficiency, enhance product safety and belt's longer service life.



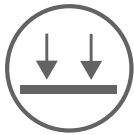
Snacks

Chiorino belting solutions are developed to process any kind of snacks, such as bretzels, bars, potato chips and frozen fries, proving a superior resistance to baking oils and excellent release properties.



Rotary cutter belts

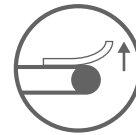
Rotary cutter belts are used to shape biscuits and snacks, guaranteeing a perfect cutting and, at the same time, an accurate product transferring to the next processing belt. Specialized rotary cutter belts combine high mechanical properties, to absorb the cutting shock without damaging the belt surface, with excellent release properties, to process any type of dough and baking oil.



Shock absorbing



High mechanical
resistance

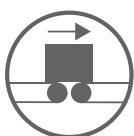


Excellent release
properties

Curve belts



Chiorino curve belts can be manufactured without any limitation in the external radius and angle, from a few degrees up to a complete circle (360°), according to any dimensional requirement and in accordance with customized drawings, ensuring absolute precision and correct working on the conveyor.



Product precision
transfer



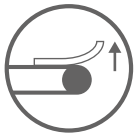
Excellent release
properties



High customization

High release TPO belts

The Chiorino TPO (Thermoplastic Polyolefin) belts are ideal to process sticky food, such as granola bars, stuffed rice, honey-based confectionery. The perfectly smooth surface guarantees an excellent release, reducing cleaning operations and product waste. The belt provides an extended service life thanks to highest chemical and mechanical resistance that increase the production efficiency.



Excellent release properties



Highest chemicals & oils resistance



Extreme temperature resistance

Multipurpose Food Belts



Chiorino multipurpose belts are developed to avoid belt fraying and reduce the risk of product contamination. According to the product they have to convey, they can have different types of surface:

- Glossy: offers an optimum balance between adhesive properties and release capabilities
- Matt: assures excellent release of any sticky product as dough, pastry or candies.



Frayless



Excellent release properties



Highest chemicals & oils resistance

Food Compliant Marking Technology

The Chiorino Marking Technology meets the requirements of a wide variety of applications of the Bakery 4.0 where traceability, automatization, improving efficiency and optimizing the total cost of ownership are strategical issues.

It is the ideal solution to customize conveyors and process belts with any kind of drawings, QR codes and logos.

Chiorino Marking Technology is EU Food compliant.



KEY FEATURES

- Perfect manual or automatic product positioning
- Allows multiple products in a single production line
- Help operators with product identification
- EU Food compliant

MAIN BENEFITS

- Minimized product waste
- Increased production efficiency
- Optimized TCO
- Total food safety





**PRODUCTION
PROGRAM**

Code	Type	Conveying surface material	Colour	Permanent antistatic (UNI EN Iso 21179)	Total thickness mm	Weight Kg/m ²	Knife edge min. radius ⁽¹⁾ mm	Bending pulley min. diameter ⁽¹⁾ mm	Counter-bending pulley min. diameter ⁽¹⁾ mm	Pull at 1% elongation ⁽²⁾ N/mm	Max. admissible pull N/mm	Temperature resistance min. / max ⁽³⁾ °C	Conveying surface coefficient of friction ⁽⁴⁾
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NA790	EL2-U10 HP W	TPU HP®	○		1.00	1.1	-	10	15	2	2	-30 60	MF
NA785	EL2-U10 HP blue	TPU HP®	●		1.00	1.1	-	10	15	2	2	-30 60	MF
NA1089	EL3-U15 HP PN blue	TPU HP®	●		1.50	1.4	-	10	15	3	3	-30 60	MF
NA899	EL4-U20 HP blue	TPU HP®	●		2.00	2.3	-	10	15	4	4	-30 60	MF
NA949	1M5 U0-U2 HP D W A	TPU HP®	○		0.70	0.7	3	6	16	5	5	-20 100	HF
NA1235	1M5 U0-U2 HP D LF W A	TPU HP®	○		0.90	1.0	3	6	16	5	5	-20 100	LF
NA1160	2M5 U0-U2 HP D W A	TPU HP®	○		1.30	1.5	4	8	16	6	12	-20 100	HF
NA1234	2M5 U0-U2 HP D LF W A	TPU HP®	○		1.30	1.5	4	8	16	6	12	-20 100	LF
NA948	1M5 U0-U2 HP W A	TPU HP®	○		0.70	0.8	3	6	16	5	5	-30 110	MF
NA946	1M5 U0-U2 HP W S A	TPU HP®	○		0.70	0.8	3	6	16	5	5	-30 110	HF
NA1052	1M5 U0-U2 HP blue S A	TPU HP®	●		0.70	0.8	3	6	16	5	5	-30 110	HF
NA947	1M5 U0-U2 HP VL blue A	TPU HP®	●		0.70	0.8	3	6	16	5	5	-30 110	MF
NA983	1T6 U0-U2 HP W A	TPU HP®	○		0.80	0.8	4	8	16	6	6	-30 110	MF
NA716	2M5 U0-U0 HP A	TPU HP® ⁽⁵⁾	○		1.00	1.0	4	8	16	6	12	-30 110	LF
NA1057	2M5 U0-U0 HP blue A	TPU HP® ⁽⁵⁾	●		1.00	1.0	4	8	16	6	12	-30 110	LF
NA789	2M5 U0-U2 HP W A	TPU HP®	○		1.30	1.4	4	8	16	6	12	-30 110	MF
NA1067	2M5 U0-U2 HP blue A	TPU HP®	●		1.30	1.4	4	8	16	6	12	-30 110	MF
NA913	2M5 U0-U2 HP W S A	TPU HP®	○		1.30	1.4	4	8	16	6	12	-30 110	HF
NA1054	2M5 U0-U2 HP blue S A	TPU HP®	●		1.30	1.4	4	8	16	6	12	-30 110	HF
NA1410	2M5 U0-U2 HP VL blue	TPU HP®	●		1.30	1.4	4	8	16	5	10	-30 110	MF
NA786	2M5 U0-U2 HP VL blue A	TPU HP®	●		1.30	1.4	4	8	16	6	12	-30 110	MF
NA842	2M5 U0-U2 HP PN W A	TPU HP®	○		1.60	1.5	4	8	16	6	12	-30 110	MF
NA811	2M5 U0-U2 HP PN blue A	TPU HP®	●		1.60	1.5	4	8	16	6	12	-30 110	MF
NA1087	2M5 U0-U15 HP ST W A	TPU HP®	○		3.50	2.7	-	50	100	5	10	-30 110	MF
NA1041	2MT6 U0-0 HP	Cotton	○		1.50	1.4	4	8	16	6	12	-30 100	LF
NA1215	2MT6 U0-0 HP E/C	Cotton-PET	○		1.50	1.4	4	8	16	6	12	-30 100	LF
NA992	2T12 U0-U2 HP VL W A	TPU HP®	○		1.60	1.7	6	12	50	12	24	-30 110	MF
NA1208	2T12 U3-U3 HP VL blue A	TPU HP®	●		1.90	2.1	-	40	60	12	24	-30 110	MF



NA1669	EL2-U10 HP blue AM	TPU HP®	●		1.00	1.1	-	10	15	2	2	-30 60	MF
NA1688	EL3-U15 HP blue AM	TPU HP®	●		1.50	1.6	-	10	15	3	3	-30 60	MF
NA1758	EL3-U15 HP PN blue AM	TPU HP®	●		1.50	1.4	-	10	15	3	3	-30 60	MF
NA1667	1M5 U0-U2 HP blue A AM	TPU HP®	●		0.70	0.9	3	6	16	5	5	-30 110	MF
NA1665	1M5 U0-U2 HP VL blue A AM	TPU HP®	●		0.70	0.8	3	6	16	5	5	-30 110	MF
NA1717	1DM8 U0-U2 HP W A AM	TPU HP®	○		1.35	1.4	4	8	16	8	16	-30 110	MF
NA1747	2M5 U0-U0 HP A AM	TPU HP® ⁽⁴⁾	○		1.00	1.0	4	8	16	6	12	-30 110	LF
NA1760	2M5 U0-U0 HP blue A AM	TPU HP® ⁽⁴⁾	●		1.00	1.1	4	8	16	6	12	-30 110	LF
NA1775	2M5 U0-U2 HP W AM	TPU HP®	○		1.30	1.4	4	8	16	6	12	-30 110	MF
NA1770	2M5 U0-U2 HP W A AM	TPU HP®	○		1.30	1.4	4	8	16	6	12	-30 110	MF
NA1748	2M5 U0-U2 HP W S A AM	TPU HP®	○		1.30	1.4	4	8	16	6	12	-30 110	HF
NA1668	2M5 U0-U2 HP blue A AM	TPU HP®	●		1.30	1.4	4	8	16	6	12	-30 110	MF
NA1766	2M5 U0-U2 HP blue S A AM	TPU HP®	●		1.30	1.4	4	8	16	6	12	-30 110	HF
NA1666	2M5 U0-U2 HP VL blue A AM	TPU HP®	●		1.30	1.4	4	8	16	6	12	-30 110	MF
NA1761	2M5 U2-U2 HP PN blue AM	TPU HP®	●		1.85	1.7	-	15	30	6	12	-30 110	MF



NA1724A	HP Compact 15 blue AM	TPU HP®	●		1.50	1.6	-	25	60	5	-	-30 110	MF
NA1729A	HP Compact 20 blue AM	TPU HP®	●		2.00	2.1	-	50	80	8	-	-30 110	MF
NA1706A	HP Compact 25 blue AM	TPU HP®	●		2.50	2.9	-	40	40	8	-	-30 110	MF
NA1730A	HP Compact 25 PN blue AM	TPU HP®	●		2.50	2.9	-	40	40	8	-	-30 110	HF
NA1725A	HP Compact 25 RG blue AM	TPU HP®	●		2.50	2.9	-	40	40	8	-	-30 110	HF
NA1725A RG	HP Compact RG 25 blue AM	TPU HP®	●		2.50	2.9	-	40	40	8	-	-30 110	MF
NA1726A	HP Compact 25 VL blue AM	TPU HP®	●		2.50	2.9	-	40	40	8	-	-30 110	MF
NA1727A	HP Compact 40 blue AM	TPU HP®	●		4.00	4.1	-	80	120	15	-	-30 110	MF

Code	Type	Conveying surface material	Colour	Permanent antistatic (UNI EN ISO 21179)	Total thickness mm	Weight Kg/m ²	Knife edge min. radius ⁽¹⁾ mm	Bending pulley min. diameter ⁽¹⁾ mm	Counter-bending pulley min. diameter ⁽¹⁾ mm	Pull at 1% elongation ⁽²⁾ N/mm	Max. admissible pull N/mm	Temperature resistance min./max ⁽³⁾ °C	Conveying surface coefficient of friction ⁽⁴⁾
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HP COMPACT DRIVE AM

NA1729C_D13	HP Compact Drive 20/40 blue AM	TPU HP®	●		2.00	2.1	-	80	120	8	-	-30 90	MF
NA1706C_D13	HP Compact Drive 25/40 blue AM	TPU HP®	●		2.50	2.9	-	80	120	8	-	-30 90	MF
NA1730C_D13	HP Compact Drive 25/40 PN blue AM	TPU HP®	●		2.50	2.9	-	80	120	8	-	-30 90	HF
NA1725C_D13	HP Compact Drive 25/40 RG blue AM	TPU HP®	●		2.50	2.9	-	80	120	8	-	-30 90	HF
NA1726C_D13	HP Compact Drive 25/40 VL blue AM	TPU HP®	●		2.50	2.9	-	80	120	8	-	-30 90	LF
NA1727C_D13	HP Compact Drive 40/40 blue AM	TPU HP®	●		4.00	4.1	-	80	120	15	-	-30 90	MF

HP COMPACT mini DRIVE AM

NA1724F_D6	HP Compact Minidrive 15/20 blue AM	TPU HP®	●		1.50	1.6	-	25	60	5	-	-30 90	MF
NA1761F_D6	HP Compact Minidrive 15/20 PN blue AM	TPU HP®	●		1.50	1.6	-	25	60	5	-	-30 90	HF

