

**Your partner  
for food safety**

## HACCP conveyor and process belts



**Bakery**



# HACCP conveyor and process belts for bakery

CHIORINO manufactures conveyor and process belts that fully comply with the latest european and international Food Regulations, and are particularly recommended for the HACCP system.

The wide range of CHIORINO food belts is developed to satisfy all demanding applications in bread, biscuits, snacks processing and packaging, assuring safe and high quality baked products.



## Certified Food Compliance

To protect Consumer's health, CHIORINO process and conveyor belts comply with the latest european and international Food Regulations:

**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 14159-3-2014** and amendments

**USDA (United States Department of Agriculture)**

**HALAL (World Halal Authority)**

The careful selection of raw materials, the constant adjustment by R&D Department to the legislative developments in food safety, the strict controls throughout the production process (Good Manufacturing Practices) guarantee total food compliance of CHIORINO belts.

Declarations of compliance as prescribed by law are available for every CHIORINO food belt.

Thus, the Customers are certain to use materials that fully comply with the HACCP system.



# Leading brand for hygiene and food safety



The HP® conveyor and process belts are the benchmark in the food industry as far as **hygiene, performance** and **working life** are concerned.

The HP® belts fully support all the **HACCP procedures** through the whole food manufacturing process.

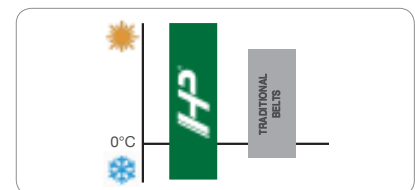


## + BENEFITS

- **Total respect of the HACCP system**
- **Non staining**
- **Easy to clean**
- **Time, water and energy saving**
- **Long service life**

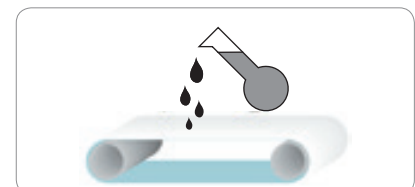
### Resistance to high/low temperatures

The HP® belts offer increased resistance to high temperatures compared to traditional polyurethane belts and maintain their characteristics even at lowest temperatures.



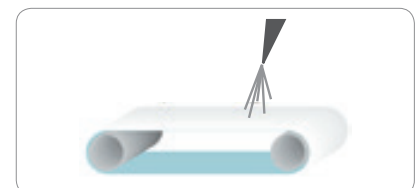
### Resistance to oils and chemical agents

The HP® belts ensure an excellent resistance to the chemical agents, fats and aggressive oils, including sunflower, palm and coconut oil.



### Resistance to hydrolysis

The HP® belts guarantee an excellent resistance to hydrolysis as well as the chemical and mechanical action of washing with hot water and steam, including in continuous systems.



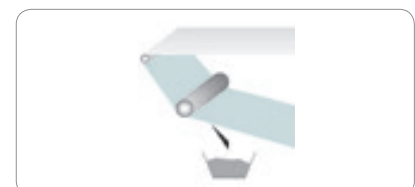
### Clean-in-place

HP® belts can be subjected to continuous washing systems with hot water and detergents without undergoing any deterioration.



### Superior flexibility and mechanical resistance

The HP® belts offer a superior flexibility and are extremely resistant to abrasion and mechanical stress caused by knife edges, backflexing and scrapers.



# Dehesive line - Excellent release properties

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The Chiorino HP® dehesive belts offer excellent **release** of any kind of **sticky** product. The high release properties are guaranteed by both **low friction** and **high friction** HP® belts.

Excellent alternative to silicone belts.

Scrapers can be used.



## + BENEFITS

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

# Ultimate positive drive belt - Accuracy and precision

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HP COMPACT MINI DRIVE® is the ultimate solution for **food positive drive** belts featuring a **reduced teeth pitch**.

Ideal for running on small pulleys, it assures **smooth product transfer** and **increased production efficiency**.



## + BENEFITS

- Accurate product transfer
- No mistracking. No misalignments
- Suitable for bi-directional running
- Ideal for high speed
- Optimized cost of ownership



# Detectable solutions - Contamination-free food



Chiorino DET™ is a full range of **food grade metal detectable** products.

The exclusive DET™ TPU belt is **recognized** in very **small particles** by the metal detectors used in food processing and packaging.

Chiorino DET™ line guarantees a **safest food production** and **prevents products recalls**.



## + BENEFITS

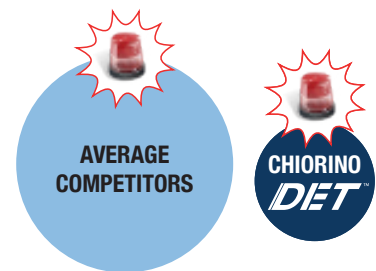
- **Guaranteed food safety**
- **No food contamination**
- **Waste reduction**
- **Prevents product recalls**
- **Long service life**

## Superior detectability +300%

R&D comparison between Chiorino DET™ line and average competitors shows that the DET™ line is far more detectable: **+ 300%**.

A very small debris of DET™ belt is recognized by the metal detector.

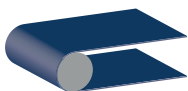
The **prompt identification** and removal of the contaminated product assures a **safest food** processing and packaging.



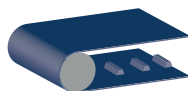
MINIMUM DETECTABLE PART

*Based on R&D analysis run on the same metal detector. The Chiorino DET™ particle recognized by metal detector is three times smaller than competitor's.*

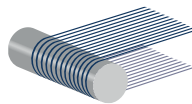
## Unique & full range



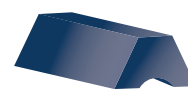
Conveyor belts



Positive Drive



Round belts



Guides



Profiles

# Bread

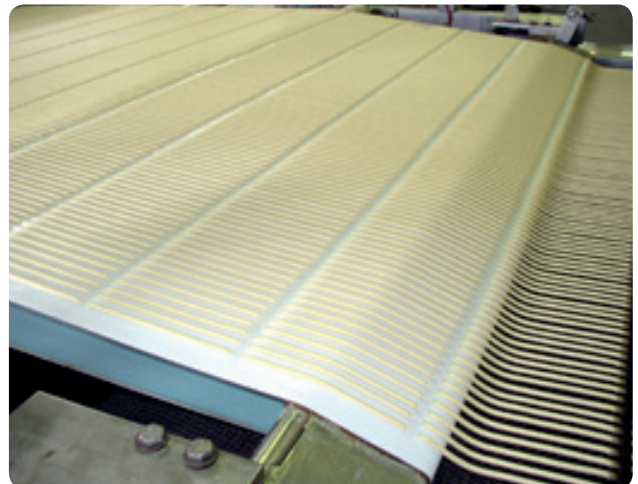


Thanks to its wide know-how and expertise, Chiorino offers a comprehensive range of high performance food belts for processing any kind of dough through the whole production line of bread, pizza, biscuits and crackers.