FXD™

NA1590	1M5 U0-U2 FXD	TPU	○		0.75	0.8	4	8	16	5	5	-20 100	MF
NA1598	1M5 U0-U2 FXD VL	TPU	○		0.75	0.9	4	8	16	5	5	-20 100	LF
NA1606	1T6 U0-U2 FXD	TPU	○		0.80	0.8	4	8	16	6	6	-20 100	MF
NA1591	2M5 U0-U2 FXD	TPU	○		1.30	1.9	4	8	16	6	12	-20 100	MF
NA1599	2M5 U0-U2 FXD VL	TPU	○		1.30	1.9	4	8	16	6	12	-20 100	LF

FXD™ AM

NA1714	1M5 U0-U2 FXD AM	TPU	○		0.75	0.8	4	8	16	5	5	-20 100	MF
NA1754	1M5 U0-U2 FXD VL AM	TPU	○		0.75	0.8	4	8	16	5	5	-20 100	LF
NA1753	2M5 U0-U2 FXD AM	TPU	○		1.30	1.4	4	8	16	6	12	-20 100	MF
NA1782	2M5 U0-U2 FXD blue AM	TPU	●		1.30	1.4	4	8	16	6	12	-20 100	MF
NA1755	2M5 U0-U2 FXD VL AM	TPU	○		1.30	1.4	4	8	16	6	12	-20 100	LF

DET

NA1379	EL4-U20 blue DET	TPU	●		2.00	2.3	-	10	15	4	4	-30 60	MF
NA1323	EL6-U30 blue DET	TPU	●		3.00	3.4	-	20	40	6	6	-30 60	MF
NA1558	1M5 U0-U2 blue DET	TPU	●		0.80	0.8	4	8	16	5	5	-30 100	LF
NA1565	2M5 U0-U0 blue DET	TPU ⁽⁵⁾	●		1.00	1.1	4	8	16	5	10	-30 100	MF
NA1373	2M5 U0-U2 blue DET	TPU	●		1.30	1.4	4	8	16	5	10	-30 100	MF
NA1427	2M5 U0-U2 PN blue DET	TPU	●		1.60	1.5	4	8	16	5	10	-30 100	MF
NA1564	2M5 U0-U15 ST blue DET	TPU	●		3.50	2.7	-	50	100	5	10	-30 100	MF
NA1474	2MT5 U0-U2 blue DET	TPU	●		1.40	1.4	4	8	16	5	10	-30 100	MF
NA1526	2M12 U0-U15 LT blue DET	TPU	●		6.00	3.5	-	80	100	12	24	-30 100	MF
NA1374	2T12 U0-U2 blue DET	TPU	●		1.60	1.8	-	25	50	12	24	-30 100	MF
NA1406	3M8 U0-U5 blue DET	TPU	●		2.30	2.4	-	60	100	8	16	-30 100	MF

DET COMPACT®

NA1460A	Compact 25 blue DET	TPU	●		2.50	2.9	-	50	80	8	-	-30 100	LF
NA1561A	Compact 25 PN blue DET	TPU	●		2.50	2.9	-	50	80	8	-	-30 100	HF

DET COMPACT® DRIVE

NA1460C_D13	Compact Drive 25/40 blue DET	TPU	●		2.50	2.9	-	80	120	8	-	-30 90	MF
NA1561C_D13	Compact Drive 25/40 PN blue DET	TPU	●		2.50	2.9	-	80	120	8	-	-30 90	MF

DET COMPACT® mini DRIVE

NA1482F_D6	Compact Minidrive 15/20 A blue DET	TPU	●		1.50	1.7	-	20	50	10	-	-30 90	MF
NA1461F_D6	Compact Minidrive 15/20 blue DET	TPU	●		1.50	1.7	-	25	60	5	-	-30 90	MF

Polyolefin

NA1597	2MT4 U0-O2 W A	Polyolefin	○		1.10	1.0	3	6	16	4	8	-40 80	LF
NA1632	2MT4 U0-O2 blue A	Polyolefin	●		1.10	1.0	3	6	16	4	8	-40 80	LF
NA1677	2M8 O0-O4 W A	Polyolefin	○		2.00	1.8	-	30	40	8	16	-40 80	LF

Textures

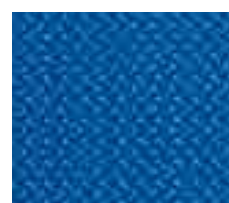
BAKERY ⁽⁶⁾																			Type										
Feeder	Mixer	Buns former	Baguette former	Heart Bread former	Unleavened bread former	Proofer	Sheeter	Forming line	Former	Rotary moulder	Gauge rollers	Rotary cutter	Scrap return	Optional processes	Transfer to depositor	Depositor	Transfer to oven infeed	Oven infeed		Curve belt	Oven takeout	Cooling	Horizontal packaging	Vertical packaging	Packaging	Check-weighing	Metal detecting		
																												HP Compact Drive 20/40 blue AM HP Compact Drive 25/40 blue AM HP Compact Drive 25/40 PN blue AM HP Compact Drive 25/40 RG blue AM HP Compact Drive 25/40 VL blue AM HP Compact Drive 40/40 blue AM	
																													HP Compact Minidrive 15/20 blue AM HP Compact Minidrive 15/20 PN blue AM
																													1M5 U0-U2 FXD 1M5 U0-U2 FXD VL 1T6 U0-U2 FXD 2M5 U0-U2 FXD 2M5 U0-U2 FXD VL
																													1M5 U0-U2 FXD AM 1M5 U0-U2 FXD VL AM 2M5 U0-U2 FXD AM 2M5 U0-U2 FXD blue AM 2M5 U0-U2 FXD VL AM
																													EL4-U20 blue DET EL6-U30 blue DET 1M5 U0-U2 blue DET 2M5 U0-U0 blue DET 2M5 U0-U2 blue DET 2M5 U0-U2 PN blue DET 2M5 U0-U15 ST blue DET 2MT5 U0-U2 blue DET 2M12 U0-U15 LT blue DET 2T12 U0-U2 blue DET 3M8 U0-U5 blue DET
																													Compact 25 blue DET Compact 25 PN blue DET
																													Compact Drive 25/40 blue DET Compact Drive 25/40 PN blue DET
																													Compact Minidrive 15/20 A blue DET Compact Minidrive 15/20 blue DET
																													2MT4 U0-O2 W A 2MT4 U0-O2 blue A 2M8 O0-O4 W A



LT



PN



RG



ST

⁽¹⁾ Minimum radius / pulley diameter is dependent on the joint recommended by Chiorino.

⁽²⁾ EL series: pull for 8% elongation.

⁽³⁾ Use of the belt with limit values may reduce its life.

⁽⁴⁾ LF Low friction
MF Medium friction
HF High friction

⁽⁵⁾ Fabric with HP® TPU impregnation.

⁽⁶⁾ This chart provides guidance to the belt selection based on Chiorino's field experience, but it is not binding.

The technical data of this table has been formulated under normal environment conditions. They are subject to alteration without notice.

Code	Type	Conveying surface material	Colour	Permanent antistatic (UNI EN ISO 21179)	Total thickness	Weight	Knife edge min. radius ⁽¹⁾	Bending pulley min. diameter ⁽¹⁾	Counter-bending pulley min. diameter ⁽¹⁾	Pull at 1% elongation ⁽²⁾	Max. admissible pull	Temperature resistance		Conveying surface coefficient of friction ⁽⁴⁾
												mm	Kg/m ²	

Performance line polyurethane


NA945	1M5 U0-U2 W A	TPU	○		0.70	0.8	3	6	16	5	5	-20	100	LF
NA738	1M5 U0-U2 W A LF VL	TPU	○		0.70	0.8	3	6	16	5	5	-20	100	LF
NA1483	1M5 U0-U2 GS W	TPU	○		0.65	0.7	3	6	16	5	5	-20	100	MF
NA1447	1T6 U0-U2 W A XW-P	TPU	○		0.80	0.9	4	8	16	6	6	-30	110	MF
NA162	1T8 U0-U2 HF W	TPU	○		1.10	1.2	6	12	16	8	8	-20	100	HF
NA549	2M5 U0-U1 W S A	TPU	○		1.30	1.5	4	8	16	6	12	-20	100	HF
NA1069	2M5 U0-U1 blue S A	TPU	●		1.30	1.3	4	8	16	6	12	-20	100	HF
NA170	2M5 U0-U2 W A	TPU	○		1.30	1.5	4	8	16	6	12	-20	100	MF
NA1264	2M5 U0-U2 W A SP	TPU	○		1.30	1.5	4	8	16	6	12	-20	100	MF
NA696	2M5 U0-U2 LF W A	TPU	○		1.30	1.5	4	8	16	6	12	-20	100	LF
NA1231	2M5 U0-U2 LB A	TPU	●		1.30	1.4	4	8	16	6	12	-20	100	MF
NA1448	2M5 U0-U2 W A XW-P	TPU	○		1.30	1.5	4	8	16	6	12	-30	110	MF
NA1426	2M5 U0-U2 blue A XW-P	TPU	●		1.30	1.5	4	8	16	6	12	-30	110	MF
NA1290	2M6 U0-U2 GS W	TPU	○		1.30	1.4	6	12	16	6	12	-20	100	MF
NA1451	2M6 U0-U2 GS DB	TPU	●		1.30	1.4	6	12	16	6	12	-20	100	MF
NA1405	2M6 U0-U2 HR W	TPU	○		1.30	1.4	6	12	16	6	12	-20	100	LF
NA1452	2M6 U0-U2 HR DB	TPU	●		1.30	1.4	6	12	16	6	12	-20	100	LF
NA352	2M8 U0-U0	TPU ⁽⁵⁾	○		1.30	1.4	6	12	16	8	16	-20	100	LF
NA160	2T8 U0-0	Cotton	○		1.30	1.4	6	12	16	8	16	-20	100	LF
NA1335	2T12 U0-U2 W SP	TPU	○		1.60	1.8	-	30	40	12	24	-20	100	LF
NA801	2M12 U0-U3 R W A	TPU	○		1.70	1.8	-	40	50	12	24	-20	100	LF
NA1010	2M12 U0-U15 LT W A	TPU	●		6.00	3.5	-	50	80	12	24	-20	100	MF

Silon

NA224	SILON 25 W	Non-woven PET	○		2.50	1.3	-	30	40	10	10	-20	100	LF
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Silicone

NA126	1M6 U0-S0	Silicone ⁽⁶⁾	⊙		0.60	0.4	-	20	40	6	6	-30	100	HF
NA1102	2M5 U0-U-S2 W	Silicone	○		1.30	1.4	4	8	30	6	12	-30	100	HF
NA1288	2M5 U0-U-S2 blue	Silicone	●		1.30	1.4	4	8	30	6	12	-30	100	HF
NA130	2MT8 S0-S2	Silicone	⊙		1.30	1.3	-	30	40	8	16	-40	160	HF

	Material	Colour	Hardness	Surface	Diameter	Min. pulley diameter	Pull for 8% elongation	Temperature resistance ⁽³⁾		
								Sh.A	mm	mm
 Round belts										
ES603	RU-3 HP blue	TPU HP [®]	●	85	smooth	3	20	15	-20	60
ES604	RU-4 HP blue	TPU HP [®]	●	85	smooth	4	35	26	-20	60
ES605	RU-5 HP blue	TPU HP [®]	●	85	smooth	5	45	42	-20	60
ES606	RU-6 HP blue	TPU HP [®]	●	85	smooth	6	50	60	-20	60
ES607	RU-8 HP blue	TPU HP [®]	●	85	smooth	8	70	110	-20	60
ES719	RU-4 R HP blue	TPU HP [®]	●	85	rough	4	35	26	-20	60
ES720	RU-6 R HP blue	TPU HP [®]	●	85	rough	6	50	60	-20	60





Round belts

ES873	RU-3 blue DET	TPU	●	85	smooth	3	20	18	-20	60
ES790	RU-4 blue DET	TPU	●	85	smooth	4	35	30	-20	60
ES822	RU-5 blue DET	TPU	●	85	smooth	5	45	50	-20	60
ES832	RU-5 R blue DET	TPU	●	70	rough	5	45	50	-20	60
ES791	RU-6 blue DET	TPU	●	85	smooth	6	50	70	-20	60
ES792	RU-8 blue DET	TPU	●	85	smooth	8	70	130	-20	60
ES830	RU-8 R blue DET	TPU	●	70	rough	8	70	130	-20	60