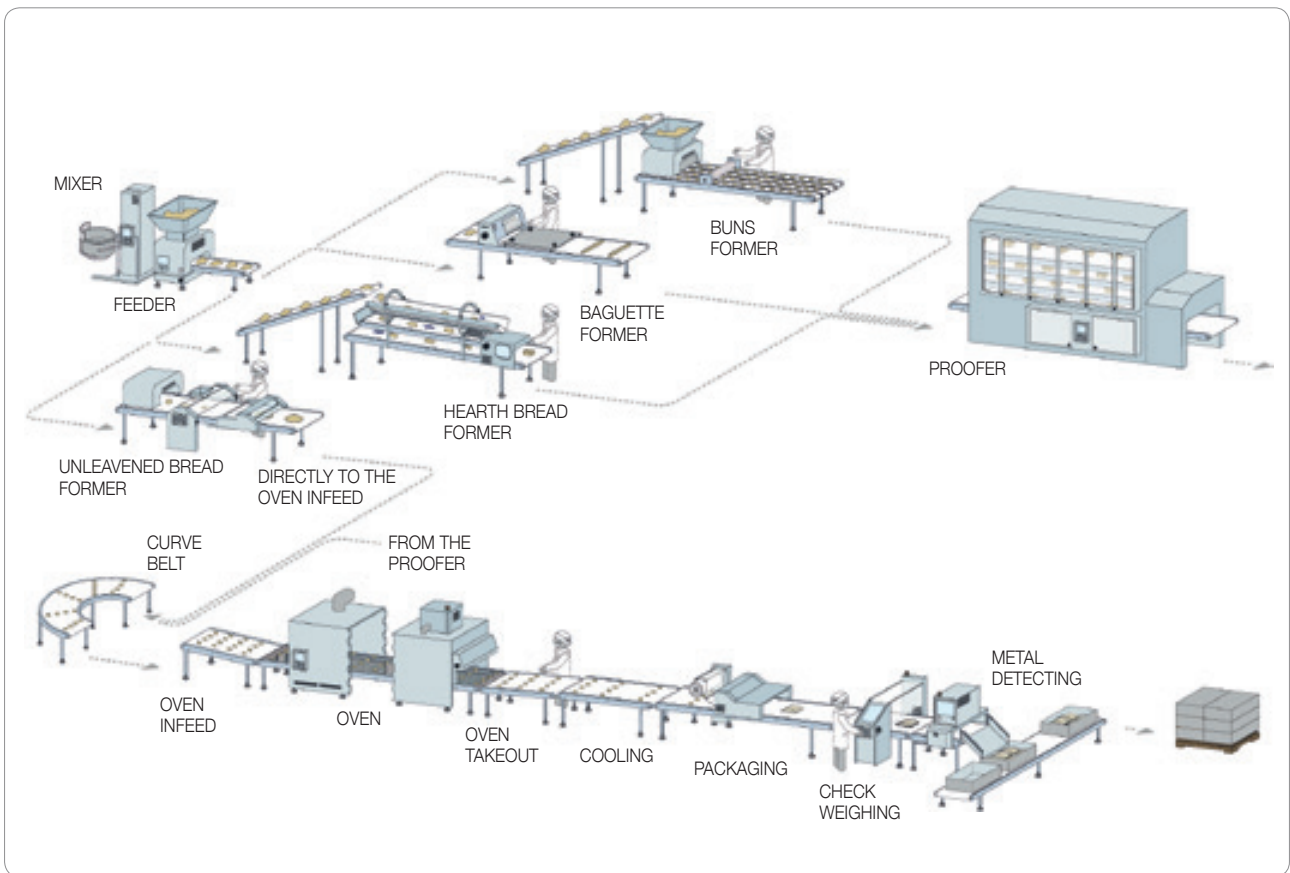


## KEY FEATURES + BENEFITS

Fray-free edges	>	<b>Product safety and no contamination</b>
Superior resistance to aggressive fats and oils	>	<b>Highest reliability even with scrapers</b>
Excellent release properties	>	<b>Product waste reduction and cost saving</b>
Resistance to high temperature	>	<b>Total flat running and long service life</b>



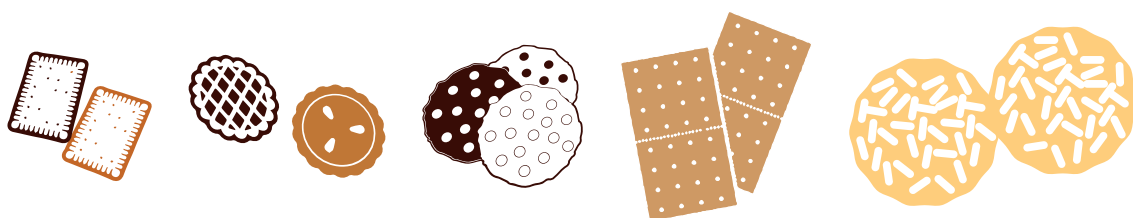
## Industrial line for bread production



# Biscuits and crackers

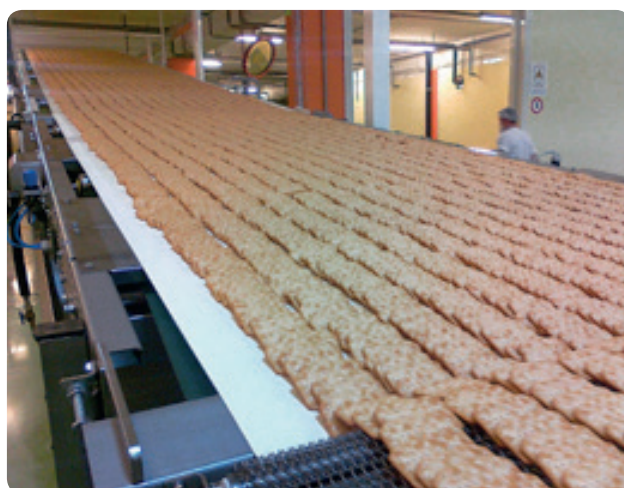


Thanks to its wide know-how and expertise, Chiorino offers a comprehensive range of high performance food belts for processing any kind of dough through the whole production line of bread, pizza, biscuits and crackers.



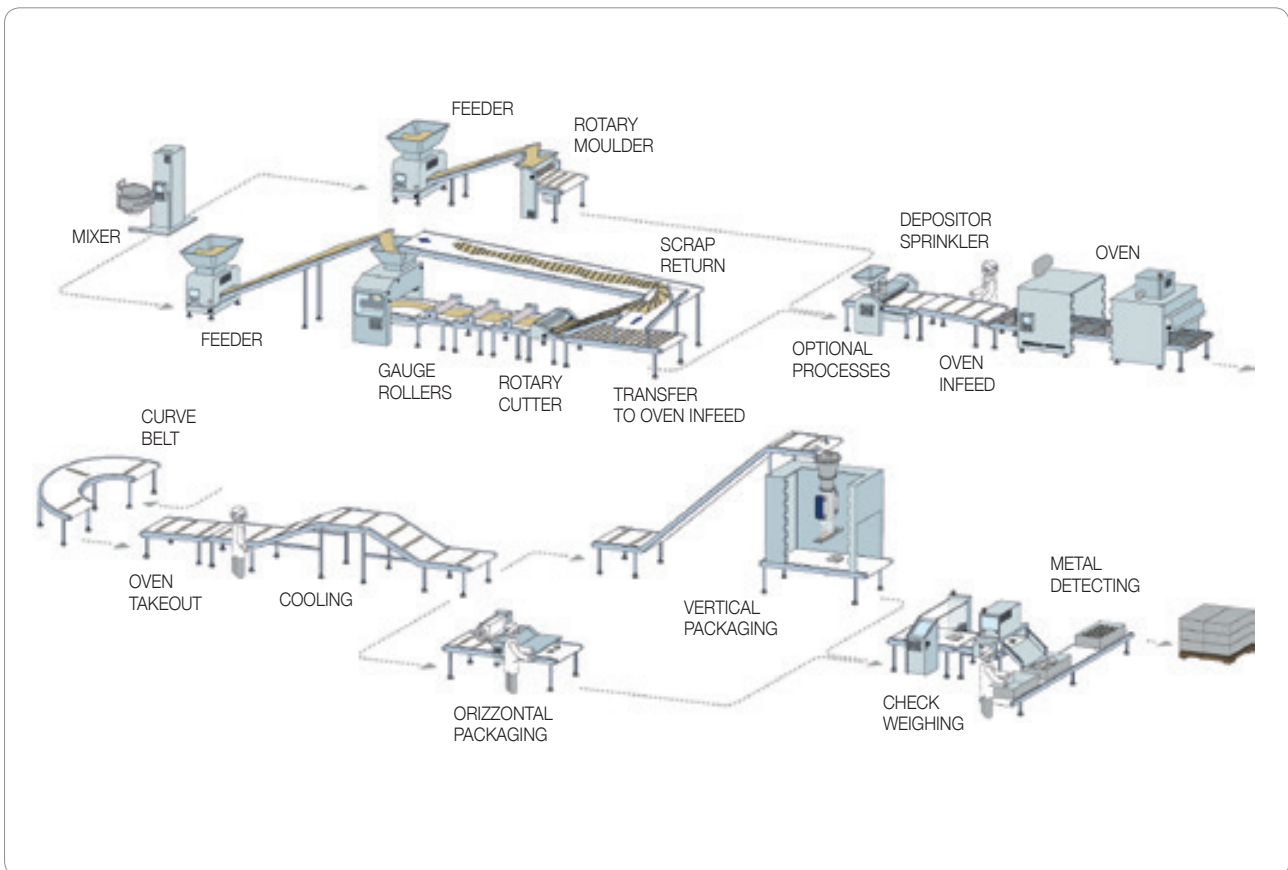
## KEY FEATURES + BENEFITS

Fray-free edges	>	<b>Product safety and no contamination</b>
Excellent resistance to cut and abrasion	>	<b>Highest reliability even with scrapers</b>
Superior resistance to aggressive fats and oils	>	<b>Increased service life</b>
Resistance to high temperature	>	<b>Total flat running and long service life</b>





## Industrial line for biscuits and crackers production



## Specialized belts for Rotary Cutters



Chiorino offers specialized belts for rotary cutters assuring **optimal friction** and **release properties**.