HP^{AM} Transversal profiles

	Code	Type	Material	Hardness	Dimensions base x height mm	Minimum pitch		Min. diameter ⁽¹⁾	
						long. mm	transv. mm	long. mm	transv. mm
	ES993	L20 U HP blue AM	TPU HP [®]	70 Sh.A	10 x 20	-	40	-	40
	ES994	L30 U HP blue AM	TPU HP [®]	70 Sh.A	10 x 30	-	40	-	40
	ES995	L40 U HP blue AM	TPU HP [®]	70 Sh.A	10 x 40	-	40	-	40
	ES996	L50 U HP blue AM	TPU HP [®]	70 Sh.A	10 x 50	-	40	-	40
	ES997	L80 U HP blue AM	TPU HP [®]	70 Sh.A	10 x 80	-	40	-	40
	ES998	L80 U HP blue 55D AM	TPU HP [®]	55 Sh.D	10 x 80	-	40	-	40
	ES1000	T20 U HP blue AM	TPU HP [®]	70 Sh.A	10 x 20	-	40	-	40
	ES1001	T30 U HP blue AM	TPU HP [®]	70 Sh.A	10 x 30	-	40	-	40
	ES1002	T40 U HP blue AM	TPU HP [®]	70 Sh.A	10 x 40	-	40	-	40
	ES1003	T50 U HP blue AM	TPU HP [®]	70 Sh.A	10 x 50	-	40	-	40
	ES1004	T60 U HP blue AM	TPU HP [®]	70 Sh.A	10 x 60	-	40	-	40
	ES1005	T50 U HP blue 55MD AM	TPU HP [®]	55 Sh.D	10 x 50 ⁽²⁾	-	45	-	65
	ES1012	T80 U HP RG blue 55MD AM	TPU HP [®]	55 Sh.D	10 x 80 ⁽²⁾	-	45	-	65
	ES1006	T100 U HP blue 55MD AM	TPU HP [®]	55 Sh.D	10 x 100 ⁽²⁾	-	45	-	65
	ES1015	T100 U HP RG blue 55MD AM	TPU HP [®]	55 Sh.D	10 x 100 ⁽²⁾	-	45	-	65
	ES970	T120 U HP blue 55MD AM	TPU HP [®]	55 Sh.D	10 x 120 ⁽²⁾	-	45	-	65
	ES971	T120 U HP RG blue 55MD AM	TPU HP [®]	55 Sh.D	10 x 120 ⁽²⁾	-	45	-	65
	ES973	T150 U HP blue 55 MD AM	TPU HP [®]	55 Sh.D	10 x 150 ⁽²⁾	-	45	-	65
	ES1013	TS80 U HP blue 55MD AM	TPU HP [®]	55 Sh.D	10 x 80 ⁽²⁾	70	100	-	65
	ES1008	TS100 U HP blue 55MD AM	TPU HP [®]	55 Sh.D	10 x 100 ⁽²⁾	80	100	-	65
	ES1007	TS120 U HP blue 55MD AM	TPU HP [®]	55 Sh.D	10 x 120 ⁽²⁾	90	100	-	65


DET[®] Profiles / Guides

	Code	Type	Material	Hardness	Dimensions base x height mm	Minimum pitch		Min. diameter ⁽¹⁾	
						long. mm	transv. mm	long. mm	transv. mm
	ES751	K6 U P blue DET	TPU	85 Sh.A	6 x 3	40	40	35	-
	ES752	K8 U blue DET	TPU	85 Sh.A	8 x 5	40	40	50	-
	ES733	K10 U blue DET	TPU	85 Sh.A	10 x 6	40	40	65	-
	ES826	K13 U blue DET	TPU	85 Sh.A	13 x 8	45	45	85	80
	ES813	K17 U blue DET	TPU	85 Sh.A	17 x 11	45	45	125	120
	ES827	KN13 U blue DET	TPU	85 Sh.A	13 x 8	45	45	60	80
	ES814	KN17 U blue DET	TPU	85 Sh.A	17 x 11	45	45	120	120
	ES844	S8 U blue DET	TPU	70 Sh.A	8 x 8	40	40	70	50
	ES843	S12 U blue DET	TPU	70 Sh.A	12 x 12	45	45	100	80
	ES869	T20 U blue DET	TPU	85 Sh.A	10 x 20	-	45	-	60
	ES870	T30 U blue DET	TPU	85 Sh.A	10 x 30	-	45	-	60
	ES803	T40 U blue DET	TPU	85 Sh.A	10 x 40	-	45	-	60
	ES804	T50 U blue DET	TPU	85 Sh.A	10 x 50	-	45	-	60
	ES871	T60 U blue DET	TPU	85 Sh.A	10 x 60	-	45	-	60
	ES845	T50 U blue DET 55D	TPU	55 Sh.D	10 x 50	-	45	-	65

HP[®]AM Sidewalls

	Code	Type	Material	Hardness	Thickness	Dimensions			Min. diameter ⁽¹⁾
						Base mm	Height mm	Pitch mm	
	ES987	C-U 10/20 HP blue AM	TPU HP [®]	85 Sh.A	1.6	22	20	24	50
	ES988	C-U 10/30 HP blue AM	TPU HP [®]	85 Sh.A	1.6	22	30	24	70
	ES989	C-U 10/40 HP blue AM	TPU HP [®]	85 Sh.A	1.6	22	40	24	100
	ES990	C-U 10/50 HP blue AM	TPU HP [®]	85 Sh.A	1.6	22	50	24	120
	ES991	C-U 20/60 HP blue AM	TPU HP [®]	85 Sh.A	1.6	42	60	50	150
	ES992	C-U 20/80 HP blue AM	TPU HP [®]	85 Sh.A	1.6	42	80	50	190
	ES983	C-U 20/40 HP Compact blue AM	TPU HP [®]	92 Sh.A	2.7	42	40	40	100
	ES984	C-U 20/50 HP Compact blue AM	TPU HP [®]	92 Sh.A	2.7	42	50	40	120
	ES985	C-U 20/60 HP Compact blue AM	TPU HP [®]	92 Sh.A	2.7	42	60	40	145
	ES982	C-U 20/80 HP Compact blue AM	TPU HP [®]	92 Sh.A	2.7	42	80	40	200
	ES986	C-U 20/100 HP Compact blue AM	TPU HP [®]	92 Sh.A	2.7	42	100	40	240
	ES1017	C-U 20/120 HP Compact blue AM	TPU HP [®]	92 Sh.A	2.7	42	120	40	290

DET[®] Sidewalls

	Code	Type	Material	Hardness	Thickness	Dimensions			Min. diameter ⁽¹⁾
						Base mm	Height mm	Pitch mm	
	ES848	C-U 10/20 blue DET	TPU	85 Sh.A	1.7	22	20	24	50
	ES849	C-U 10/30 blue DET	TPU	85 Sh.A	1.7	22	30	24	70
	ES850	C-U 10/40 blue DET	TPU	85 Sh.A	1.7	22	40	24	100
	ES851	C-U 10/50 blue DET	TPU	85 Sh.A	1.7	22	50	24	120
	ES852	C-U 20/60 blue DET	TPU	85 Sh.A	1.7	42	60	50	150
	ES853	C-U 20/80 blue DET	TPU	85 Sh.A	1.7	42	80	50	190

MF[™] Seamless belts

Type	Outer cover			Traction core	Inner cover			Total thickness	Pull for 1% elong.
	Material	Colour	Sh.A		Material	Colour	Sh.A		
MF R-052	Elastomer	●	45	---	Elastomer	●	45	5÷15	0.1 ⁽⁴⁾
MF R-053	Elastomer	●	45	---	Elastomer	●	65	5÷15	0.1 ⁽⁴⁾
MF D-SIL blue Food Grade	Silicone	●	35	PET	Elastomer	●	90	5÷10	10.0
MF HS W-300	Elastomer	○	40	PET	---	●	---	6÷12	10.0
MF R-300	Elastomer	●	45	PET	---	●	---	6÷12	10.0
MF B-300	Elastomer	●	50	PET	---	●	---	6÷12	10.0

⁽¹⁾ Minimum pulley diameters referred to environment conditions of 20 °C

⁽²⁾ Available in 800 mm length bars

⁽³⁾ Use of the seamless belt with limit values may reduce its life.

⁽⁴⁾ Strength in N/mm² at 10% elongation.

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Chiorino operates all over the world through the Group companies and more than 100 distributors.

More info on www.chiorino.com



Your partner
for food safety



CHOCOLATE & CONFECTIONERY

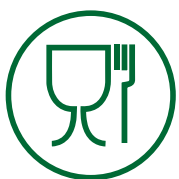
Belting
Solutions



LEADING CONVEYOR & PROCESS BELTS FOR **FOOD SAFETY**

Chiorino continues to **lead the way in the food industry**, with belting solutions that represent a breakthrough in food safety, sustainable efficiency and cost optimization.

Thanks to its specialized technical knowledge and experience, Chiorino wide range of solutions fully meet **processing and packaging requirements of the Chocolate & Confectionery industry**, performing outstandingly and overcoming today's challenges of the industry.



Food safety



Risk management



Sustainability



Optimized TCO

SUSTAINABILITY

Chiorino develops fully environmental-friendly belting solutions that guarantee **highly sustainable performances** for food processing and packaging, reducing the use of natural resources, such as energy and water, minimizing product waste and cutting downtimes. The best sustainability performance also translates into **optimized cost of ownership**.



WATER
SAVING



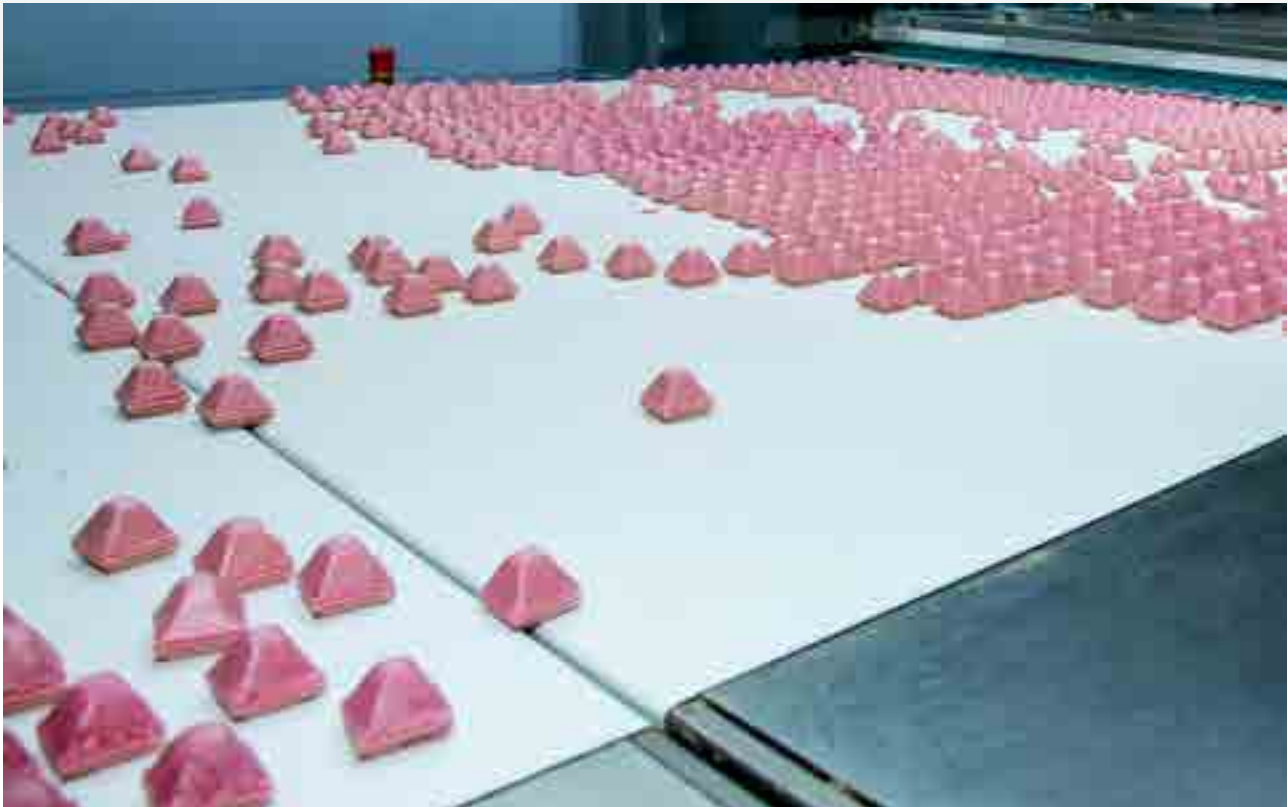
ENERGY
SAVING



REDUCED
PRODUCT WASTE



MINIMIZED
DOWNTIMES



CHIORINO IS MEMBER OF



EMPOWERING HACCP



Chiorino food belting solutions fully comply with the latest & strictest European and International Food Regulations and are particularly recommended for the **HACCP** system.

CERTIFIED FOOD COMPLIANCE



Regulation EC 1935/2004 and amendments

Regulation EC 2023/2006 and amendments

Regulation EU 10/2011 and amendments

FDA (Food and Drug Administration)

REGULATION NSF/ANSI 3-A 14159-3 and amendments

USDA (United States Department of Agriculture)

HALAL (World Halal Authority)



VEGAN CERTIFIED CONVEYOR BELTS

Chiorino premium food belts are V-Label Vegan certified. The V-Label certification is an international seal of quality and safety for labelling vegan products.

The growth of plant-based food consumption is impacting significantly on food and packaging industry, requiring certified components to ensure compliance with the Vegan philosophy.

Chiorino V-Label certified solutions are compliant with the Vegan food processing.



AT THE FOREFRONT OF CO

Food Safety & Hygiene



Optimized Cost of Ownership



Risk management



CONFECTIONERY EVOLUTION



Sustainability



Production efficiency



Industry 4.0

CHIORINO'S UNIQUE &



Best hygienic belt for the HACCP



TOTAL FOOD SAFETY & HYGIENE



SUPERIOR PERFORMANCES



EASY TO CLEAN & SANITIZE



Enhancing food safety & hygiene



ANTIMICROBIAL BACTERIOSTATIC PROPERTIES



PREVENT PRODUCT RECALLS



PRESERVE FOOD QUALITY



The ultimate positive drive belt



ANTIMICROBIAL BACTERIOSTATIC PROPERTIES



SUPERIOR PERFORMANCES



OPTIMIZED COST OF OWNERSHIP

MATCHLESS SOLUTIONS

DET[®]

+300% Metal Detectability

PREVENT PRODUCT RECALLS



TOTAL FOOD SAFETY & HYGIENE



LONG SERVICE LIFE



FXD[™]

X-Ray & Metal Detectable solutions

TOTAL FOOD SAFETY & HYGIENE



RISK MINIMIZATION



OPTIMIZED COST OF OWNERSHIP



MF[™]

Best seamless belts for Packaging

INCREASED PRODUCTION EFFICIENCY



SUPERIOR PERFORMANCES



LONG SERVICE LIFE



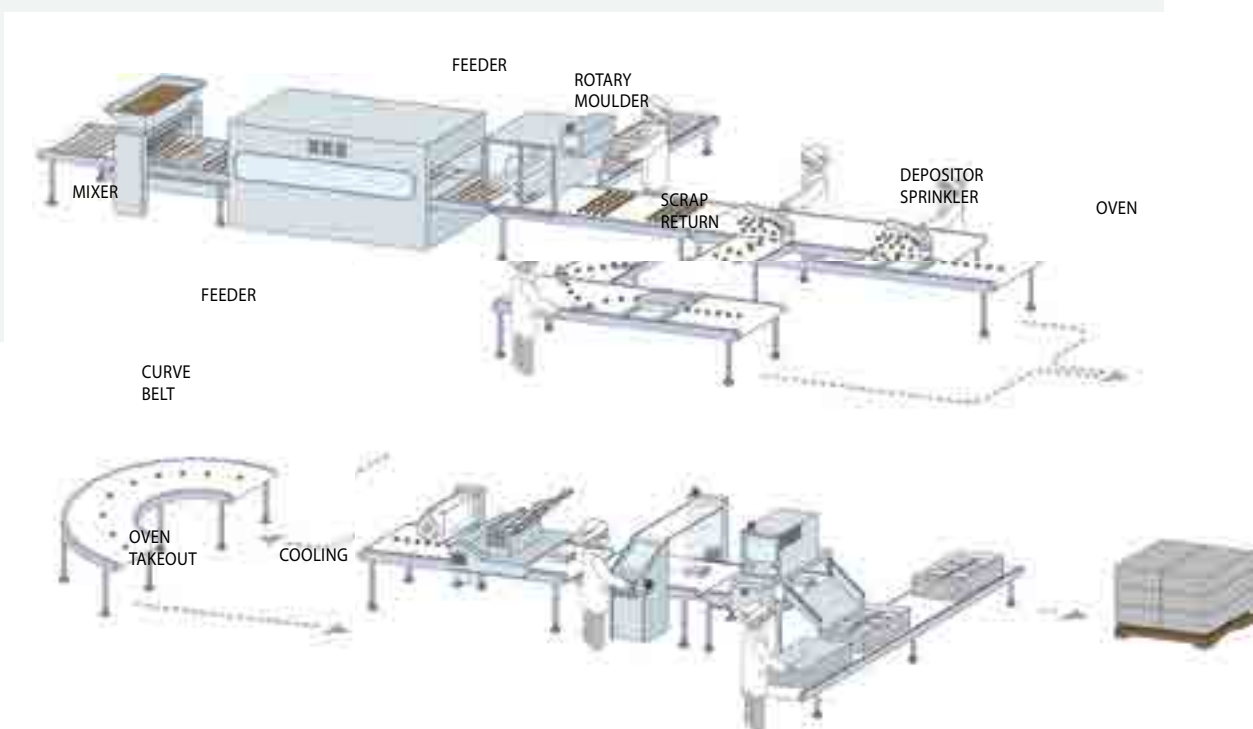


PROCESSES & APPLICATIONS

Chiorino offers a wide range of high performing food belts that satisfy all the demanding applications to process a wide variety of confectionery food products, such as chocolate, bars, sweets, caramel, candies, pastry etc.

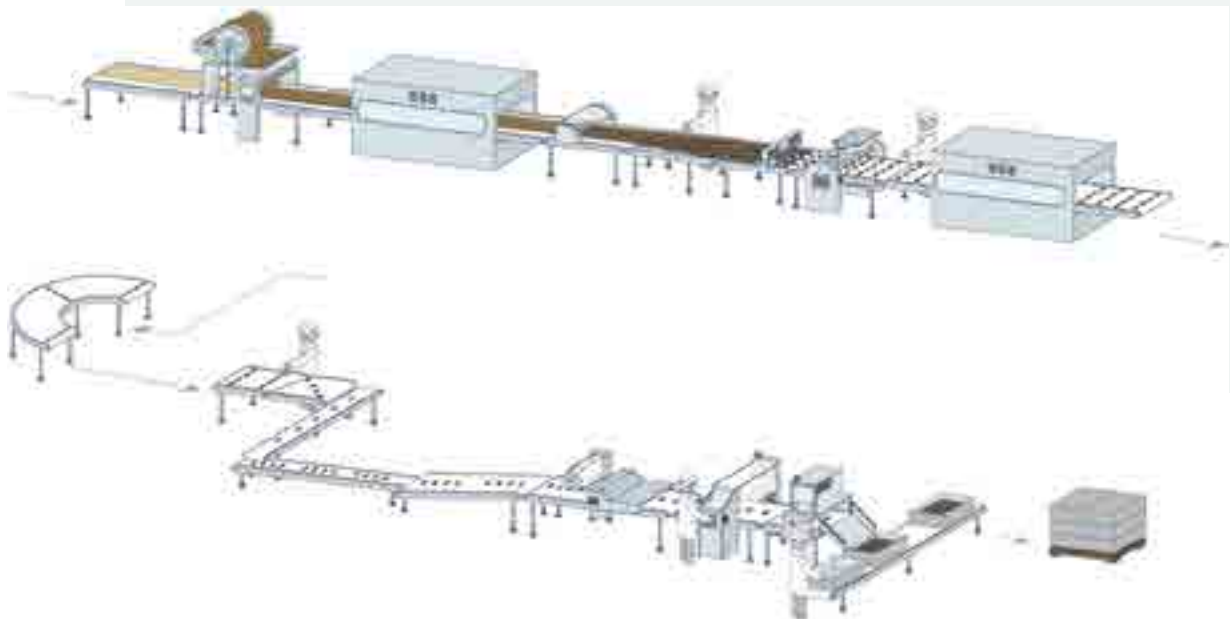
Moulded chocolate

Chiorino belting solutions are developed to provide the best resistance to fats, oils, low temperatures and mechanical stress guaranteeing production efficiency, longer service life, product safety and an optimized cost of ownership.



Chocolate bars

Chiorino belting solutions are developed to provide the best resistance to fats, oils, low temperatures and mechanical stress guaranteeing production efficiency, longer service life, product safety and an optimized cost of ownership.

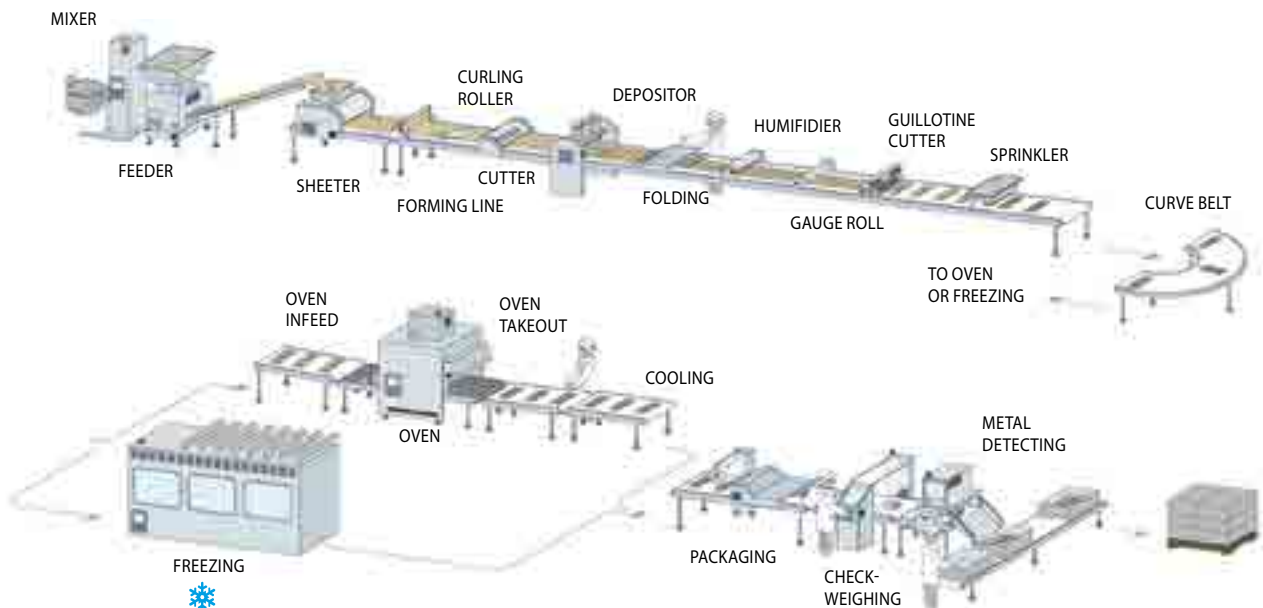


The wide range of Chiorino belting solutions guarantee excellent release properties and great precision in product positioning and transferring, with a superior resistance to fats, oils and low temperature. The result is higher production efficiency, reduced downtimes and a longer belt service life.



Pastry

Chiorino belting solutions are developed to provide a superior resistance to aggressive fats, oils and high & low temperatures, guaranteeing excellent release properties to reduce product waste, increase production efficiency, product safety and a longer service life.



Cooling tunnels

Conveyor belts are critical elements in chocolate cooling application because they have to guarantee the correct thermal conductivity to enhance chocolate crystallization as well as lower energy consumption.

Chiorino specialized belts for cooling tunnel provide premium chemical and mechanical performance, they are easy to clean and optimize the total cost of ownership.



KEY FEATURES	MAIN BENEFITS
Superior thermal conductivity	Increased production efficiency
High chemical resistance	Excellent release properties
Easy to clean & low energy consumption	Optimized TCO



HP® Dehesive Food Belts

The Chiorino HP® Dehesive belts offer excellent release properties with any kind of sticky product. Due to their high chemical & oils resistance, Chiorino HP® Dehesive Belts guarantee superior performances.