The high mechanical properties guarantee **excellent resistance to cutting**, increasing **reliability** and **service life**.

### + BENEFITS

- **Precise dough cutting**
- **Production efficiency**
- **Long service life**

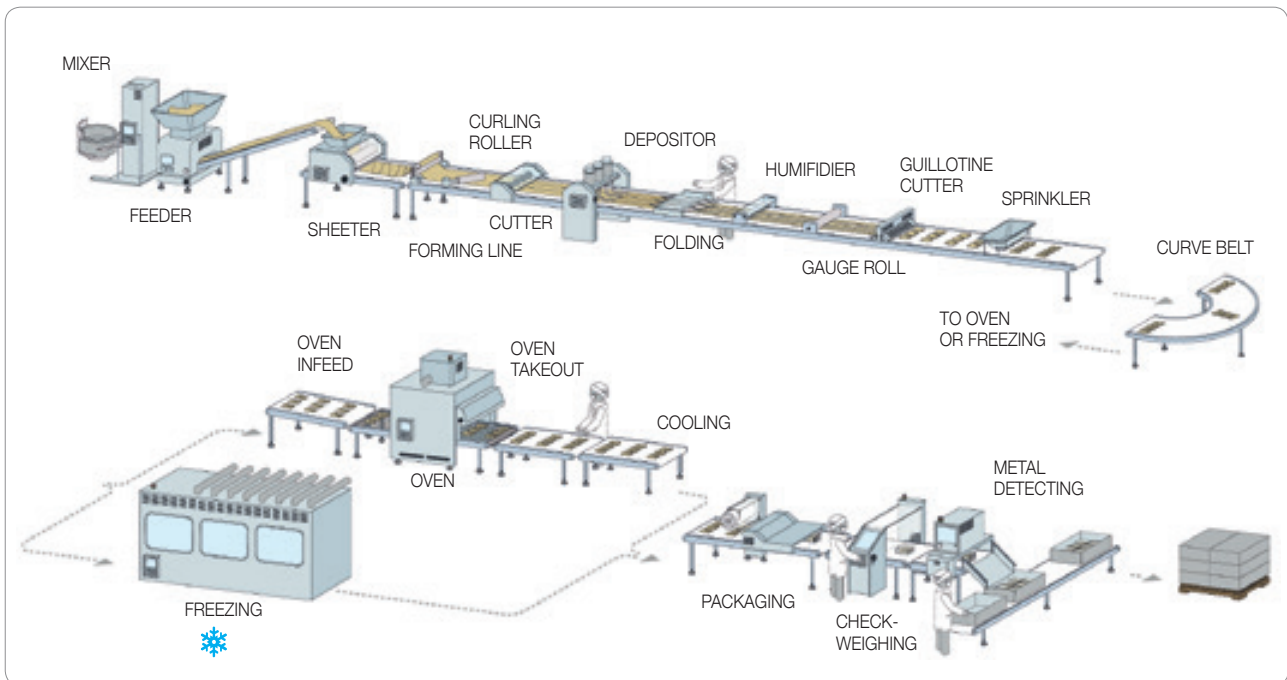
# Pastry



## KEY FEATURES + BENEFITS

Superior resistance to aggressive fats and oils	>	<b>Highest reliability even with scrapers</b>
Fray-free edges	>	<b>Product safety and no contamination</b>
Excellent release properties	>	<b>Product waste reduction and cost saving</b>
Resistance to high and low temperatures	>	<b>Total flat running and long service life</b>