- Non marking
- Easy to clean
- Excellent product's transfer
- Perfect product's positioning



KEY FEATURES	MAIN BENEFITS
Flexible belt friction according to the application	Non marking
Excellent release properties	Easy to clean
High chemicals & oils resistance	Perfect product transfer and positioning

Curve belts



Chiorino curve belts can be manufactured without any limitation in the external radius and angle, from a few degrees up to a complete circle (360°), according to any dimensional requirement and in accordance with customized drawings, ensuring absolute precision and correct working on the conveyor.

KEY FEATURES	MAIN BENEFITS
Product precision transfer	Increased production efficiency
Excellent release properties	Minimized product waste
High customization	Increased service quality

Multipurpose Food Belts

Chiorino multipurpose belts are developed to avoid belt fraying and reduce the risk of product contamination. According to the product they have to convey, they can have different types of surface:

- Glossy: offers an optimum balance between adhesive properties and release capabilities
- Matt: assures excellent release of any sticky product as dough, pastry or candies.



KEY FEATURES	MAIN BENEFITS
Excellent release properties	Minimized product waste
Frayless	Increased efficiency
High resistance to oils, fats and abrasion	Long service life

High release TPO belts



The Chiorino TPO (Thermoplastic Polyolefin) belts are ideal to process sticky food, such as granola bars, stuffed rice, honey-based confectionery. The perfectly smooth surface guarantees an excellent release, reducing cleaning operations and product waste. The belt provides an extended service life thanks to highest chemical and mechanical resistance.

KEY FEATURES	MAIN BENEFITS
Excellent release properties	Easy to clean
Highest chemicals & oils resistance	Extend service life
Extreme temperature resistance	Optimized cost of ownership

Food Compliant Marking Technology

The Chiorino Marking Technology meets the requirements of a wide variety of applications of the Confectionery 4.0 where traceability, automatization, improving efficiency and optimizing the total cost of ownership are strategical issues.

It is the ideal solution to customize conveyors and process belts with any kind of drawings, QR codes and logos.

Chiorino Marking Technology is EU Food compliant.



KEY FEATURES	MAIN BENEFITS
Perfect manual or automatic product positioning	Minimized product waste
Allows multiple products in a single production line	Increased production efficiency
Help operators with product identification	Optimized TCO
EU Food compliant	Total food safety





PRODUCTION PROGRAM

Code	Type	Conveying surface material	Colour	Permanent antistatic (UNI EN Iso 21179)	Total thickness mm	Weight Kg/m ²	Knife edge min. radius ⁽¹⁾ mm	Bending pulley min. diameter ⁽¹⁾ mm	Counter-bending pulley min. diameter ⁽¹⁾ mm	Pull at 1% elongation ⁽²⁾ N/mm	Max. admissible pull N/mm	Temperature resistance min. / max ⁽³⁾ °C	Conveying surface coefficient of friction ⁽⁴⁾
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NA790	EL2-U10 HP W	TPU HP®	○		1.00	1.1	-	10	15	2	2	-30 60	MF
NA785	EL2-U10 HP blue	TPU HP®	●		1.00	1.1	-	10	15	2	2	-30 60	MF
NA1089	EL3-U15 HP PN blue	TPU HP®	●		1.50	1.4	-	10	15	3	3	-30 60	MF
NA899	EL4-U20 HP blue	TPU HP®	●		2.00	2.3	-	10	15	4	4	-30 60	MF
NA949	1M5 U0-U2 HP D W A	TPU HP®	○		0.70	0.7	3	6	16	5	5	-20 100	HF
NA1235	1M5 U0-U2 HP D LF W A	TPU HP®	○		0.90	1.0	3	6	16	5	5	-20 100	LF
NA1160	2M5 U0-U2 HP D W A	TPU HP®	○		1.30	1.5	4	8	16	6	12	-20 100	HF
NA1234	2M5 U0-U2 HP D LF W A	TPU HP®	○		1.30	1.5	4	8	16	6	12	-20 100	LF
NA948	1M5 U0-U2 HP W A	TPU HP®	○		0.70	0.8	3	6	16	5	5	-30 110	MF
NA946	1M5 U0-U2 HP W S A	TPU HP®	○		0.70	0.8	3	6	16	5	5	-30 110	HF
NA1052	1M5 U0-U2 HP blue S A	TPU HP®	●		0.70	0.8	3	6	16	5	5	-30 110	HF
NA947	1M5 U0-U2 HP VL blue A	TPU HP®	●		0.70	0.8	3	6	16	5	5	-30 110	MF
NA1509	1M5 U0-U2 HP PPL blue A	TPU HP®	●		1.00	0.9	3	6	16	5	5	-30 110	MF
NA983	1T6 U0-U2 HP W A	TPU HP®	○		0.80	0.8	4	8	16	6	6	-30 110	MF
NA716	2M5 U0-U0 HP A	TPU HP® ⁽⁵⁾	○		1.00	1.0	4	8	16	6	12	-30 110	LF
NA1057	2M5 U0-U0 HP blue A	TPU HP® ⁽⁵⁾	●		1.00	1.0	4	8	16	6	12	-30 110	LF
NA789	2M5 U0-U2 HP W A	TPU HP®	○		1.30	1.4	4	8	16	6	12	-30 110	MF
NA1067	2M5 U0-U2 HP blue A	TPU HP®	●		1.30	1.4	4	8	16	6	12	-30 110	MF
NA913	2M5 U0-U2 HP W S A	TPU HP®	○		1.30	1.4	4	8	16	6	12	-30 110	HF
NA1054	2M5 U0-U2 HP blue S A	TPU HP®	●		1.30	1.4	4	8	16	6	12	-30 110	HF
NA1410	2M5 U0-U2 HP VL blue	TPU HP®	●		1.30	1.4	4	8	16	5	10	-30 110	MF
NA786	2M5 U0-U2 HP VL blue A	TPU HP®	●		1.30	1.4	4	8	16	6	12	-30 110	MF
NA842	2M5 U0-U2 HP PN W A	TPU HP®	○		1.60	1.5	4	8	16	6	12	-30 110	MF
NA811	2M5 U0-U2 HP PN blue A	TPU HP®	●		1.60	1.5	4	8	16	6	12	-30 110	MF
NA1041	2MT6 U0-0 HP	Cotton	○		1.50	1.4	4	8	16	6	12	-30 100	LF
NA1215	2MT6 U0-0 HP E/C	Cotton-PET	○		1.50	1.4	4	8	16	6	12	-30 100	LF
NA992	2T12 U0-U2 HP VL W A	TPU HP®	○		1.60	1.7	6	12	50	12	24	-30 110	MF
NA1113	2T12 U0-U2 HP VL blue A	TPU HP®	●		1.60	1.7	6	12	50	12	24	-30 110	MF



NA1669	EL2-U10 HP blue AM	TPU HP®	●		1.00	1.1	-	10	15	2	2	-30 60	MF
NA1688	EL3-U15 HP blue AM	TPU HP®	●		1.50	1.6	-	10	15	3	3	-30 60	MF
NA1758	EL3-U15 HP PN blue AM	TPU HP®	●		1.50	1.4	-	10	15	3	3	-30 60	MF
NA1667	1M5 U0-U2 HP blue A AM	TPU HP®	●		0.70	0.9	3	6	16	5	5	-30 110	MF
NA1665	1M5 U0-U2 HP VL blue A AM	TPU HP®	●		0.70	0.8	3	6	16	5	5	-30 110	MF
NA1717	1DM8 U0-U2 HP W A AM	TPU HP®	○		1.35	1.4	4	8	16	8	16	-30 110	MF
NA1747	2M5 U0-U0 HP A AM	TPU HP® ⁴	○		1.00	1.0	4	8	16	6	12	-30 110	LF
NA1760	2M5 U0-U0 HP blue A AM	TPU HP® ⁴	●		1.00	1.1	4	8	16	6	12	-30 110	LF
NA1775	2M5 U0-U2 HP W AM	TPU HP®	○		1.30	1.4	4	8	16	6	12	-30 110	MF
NA1770	2M5 U0-U2 HP W A AM	TPU HP®	○		1.30	1.4	4	8	16	6	12	-30 110	MF
NA1748	2M5 U0-U2 HP W S A AM	TPU HP®	○		1.30	1.4	4	8	16	6	12	-30 110	HF
NA1668	2M5 U0-U2 HP blue A AM	TPU HP®	●		1.30	1.4	4	8	16	6	12	-30 110	MF
NA1766	2M5 U0-U2 HP blue S A AM	TPU HP®	●		1.30	1.4	4	8	16	6	12	-30 110	HF
NA1666	2M5 U0-U2 HP VL blue A AM	TPU HP®	●		1.30	1.4	4	8	16	6	12	-30 110	MF
NA1761	2M5 U2-U2 HP PN blue AM	TPU HP®	●		1.85	1.7	-	15	30	6	12	-30 110	MF



NA1724A	HP Compact 15 blue AM	TPU HP®	●		1.50	1.6	-	25	60	5	-	-30 110	MF
NA1729A	HP Compact 20 blue AM	TPU HP®	●		2.00	2.1	-	50	80	8	-	-30 110	MF
NA1706A	HP Compact 25 blue AM	TPU HP®	●		2.50	2.9	-	40	40	8	-	-30 110	MF
NA1730A	HP Compact 25 PN blue AM	TPU HP®	●		2.50	2.9	-	40	40	8	-	-30 110	HF
NA1725A	HP Compact 25 RG blue AM	TPU HP®	●		2.50	2.9	-	40	40	8	-	-30 110	HF
NA1725A RG	HP Compact RG 25 blue AM	TPU HP®	●		2.50	2.9	-	40	40	8	-	-30 110	MF
NA1726A	HP Compact 25 VL blue AM	TPU HP®	●		2.50	2.9	-	40	40	8	-	-30 110	MF
NA1727A	HP Compact 40 blue AM	TPU HP®	●		4.00	4.1	-	80	120	15	-	-30 110	MF

Explanation of type designation

Chocolate bars				Moulded chocolate	Pastry					Other processes and packaging					Type
Drum cooler	Spreaded belts	Optional processes	Metering	Demoulding	Mixer	Sheeter	Forming line	Oven infeed	Oven takeout	Cooling tunnel	Transfer to packaging	Curve belt	Packaging	Check-weighing	

																EL2-U10 HP W
																EL2-U10 HP blue
																EL3-U15 HP PN blue
																EL4-U20 HP blue
																1M5 U0-U2 HP D W A
																1M5 U0-U2 HP D LF W A
																2M5 U0-U2 HP D W A
																2M5 U0-U2 HP D LF W A
																1M5 U0-U2 HP W A
																1M5 U0-U2 HP W S A
																1M5 U0-U2 HP blue S A
																1M5 U0-U2 HP VL blue A
																1M5 U0-U2 HP PPL blue A
																1T6 U0-U2 HP W A
																2M5 U0-U0 HP A
																2M5 U0-U0 HP blue A
																2M5 U0-U2 HP W A
																2M5 U0-U2 HP blue A
																2M5 U0-U2 HP W S A
																2M5 U0-U2 HP blue S A
																2M5 U0-U2 HP VL blue
																2M5 U0-U2 HP VL blue A
																2M5 U0-U2 HP PN W A
																2M5 U0-U2 HP PN blue A
																2MT6 U0-0 HP
																2MT6 U0-0 HP E/C
																2T12 U0-U2 HP VL W A
																2T12 U0-U2 HP VL W A

																EL2- U10 HP blue AM
																EL3-U15 HP blue AM
																EL3-U15 HP PN blue AM
																1M5 U0-U2 HP blue A AM
																1M5 U0-U2 HP VL blue A AM
																1DM8 U0-U2 HP W A AM
																2M5 U0-U0 HP A AM
																2M5 U0-U0 HP blue A AM
																2M5 U0-U0 HP A AM
																2M5 U0-U2 HP W A AM
																2M5 U0-U2 HP W S A AM
																2M5 U0-U2 HP blue A AM
																2M5 U0-U2 HP blue S A AM
																2M5 U0-U2 HP VL blue A AM
																2M5 U2-U2 HP PN blue AM

																HP Compact 15 blue AM
																HP Compact 20 blue AM
																HP Compact 25 blue AM
																HP Compact 25 PN blue AM
																HP Compact 25 RG blue AM
																HP Compact RG 25 blue AM
																HP Compact 25 VL blue AM
																HP Compact 40 blue AM

CONVEYOR AND PROCESS BELTS	
2	Number of plies
M	Textile carcass: DM Rigid double weft M Rigid polyester MT Combined polyester T Flexible polyester
5	Pull for 1% elongation (N/mm)
U	Bottom cover
0	Thickness (mm/10)
U	Top cover
2	Thickness (mm/10)
HP	Other characteristics Textures (see photos)
EL	Elastic belt without textile carcass
2	Pull for 8% elongation (N/mm)
U	Material
10	Thickness (mm/10)
PN	Other characteristics Textures (see photos)
SILON	Non woven
25	Thickness (mm/10)
W	White colour
Coating and interply materials	
O	Polyolefin
S	Silicone
U	Polyurethane
Other characteristics	
A	Permanent antistatic
AM	Antimicrobial
D	Dehesive
DB	Dark blue
GS	Glossy surface
HF	Surface with high coeff. of friction
HR	High release
LB	Light blue
LF	Low friction surface
R	High transversal stability
S	Soft polyurethane cover (70 Sh.A)
SP	Production width up to 3600 mm
VL	Velvet finish
W	White
XW-P	Production width up to 3500 mm

HP COMPACT DRIVE	
HP	Product system HP
Compact	Compact belt design, reinforced traction core
Drive	Toothed profile on the running side. Minidrive: knife roller
25	Thickness (mm/10)
40	Pitch (mm)
AM	Other characteristics Textures (see photos)

(1) Minimum radius / pulley diameter is dependent on the joint recommended by Chiorino.

(2) EL series: pull for 8% elongation.

(3) Use of the belt with limit values may reduce its life.

(4) LF Low friction
MF Medium friction
HF High friction

(5) Fabric with HP® TPU impregnation.

(6) This chart provides guidance to the belt selection based on Chiorino's field experience, but it is not binding.

The technical data of this table has been formulated under normal environment conditions. They are subject to alteration without notice.

Code	Type	Conveying surface material	Colour	Permanent antistatic (UNI EN ISO 21179)	Total thickness mm	Weight Kg/m ²	Knife edge min. radius ⁽¹⁾ mm	Bending pulley min. diameter ⁽¹⁾ mm	Counter-bending pulley min. diameter ⁽¹⁾ mm	Pull at 1% elongation ⁽²⁾ N/mm	Max. admissible pull N/mm	Temperature resistance min./max ⁽³⁾ °C	Conveying surface coefficient of friction ⁽⁴⁾
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HP COMPACT DRIVE AM

NA1729C_D13	HP Compact Drive 20/40 blue AM	TPU HP®	●		2.00	2.1	-	80	120	8	-	-30 90	MF
NA1706C_D13	HP Compact Drive 25/40 blue AM	TPU HP®	●		2.50	2.9	-	80	120	8	-	-30 90	MF
NA1730C_D13	HP Compact Drive 25/40 PN blue AM	TPU HP®	●		2.50	2.9	-	80	120	8	-	-30 90	HF
NA1725C_D13	HP Compact Drive 25/40 RG blue AM	TPU HP®	●		2.50	2.9	-	80	120	8	-	-30 90	HF
NA1726C_D13	HP Compact Drive 25/40 VL blue AM	TPU HP®	●		2.50	2.9	-	80	120	8	-	-30 90	LF
NA1727C_D13	HP Compact Drive 40/40 blue AM	TPU HP®	●		4.00	4.1	-	80	120	15	-	-30 90	MF

HP COMPACT mini DRIVE AM

NA1724F_D6	HP Compact Minidrive 15/20 blue AM	TPU HP®	●		1.50	1.6	-	25	60	5	-	-30 90	MF
NA1761F_D6	HP Compact Minidrive 15/20 PN blue AM	TPU HP®	●		1.50	1.6	-	25	60	5	-	-30 90	HF

FXD™

NA1590	1M5 U0-U2 FXD	TPU	○		0.75	0.8	4	8	16	5	5	-20 100	MF
NA1598	1M5 U0-U2 FXD VL	TPU	○		0.75	0.9	4	8	16	5	5	-20 100	LF
NA1606	1T6 U0-U2 FXD	TPU	○		0.80	0.8	4	8	16	6	6	-20 100	MF
NA1591	2M5 U0-U2 FXD	TPU	○		1.30	1.9	4	8	16	6	12	-20 100	MF
NA1599	2M5 U0-U2 FXD VL	TPU	○		1.30	1.9	4	8	16	6	12	-20 100	LF

FXD™ AM

NA1714	1M5 U0-U2 FXD AM	TPU	○		0.75	0.8	4	8	16	5	5	-20 100	MF
NA1754	1M5 U0-U2 FXD VL AM	TPU	○		0.75	0.8	4	8	16	5	5	-20 100	LF
NA1753	2M5 U0-U2 FXD AM	TPU	○		1.30	1.4	4	8	16	6	12	-20 100	MF
NA1782	2M5 U0-U2 FXD blue AM	TPU	●		1.30	1.4	4	8	16	6	12	-20 100	MF
NA1755	2M5 U0-U2 FXD VL AM	TPU	○		1.30	1.4	4	8	16	6	12	-20 100	LF

DET™

NA1379	EL4-U20 blue DET	TPU	●		2.00	2.3	-	10	15	4	4	-30 60	MF
NA1323	EL6-U30 blue DET	TPU	●		3.00	3.4	-	20	40	6	6	-30 60	MF
NA1558	1M5 U0-U2 blue DET	TPU	●		0.80	0.8	4	8	16	5	5	-30 100	LF
NA1565	2M5 U0-U0 blue DET	TPU ⁽⁵⁾	●		1.00	1.1	4	8	16	5	10	-30 100	MF
NA1373	2M5 U0-U2 blue DET	TPU	●		1.30	1.4	4	8	16	5	10	-30 100	MF
NA1427	2M5 U0-U2 PN blue DET	TPU	●		1.60	1.5	4	8	16	5	10	-30 100	MF
NA1474	2MT5 U0-U2 blue DET	TPU	●		1.40	1.4	4	8	16	5	10	-30 100	MF
NA1374	2T12 U0-U2 blue DET	TPU	●		1.60	1.8	-	25	50	12	24	-30 100	MF
NA1406	3M8 U0-U5 blue DET	TPU	●		2.30	2.4	-	60	100	8	16	-30 100	MF

DET™ COMPACT

NA1460A	Compact 25 blue DET	TPU	●		2.50	2.9	-	50	80	8	-	-30 100	LF
NA1561A	Compact 25 PN blue DET	TPU	●		2.50	2.9	-	50	80	8	-	-30 100	HF

DET™ COMPACT DRIVE

NA1460C_D13	Compact Drive 25/40 blue DET	TPU	●		2.50	2.9	-	80	120	8	-	-30 90	MF
NA1561C_D13	Compact Drive 25/40 PN blue DET	TPU	●		2.50	2.9	-	80	120	8	-	-30 90	MF

DET™ COMPACT mini DRIVE

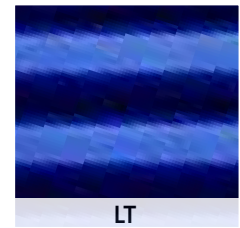
NA1482F_D6	Compact Minidrive 15/20 A blue DET	TPU	●		1.50	1.7	-	20	50	10	10	-30 90	MF
NA1461F_D6	Compact Minidrive 15/20 blue DET	TPU	●		1.50	1.7	-	25	60	5	5	-30 90	MF

Polyolefin

NA1597	2MT4 U0-O2 W A	Polyolefin	○		1.10	1.0	3	6	16	4	8	-40 80	LF
NA1632	2MT4 U0-O2 blue A	Polyolefin	●		1.10	1.0	3	6	16	4	8	-40 80	LF
NA1677	2M8 O0-O4 W A	Polyolefin	○		2.00	1.8	-	30	40	8	16	-40 80	LF

Textures

Chocolate bars			Moulded chocolate	Pastry				Other processes and packaging					Type			
Drum cooler	Spread belts	Optional processes	Metering	Demoulding	Mixer	Sheeter	Forming line	Oven infeed	Oven takeout	Cooling tunnel	Transfer to packaging	Curve belt		Packaging	Check-weighing	Metal detecting
																HP Compact Drive 20/40 blue AM
																HP Compact Drive 25/40 blue AM
																HP Compact Drive 25/40 PN blue AM
																HP Compact Drive 25/40 RG blue AM
																HP Compact Drive 25/40 VL blue AM
																HP Compact Drive 40/40 blue AM
																HP Compact Minidrive 15/20 blue AM
																HP Compact Minidrive 15/20 PN blue AM
																1M5 U0-U2 FXD
																1M5 U0-U2 FXD VL
																1T6 U0-U2 FXD
																2M5 U0-U2 FXD
																2M5 U0-U2 FXD VL
																1M5 U0-U2 FXD AM
																1M5 U0-U2 FXD VL AM
																2M5 U0-U2 FXD AM
																2M5 U0-U2 FXD blue AM
																2M5 U0-U2 FXD VL AM
																EL4-U20 blue DET
																EL6-U30 blue DET
																1M5 U0-U2 blue DET
																2M5 U0-U0 blue DET
																2M5 U0-U2 blue DET
																2M5 U0-U2 PN blue DET
																2MT5 U0-U2 blue DET
																2T12 U0-U2 blue DET
																3M8 U0-U5 blue DET
																Compact 25 blue DET
																Compact 25 PN blue DET
																Compact Drive 25/40 blue DET
																Compact Drive 25/40 PN blue DET
																Compact Minidrive 15/20 A blue DET
																Compact Minidrive 15/20 blue DET
																2MT4 U0-O2 W A
																2MT4 U0-O2 blue A
																2M8 O0-O4 W A



LT



PN



PPL



RG

(1) Minimum radius / pulley diameter is dependent on the joint recommended by Chiorino.

(2) EL series: pull for 8% elongation.

(3) Use of the belt with limit values may reduce its life.

(4) LF Low friction
MF Medium friction
HF High friction

(5) Fabric with HP® TPU impregnation.

(6) This chart provides guidance to the belt selection based on Chiorino's field experience, but it is not binding.

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Code	Type	Conveying surface material	Colour	Permanent antistatic (UNI EN ISO 21179)	Total thickness mm	Weight Kg/m ²	Knife edge min. radius ⁽¹⁾ mm	Bending pulley min. diameter ⁽¹⁾ mm	Counter-bending pulley min. diameter ⁽¹⁾ mm	Pull at 1% elongation ⁽²⁾ N/mm	Max. admissible pull N/mm	Temperature resistance min./ max ⁽³⁾ °C	Conveying surface coefficient of friction ⁽⁴⁾
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Performance line polyurethane


NA945	1M5 U0-U2 W A	TPU	○		0.70	0.8	3	6	16	5	5	-20 100	LF
NA738	1M5 U0-U2 W A LF VL	TPU	○		0.70	0.8	3	6	16	5	5	-20 100	LF
NA1483	1M5 U0-U2 GS W	TPU	○		0.65	0.7	3	6	16	5	5	-20 100	MF
NA965	1M5 U0-U2 PN yellow	TPU	●		1.10	0.9	3	6	16	5	5	-20 100	HF
NA1447	1T6 U0-U2 W A XW-P	TPU	○		0.80	0.9	4	8	16	6	6	-30 110	MF
NA162	1T8 U0-U2 HF W	TPU	○		1.10	1.2	6	12	16	8	8	-20 100	HF
NA549	2M5 U0-U1 W S A	TPU	○		1.30	1.5	4	8	16	6	12	-20 100	HF
NA1069	2M5 U0-U1 blue S A	TPU	●		1.30	1.3	4	8	16	6	12	-20 100	HF
NA170	2M5 U0-U2 W A	TPU	○		1.30	1.5	4	8	16	6	12	-20 100	MF
NA1264	2M5 U0-U2 W A SP	TPU	○		1.30	1.5	4	8	16	6	12	-20 100	MF
NA696	2M5 U0-U2 LF W A	TPU	○		1.30	1.5	4	8	16	6	12	-20 100	LF
NA1231	2M5 U0-U2 LB A	TPU	●		1.30	1.4	4	8	16	6	12	-20 100	MF
NA1448	2M5 U0-U2 W A XW-P	TPU	○		1.30	1.5	4	8	16	6	12	-30 110	MF
NA1426	2M5 U0-U2 blue A XW-P	TPU	●		1.30	1.5	4	8	16	6	12	-30 110	MF
NA1290	2M6 U0-U2 GS W	TPU	○		1.30	1.4	6	12	16	6	12	-20 100	MF
NA1451	2M6 U0-U2 GS DB	TPU	●		1.30	1.4	6	12	16	6	12	-20 100	MF
NA1405	2M6 U0-U2 HR W	TPU	○		1.30	1.4	6	12	16	6	12	-20 100	LF
NA1452	2M6 U0-U2 HR DB	TPU	●		1.30	1.4	6	12	16	6	12	-20 100	LF
NA352	2M8 U0-U0	TPU ⁽⁵⁾	○		1.30	1.4	6	12	16	8	16	-20 100	LF
NA160	2T8 U0-0	Cotton	○		1.30	1.4	6	12	16	8	16	-20 100	LF
NA1335	2T12 U0-U2 W SP	TPU	○		1.60	1.8	-	30	40	12	24	-20 100	LF
NA801	2M12 U0-U3 R W A	TPU	○		1.70	1.8	-	40	50	12	24	-20 100	LF