### Industrial line for pastry production



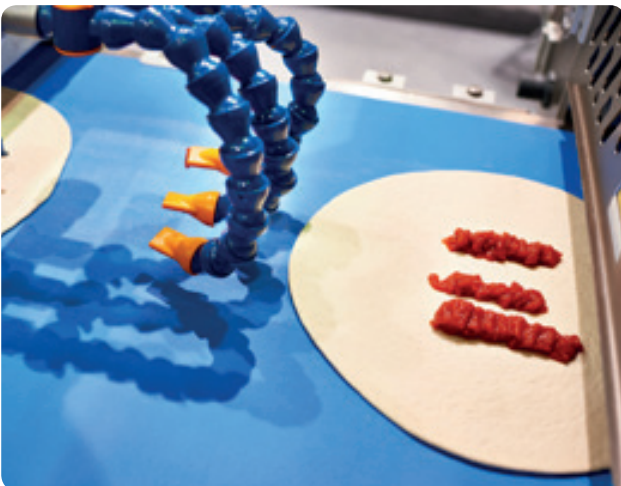
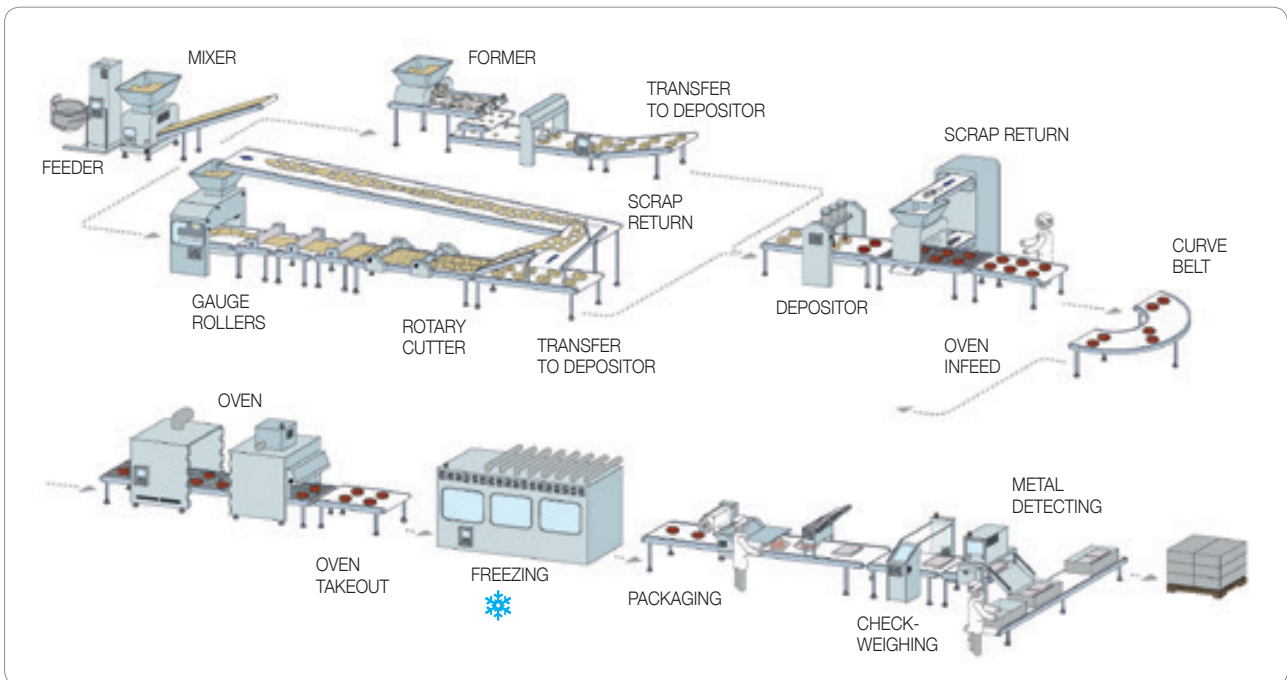
# Pizza



## KEY FEATURES + BENEFITS

Fray-free edges	>	<b>Product safety and no contamination</b>
Superior resistance to aggressive fats and oils	>	<b>Highest reliability even with scrapers</b>
Excellent resistance to cut and abrasion	>	<b>Highest reliability even with scrapers</b>
Resistance to high and low temperatures	>	<b>Total flat running and long service life</b>

### Industrial line for pizza production





# Snacks



The **versatile range** of Chiorino food belts is suitable for processing **any kind of snacks** like bretzels, bars, potato chips, frozen fries etc.

## Release properties

The excellent release properties of the Chiorino belts assure **best performances** with the **most sticky** products, such as muesli bars etc.



### KEY FEATURES + BENEFITS

High resistance to baking oils



Long service life

Fray-free edges



Product safety and no contamination

Suitable for high speed production



Cost saving

Wide range of blue belts



Easy impurities identification and low light reflection





# Packaging



The wide range of Chiorino belts assures **safe and hygienic packaging** of all baked products or snacks.