Silon

NA224	SILON 25 W	Non-woven PET	○		2.50	1.3	-	30	40	10	10	-20 100	LF
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Silicone

NA126	1M6 U0-S0	Silicone ⁽⁶⁾	⊙		0.60	0.4	-	20	40	6	6	-30 100	HF
NA1102	2M5 U0-U-S2 W	Silicone	○		1.30	1.4	4	8	30	6	12	-30 100	HF
NA1288	2M5 U0-U-S2 blue	Silicone	●		1.30	1.4	4	8	30	6	12	-30 100	HF
NA130	2MT8 S0-S2	Silicone	⊙		1.30	1.3	-	30	40	8	16	-40 160	HF

	Material	Colour	Hardness	Surface	Diameter mm	Min. pulley diameter mm	Pull for 8% elongation N	Temperature resistance ⁽³⁾	
								min. °C	max. °C
 Round belts			Sh.A						
ES603	RU-3 HP blue	●	85	smooth	3	20	15	-20	60
ES604	RU-4 HP blue	●	85	smooth	4	35	26	-20	60
ES605	RU-5 HP blue	●	85	smooth	5	45	42	-20	60
ES606	RU-6 HP blue	●	85	smooth	6	50	60	-20	60
ES607	RU-8 HP blue	●	85	smooth	8	70	110	-20	60
ES719	RU-4 R HP blue	●	85	rough	4	35	26	-20	60
ES720	RU-6 R HP blue	●	85	rough	6	50	60	-20	60





DET Round belts

ES873	RU-3 blue DET	●	85	smooth	3	20	18	-20	60
ES790	RU-4 blue DET	●	85	smooth	4	35	30	-20	60
ES822	RU-5 blue DET	●	85	smooth	5	45	50	-20	60
ES832	RU-5 R blue DET	●	70	rough	5	45	50	-20	60
ES791	RU-6 blue DET	●	85	smooth	6	50	70	-20	60
ES792	RU-8 blue DET	●	85	smooth	8	70	130	-20	60
ES830	RU-8 R blue DET	●	70	rough	8	70	130	-20	60


HPAM Transversal profiles

	Code	Type	Material	Hardness	Dimensions base x height mm	Min. pitch		Min. diameter ⁽¹⁾	
						long. mm	transv. mm	long. mm	transv. mm
	ES993	L20 U HP blue AM	TPU HP®	70 Sh.A	10 x 20	-	40	-	40
	ES994	L30 U HP blue AM	TPU HP®	70 Sh.A	10 x 30	-	40	-	40
	ES995	L40 U HP blue AM	TPU HP®	70 Sh.A	10 x 40	-	40	-	40
	ES996	L50 U HP blue AM	TPU HP®	70 Sh.A	10 x 50	-	40	-	40
	ES997	L80 U HP blue AM	TPU HP®	70 Sh.A	10 x 80	-	40	-	40
	ES998	L80 U HP blue 55D AM	TPU HP®	55 Sh.D	10 x 80	-	40	-	40
	ES1000	T20 U HP blue AM	TPU HP®	70 Sh.A	10 x 20	-	40	-	40
	ES1001	T30 U HP blue AM	TPU HP®	70 Sh.A	10 x 30	-	40	-	40
	ES1002	T40 U HP blue AM	TPU HP®	70 Sh.A	10 x 40	-	40	-	40
	ES1003	T50 U HP blue AM	TPU HP®	70 Sh.A	10 x 50	-	40	-	40
	ES1004	T60 U HP blue AM	TPU HP®	70 Sh.A	10 x 60	-	40	-	40
	ES1005	T50 U HP blue 55MD AM	TPU HP®	55 Sh.D	10 x 50 ⁽²⁾	-	45	-	65
	ES1012	T80 U HP RG blue 55MD AM	TPU HP®	55 Sh.D	10 x 80 ⁽²⁾	-	45	-	65
	ES1006	T100 U HP blue 55MD AM	TPU HP®	55 Sh.D	10 x 100 ⁽²⁾	-	45	-	65
	ES1015	T100 U HP RG blue 55MD AM	TPU HP®	55 Sh.D	10 x 100 ⁽²⁾	-	45	-	65
	ES970	T120 U HP blue 55MD AM	TPU HP®	55 Sh.D	10 x 120 ⁽²⁾	-	45	-	65
	ES971	T120 U HP RG blue 55MD AM	TPU HP®	55 Sh.D	10 x 120 ⁽²⁾	-	45	-	65
	ES973	T150 U HP blue 55 MD AM	TPU HP®	55 Sh.D	10 x 150 ⁽²⁾	-	45	-	65
	ES1013	TS80 U HP blue 55MD AM	TPU HP®	55 Sh.D	10 x 80 ⁽²⁾	70	100	-	65
	ES1008	TS100 U HP blue 55MD AM	TPU HP®	55 Sh.D	10 x 100 ⁽²⁾	80	100	-	65
	ES1007	TS120 U HP blue 55MD AM	TPU HP®	55 Sh.D	10 x 120 ⁽²⁾	90	100	-	65


DET Profiles / Guides

	Code	Type	Material	Hardness	Dimensions base x height mm	Minimum pitch		Min. diameter ⁽¹⁾	
						long. mm	transv. mm	long. mm	transv. mm
	ES751	K6 U P blue DET	TPU	85 Sh.A	6 x 3	40	40	35	-
	ES752	K8 U blue DET	TPU	85 Sh.A	8 x 5	40	40	50	-
	ES733	K10 U blue DET	TPU	85 Sh.A	10 x 6	40	40	65	-
	ES826	K13 U blue DET	TPU	85 Sh.A	13 x 8	45	45	85	80
	ES813	K17 U blue DET	TPU	85 Sh.A	17 x 11	45	45	125	120
	ES827	KN13 U blue DET	TPU	85 Sh.A	13 x 8	45	45	60	80
	ES814	KN17 U blue DET	TPU	85 Sh.A	17 x 11	45	45	120	120
	ES844	S8 U blue DET	TPU	70 Sh.A	8 x 8	40	40	70	50
	ES843	S12 U blue DET	TPU	70 Sh.A	12 x 12	45	45	100	80
	ES869	T20 U blue DET	TPU	85 Sh.A	10 x 20	-	45	-	60
	ES870	T30 U blue DET	TPU	85 Sh.A	10 x 30	-	45	-	60
	ES803	T40 U blue DET	TPU	85 Sh.A	10 x 40	-	45	-	60
	ES804	T50 U blue DET	TPU	85 Sh.A	10 x 50	-	45	-	60
	ES871	T60 U blue DET	TPU	85 Sh.A	10 x 60	-	45	-	60
	ES845	T50 U blue DET 55D	TPU	55 Sh.D	10 x 50	-	45	-	65

HP[®]AM Sidewalls

	Code	Type	Material	Hardness	Thickness	Dimensions			Min. diameter ⁽¹⁾
						Sh.	mm	Base mm	
	ES987	C-U 10/20 HP blue AM	TPU HP [®]	85 Sh.A	1.6	22	20	24	50
	ES988	C-U 10/30 HP blue AM	TPU HP [®]	85 Sh.A	1.6	22	30	24	70
	ES989	C-U 10/40 HP blue AM	TPU HP [®]	85 Sh.A	1.6	22	40	24	100
	ES990	C-U 10/50 HP blue AM	TPU HP [®]	85 Sh.A	1.6	22	50	24	120
	ES991	C-U 20/60 HP blue AM	TPU HP [®]	85 Sh.A	1.6	42	60	50	150
	ES992	C-U 20/80 HP blue AM	TPU HP [®]	85 Sh.A	1.6	42	80	50	190
	ES983	C-U 20/40 HP Compact blue AM	TPU HP [®]	92 Sh.A	2.7	42	40	40	100
	ES984	C-U 20/50 HP Compact blue AM	TPU HP [®]	92 Sh.A	2.7	42	50	40	120
	ES985	C-U 20/60 HP Compact blue AM	TPU HP [®]	92 Sh.A	2.7	42	60	40	145
	ES982	C-U 20/80 HP Compact blue AM	TPU HP [®]	92 Sh.A	2.7	42	80	40	200
	ES986	C-U 20/100 HP Compact blue AM	TPU HP [®]	92 Sh.A	2.7	42	100	40	240
	ES1017	C-U 20/120 HP Compact blue AM	TPU HP [®]	92 Sh.A	2.7	42	120	40	290

DET Sidewalls

	Code	Type	Material	Hardness	Thickness	Dimensions			Min. diameter ⁽¹⁾
						Sh.	mm	Base mm	
	ES848	C-U 10/20 blue DET	TPU	85 Sh.A	1.7	22	20	24	50
	ES849	C-U 10/30 blue DET	TPU	85 Sh.A	1.7	22	30	24	70
	ES850	C-U 10/40 blue DET	TPU	85 Sh.A	1.7	22	40	24	100
	ES851	C-U 10/50 blue DET	TPU	85 Sh.A	1.7	22	50	24	120
	ES852	C-U 20/60 blue DET	TPU	85 Sh.A	1.7	42	60	50	150
	ES853	C-U 20/80 blue DET	TPU	85 Sh.A	1.7	42	80	50	190

MF[™] Seamless belts

Type	Outer cover			Traction core	Inner cover			Total thickness	Pull for 1% elong.
	Material	Colour	Sh.A		Material	Colour	Sh.A		
MF R-052	Elastomer	●	45	---	Elastomer	●	45	5÷15	0.1 ⁽⁴⁾
MF R-053	Elastomer	●	45	---	Elastomer	●	65	5÷15	0.1 ⁽⁴⁾
MF D-SIL blue Food Grade	Silicone	●	35	PET	Elastomer	●	90	5÷10	10.0
MF HS W-300	Elastomer	○	40	PET	---	●	---	6÷12	10.0
MF R-300	Elastomer	●	45	PET	---	●	---	6÷12	10.0
MF B-300	Elastomer	●	50	PET	---	●	---	6÷12	10.0

⁽¹⁾ Minimum pulley diameters referred to environment conditions of 20 °C

⁽²⁾ Available in 800 mm length bars

⁽³⁾ Use of the seamless belt with limit values may reduce its life.

⁽⁴⁾ Strength in N/mm² at 10% elongation.

The technical data of this table has been formulated under normal environment conditions. They are subject to alteration without notice.

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Chiorino operates all over the world through the Group companies and more than 100 distributors.

More info on www.chiorino.com



CHIORINO[®]
1906

Passion for belting

HPAM[®]

Nastri Antimicrobici
per l'industria alimentare

Your partner
for food safety



EC 1935/2004 & FDA
Sicurezza Alimentare Certificata



HP[®] AM Nastri Antimicrobici

I nastri di trasporto e di processo Chiorino **HP[®] AM Antimicrobici** rappresentano la soluzione più all'avanguardia in termini di igiene e sicurezza alimentare.

I nastri Antimicrobici HP[®] AM combinano **l'azione batteriostatica** antimicrobica con le eccellenti proprietà della linea di nastri HP[®]. L'azione batteriostatica **previene la formazione di colonie batteriche** sulla superficie del nastro, inibendo in modo costante la crescita del biofilm.

I nastri Antimicrobici HP[®] AM **non contengono biocidi che possano migrare e contaminare gli alimenti** ⁽¹⁾. Sono pienamente conformi alle **normative alimentari EU e internazionali**.

I nastri Antimicrobici HP[®] AM contribuiscono a **prevenire il rischio di richiamo** dei prodotti dal mercato. Inoltre **minimizzano i rischi di non conformità** durante le ispezioni delle autorità di controllo in ambito di sicurezza alimentare.

(1) I test di migrazione sono eseguiti in conformità al Regolamento UE 10/2011.



Minimizza i rischi di richiamo dei prodotti alimentari!

L'industria alimentare fissa standard igienici sempre più alti per prevenire contaminazioni da parte di microrganismi che possono causare gravi patologie e costosi richiami dei prodotti alimentari.

*La crescita incontrollata del biofilm sulla superficie del nastro rappresenta un potenziale grave pericolo. Per ridurre al minimo questo rischio, Chiorino ha sviluppato i nastri **Antimicrobici HP[®] AM** che riducono al >99% la crescita batterica dei più pericolosi agenti patogeni di origine alimentare.*



Riduci il rischio Aumenta la sicurezza



Aumenta la sicurezza alimentare

Inibizione costante della crescita del biofilm

Riducono la crescita batterica per il >99% e inibiscono la formazione di biofilm.

Le proprietà antimicrobiche si mantengono costanti per tutta la durata del nastro.



Aiuta a prevenire i rischi di richiami del prodotto



Lunga durata



Preserva la qualità del prodotto

Nessuna contaminazione dal nastro

Non contengono biocidi che possono migrare e contaminare gli alimenti. ⁽¹⁾

(1) I test di migrazione sono eseguiti in conformità al Regolamento UE 10/2011



Nessuna contaminazione

Nessuna alterazione delle proprietà organolettiche degli alimenti



Sistema prodotto **HP**

Prestazioni eccellenti

Eccezionale resistenza a:

- Disinfettanti & agenti chimici
- Temperature alte/basse
- Oli aggressivi e grassi
- Stress meccanico causato da penne, controflessioni e raschiatori.



Pulizia facile & veloce



Massima efficienza produttiva



Lunga durata



Test antimicrobici

Misurazione dell'attività antimicrobica su materiali plastici e altre superfici non porose.

Test eseguito da Laboratori esterni indipendenti.

BATTERI	Attività antibatterica ¹ ufc/cm ²	Riduzione %	Metodo test
Staphylococcus aureus ATCC 6538P	2,63	99,77%	ISO 22196:2011
Escherichia coli ATCC 8739	3,54	99,97%	
Salmonella enterica ATCC 70072	3,54	99,73%	
Listeria monocytogenes CECT 5672	3,54	98,87%	

¹ Come riportato da ISO22196:2011 e JAS 2801:2010 un materiale ha un'attitudine antibatterica se la sua attività antibatterica è $\geq 2,00$

FUNGHI	Azione antifungina indice ²	Note	Metodo test
Aspergillus brasiliensis ATCC9642	1	Il nastro non presenta crescita fungina	ASTM G-21-15
Talaromyces pinophilum ATCC 11797	1		
Chaetomium globosum ATCC 6205	1		
Trichoderma virens ATCC9645	1		
Aereobasidium pullulans ATCC 15233	1		

² Indice: 1=Nessuna crescita fungina; 2=<10% di crescita fungina; 3=10-30% di crescita fungina; 4=30-60% di crescita fungina; 5=>60% di crescita fungina

VIRUS	Attività antivirale	Riduzione dell'attività virale %	Metodo test
ATCC-CCL 1679 Orthomyxoviridae Influenza virus A Influenza virus H3N2	0,000	100%	ISO 21702:2019
ATCC VR 782 Feline calicivirus	0,087	98,56%	

Test di crescita batterica & migrazione dei biocidi

I microbi sono stati inoculati su campioni di nastri in TPU. La crescita batterica è stata monitorata per 7 giorni simulando i cicli di lavaggio di un nastro in applicazione industriale.

Test eseguito da Laboratori esterni indipendenti.



Nastro TPU standard

- X Crescita batterica sulla superficie del nastro



Formazione di biofilm sul nastro



Nastro antimicrobico della concorrenza
CON BIOCIDI

- ✓ Inibizione della crescita batterica
- X Migrazione dei biocidi
- X Perdita di efficacia antimicrobica dovuta alla migrazione dei biocidi



Contaminazione degli alimenti e perdita dell'effetto antimicrobico nel tempo



HPAM

- ✓ Inibizione della crescita batterica
- ✓ Nessuna migrazione ⁽¹⁾
- ✓ Nessuna contaminazione dal nastro



Nessun biofilm,
nessuna contaminazione



A supporto dell'HACCP Risultati applicativi

I nastri Antimicrobici Chiorino HP® AM sono stati testati con successo da Clienti utilizzatori finali che adottano i più severi protocolli igienici.

Sui nastri HP® AM sono stati eseguiti tamponi batterici sia durante la lavorazione degli alimenti sia dopo i cicli di sanificazione.

La carica batterica sui nastri HP® AM è risultata di gran lunga al di sotto dei limiti fissati dalle normative ed è rimasta costante per l'intera durata del nastro.

I Clienti hanno confermato che i nastri HP® AM supportano pienamente le procedure HACCP e facilitano le operazioni di pulizia ⁽¹⁾.

⁽¹⁾ I nastri HP®AM non sostituiscono le procedure di pulizia e sanificazione.



Sicurezza alimentare certificata

A tutela della salute del Consumatore, i nastri CHIORINO sono conformi alle più recenti normative alimentari europee e internazionali:

REGOLAMENTO EC 1935/2004 e aggiornamenti

REGOLAMENTO EC 2023/2006 e aggiornamenti

REGOLAMENTO EU 10/2011 e aggiornamenti

FDA (Food and Drug Administration)



Certificazione V-Label

Le linee di nastri HP®, HP AM®, FXD® sono certificate per l'impiego nei processi di produzione di alimenti vegani, che richiedono:

- Nessun utilizzo di sostanze di origine animale in nessuna fase della produzione
- Nessuna presenza di sostanze non vegane
- Nessuna presenza di organismi geneticamente modificati (OGM)
- Nessun test sugli animali

I nastri di trasporto e di processo HP®, HP AM®, FXD® sono stati valutati e certificati come conformi ai requisiti V-Label per i prodotti vegani, versione 1, 07.11.2019, per i prodotti certificati e concessi in licenza da V-Label.



Nastri Antimicrobici

Programma di produzione

Codice	Tipo	Materiale	Colore	Finitura lato trasporto	Spessore totale mm	Raggio min. penna ⁽¹⁾ mm	Diametro min. puleggia ⁽¹⁾ mm	Trazione all'1% d'allung. N/mm	Resistenza temperatura °C	
									min.	max.



NA1669	EL2- U10 HP blue AM	HP® TPU	blu	liscia	1.00	-	10	2 ⁽²⁾	-30	60
NA1688	EL3-U15 HP blue AM	HP® TPU	blu	liscia	1.50	-	10	3 ⁽²⁾	-30	60
NA1758	EL3-U15 HP PN blue AM	HP® TPU	blu	PN	1.50	-	10	3 ⁽²⁾	-30	60
NA1667	1M5 U0-U2 HP blue A AM	HP® TPU	blu	liscia	0.70	3	6	5	-30	110
NA1665	1M5 U0-U2 HP VL blue A AM	HP® TPU	blu	VL	0.70	3	6	5	-30	110
NA1717	1DM8 U0-U2 HP W A AM	HP® TPU	bianco	liscia	1.35	4	8	8	-30	110
NA1738	1M5 U3-U3 HP FL/FM W AM	HP® TPU	bianco	FM	1.40	-	10	5	-30	110
NA1747	2M5 U0-U0 HP A AM	HP® TPU ⁽³⁾	bianco	tessuto	1.00	4	8	6	-30	110
NA1760	2M5 U0-U0 HP blue A AM	HP® TPU ⁽³⁾	azzurro	tessuto	1.00	4	8	6	-30	110
NA1748	2M5 U0-U2 HP W S A AM	HP® TPU	bianco	liscia	1.30	4	8	6	-30	110
NA1766	2M5 U0-U2 HP blue S A AM	HP® TPU	blu	liscia	1.30	4	8	6	-30	110
NA1775	2M5 U0-U2 HP W AM	HP® TPU	bianco	liscia	1.30	4	8	6	-30	110
NA1770	2M5 U0-U2 HP W A AM	HP® TPU	white	liscia	1.30	4	8	6	-30	110
NA1668	2M5 U0-U2 HP blue A AM	HP® TPU	blu	liscia	1.30	4	8	6	-30	110
NA1666	2M5 U0-U2 HP VL blue A AM	HP® TPU	blu	VL	1.30	4	8	6	-30	110
NA1761	2M5 U2-U2 HP PN blue AM	HP® TPU	blu	PN	1.85	-	15	6	-30	110
NA1722	2M5 U0-U3 HP EN blue A AM	HP® TPU	blu	EN	1.60	4	8	6	-30	110
NA1759	2M5 U0-U8 HP CC blue AM	HP® TPU	blu	CC	2.90	-	10	6	-30	110
NA1756	2M5 U0-U8 HP STL blue A AM	HP® TPU	blu	STL	2.40	-	10	6	-30	110
NA1737	2M5 U3-U15 HP FM/ST blue AM	HP® TPU	blu	ST	4.00	-	60	6	-30	110

⁽¹⁾ Raggio / Diametro minimo calcolato in funzione del tipo di giunzione Chiorino consigliata.

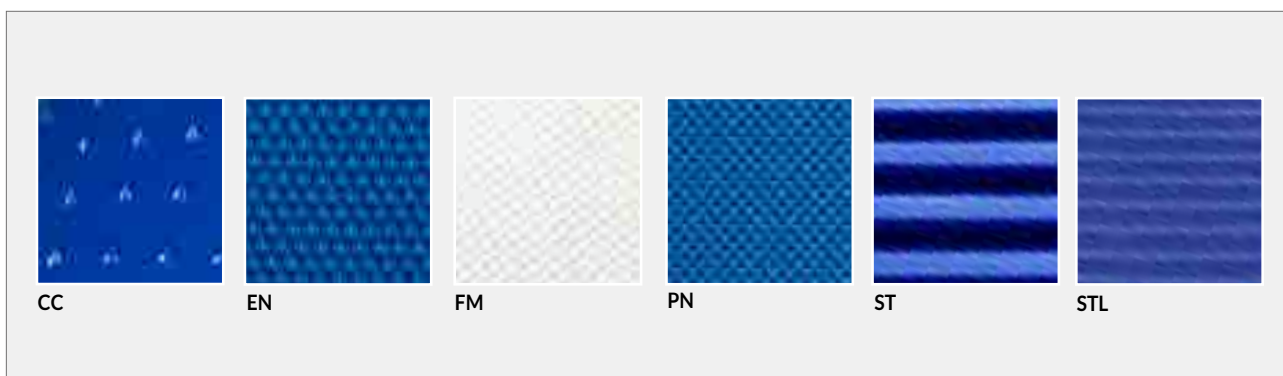
⁽²⁾ Nastri elastici EL: trazione all'8% di allungamento.

⁽³⁾ Tessuto con impregnazione in poliuretano HP®

Dati ricavati in condizioni ambientali normali. Eventuali modifiche possono essere apportate senza preavviso.

Data la varietà delle differenti normative internazionali, le informazioni contenute in questo catalogo sono valide per l'Europa. Per altre aree geografiche contattare i nostri Uffici Commerciali.

Finiture





Detectabile ai Raggi-X e Metal detectors



Previene la contaminazione Aumenta la sicurezza & l'igiene alimentare

Dove la contaminazione da materiali estranei rappresenti un pericolo, Chiorino **FXDTM** è la soluzione per **ridurre al minimo i rischi** e per **prevenire costosi richiami del prodotto**. Chiorino **FXDTM** è l'unica gamma di nastri per uso alimentare **detectabili** sia dai **Raggi-X** sia dai **Metal detector**.

I nastri Chiorino **FXDTM** installati su linee di produzione dotate di scanner a Raggi-X & Metal detectors **riducono significativamente il rischio di contaminazione da materiali** che possano originare accidentalmente dal nastro, evitando così potenziali pericoli per il consumatore.

I nastri Chiorino **FXDTM AM** combinano le caratteristiche di **doppia detectabilità** dei nastri **FXDTM** con l'azione **batteriostatica antimicrobica** della linea Chiorino **AM**.

Il risultato è la **massima sicurezza alimentare**.



Doppia detectabilità
Raggi-X & Metal detectors



Inibiscono la formazione del biofilm
Conformità alimentare EC 1935/2004 & FDA



Preservano la qualità del prodotto
Nessuna contaminazione dal nastro



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