## **HP**<sup>®</sup> elastic belts

The **elastic HP<sup>®</sup> fibreless** and **highly resilient** food belts can be **easily fitted** on spreaders or electronic check-weighers.

**Total feeding precision**

**Quick and easy to fit and replace without tensioning devices**

**Fully HACCP compliant thanks to their extraordinary resistance to cleaning systems**

**Blue surface and a wide range of patterns**

## **MF**<sup>™</sup> seamless belts

CHIORINO manufactures **truly endless** belts for vertical form-fill seal machines, with different coverings according to the type of packaging used.

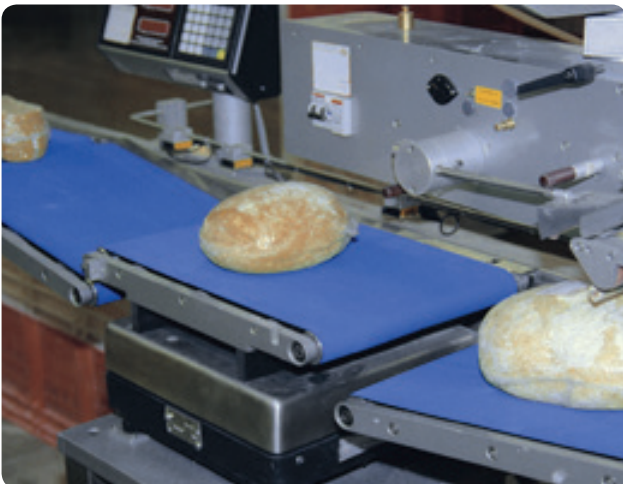
**Silicone blue:** food grade belts ideal for aseptic packagings

**HS W white:** both for PVC and polyethylene films and abrasive packagings (paper, fabric, etc.)

**R purple red:** both for PVC and polyethylene films and abrasive packagings (paper, fabric, etc.)

**B beige:** for very abrasive packagings.

Available with **special executions:** countersunks, punched holes, diagonal slots, groovings, application of polyurethane or rubber timing belts.



# Technical data

Code	Type	Conveying surface coating		Perm. antist.	Total thickness	Knife edge min. radius <sup>1</sup>	Min. pulley diameter <sup>1</sup>	Pull for 1% elong. <sup>2</sup>	Max. admiss. pull	Temperature resistance °C		Coeff. of friction <sup>3</sup>
		Material	Colour							min.	max.	

## HP Elastic belts

NA-790	EL2-U10 HP W	TPU HP®	white		1.0	-	10	2	2	-30	60	MF
NA-785	EL2-U10 HP blue	TPU HP®	blue		1.0	-	10	2	2	-30	60	MF
NA-1089	EL3-U15 HP PN blue	TPU HP®	blue		1.5	-	10	3	3	-30	60	MF
NA-899	EL4-U20 HP blue	TPU HP®	blue		2.0	-	10	4	4	-30	60	MF

## HP Dehesive belts

NA-949	1M5 U0-U2 HP D W A	TPU HP®	white	•	0.7	3	6	5	5	-20	100	HF
NA-1235	1M5 U0-U2 HP D LF W A	TPU HP®	white	•	0.9	3	6	5	5	-20	100	LF
NA-1160	2M5 U0-U2 HP D W A	TPU HP®	white	•	1.3	4	8	6	12	-20	100	HF
NA-1234	2M5 U0-U2 HP D LF W A	TPU HP®	white	•	1.3	4	8	6	12	-20	100	LF

## HP Premium line belts

NA-948	1M5 U0-U2 HP W A	TPU HP®	white	•	0.7	3	6	5	5	-30	110	MF
NA-946	1M5 U0-U2 HP W S A	TPU HP®	white	•	0.7	3	6	5	5	-30	110	HF
NA-1052	1M5 U0-U2 HP blue S A	TPU HP®	blue	•	0.7	3	6	5	5	-30	110	HF
NA-947	1M5 U0-U2 HP VL blue A	TPU HP®	blue	•	0.7	3	6	5	5	-30	110	MF
NA-983	1T6 U0-U2 HP W A	TPU HP®	white	•	0.8	4	8	6	6	-30	110	MF
NA-716	2M5 U0-U0 HP A	TPU HP®	white	•	1.0	3	6	6	12	-30	110	LF
NA-789	2M5 U0-U2 HP W A	TPU HP®	white	•	1.3	4	8	6	12	-30	110	MF
NA-1067	2M5 U0-U2 HP blue A	TPU HP®	blue	•	1.3	4	8	6	12	-30	110	MF
NA-913	2M5 U0-U2 HP W S A	TPU HP®	white	•	1.3	4	8	6	12	-30	110	HF
NA-1054	2M5 U0-U2 HP blue S A	TPU HP®	blue	•	1.3	4	8	6	12	-30	110	HF
NA-1410	2M5 U0-U2 HP VL blue	TPU HP®	blue	•	1.3	4	8	5	10	-30	110	MF
NA-786	2M5 U0-U2 HP VL blue A	TPU HP®	blue	•	1.3	4	8	6	12	-30	110	MF
NA-842	2M5 U0-U2 HP PN W A	TPU HP®	white	•	1.6	4	8	6	12	-30	110	MF
NA-811	2M5 U0-U2 HP PN blue A	TPU HP®	blue	•	1.6	4	8	6	12	-30	110	MF
NA-1087	2M5 U0-U15 HP ST W A	TPU HP®	white	•	3.5	-	50	5	10	-30	110	MF
NA-1041	2MT6 U0-0 HP	Cotton	natural		1.5	4	8	6	12	-30	110	LF
NA-1215	2MT6 U0-0 HP E/C	Cotton-PET	natural		1.5	4	8	6	12	-30	110	LF
NA-992	2T12 U0-U2 HP VL W A	TPU HP®	white	•	1.6	6	12	12	24	-30	110	MF
NA-1208	2T12 U3-U3 HP VL blue A	TPU HP®	blue	•	1.9	-	40	12	24	-30	110	MF

## HP COMPACT Homogeneous belts

NA-1366A	HP Compact 15 blue	TPU HP®	blue		1.5	-	25	5	10	-30	110	MF
NA-1359A	HP Compact 20 blue	TPU HP®	blue		2.0	-	50	8	16	-30	110	MF
NA-1207A	HP Compact 25 blue	TPU HP®	blue		2.5	-	50	8	16	-30	110	MF
NA-1294A	HP Compact 25 PN blue	TPU HP®	blue		2.5	-	50	8	16	-30	110	MF
NA-1328A	HP Compact 25 RG blue	TPU HP®	blue		2.5	-	50	8	16	-30	110	MF
NA-1328A RG	HP Compact RG 25 blue	TPU HP®	blue		2.5	-	50	8	16	-30	110	MF
NA-1257A	HP Compact 25 VL blue	TPU HP®	blue		2.5	-	50	8	16	-30	110	MF
NA-1307A	HP Compact 40 blue	TPU HP®	blue		4.0	-	80	15	30	-30	110	MF

## HP COMPACT ADVANTAGE Positive drive homogeneous belts

Code	Type	Material	Colour	Total thickness	Pitch	Tooth section	Tooth length	Min. diameter <sup>1</sup>	Pull for 1% elong. N/mm	Temperature resistance	
										mm	mm
NA-1481F_D6	HP Compact Minidrive 15/20 A blue	TPU HP®	blue	1.5	20	6 x 4	72	20	10	-30	90
NA-1366F_D6	HP Compact Minidrive 15/20 blue	TPU HP®	blue	1.5	20	6 x 4	72	25	5	-30	90
NA-1358C_D13	HP Compact Drive 20/40 blue	TPU HP®	blue	2.0	40	13 x 8	72	80	8	-30	90
NA-1207C_D13	HP Compact Drive 25/40 blue	TPU HP®	blue	2.5	40	13 x 8	72	80	8	-30	90
NA-1294C_D13	HP Compact Drive 25/40 PN blue	TPU HP®	blue	2.5	40	13 x 8	72	80	8	-30	90
NA-1328C_D13	HP Compact Drive 25/40 RG blue	TPU HP®	blue	2.5	40	13 x 8	72	80	8	-30	90
NA-1257C_D13	HP Compact Drive 25/40 VL blue	TPU HP®	blue	2.5	40	13 x 8	72	80	8	-30	90
NA-1307C_D13	HP Compact Drive 40/40 blue	TPU HP®	blue	4.0	40	13 x 8	72	80	15	-30	90

## HP Round belts

Code	Type	Material	Colour	Surface	Hardness	Diameter	Min. pulley diameter	Pull for 8% elongation	Temperature resistance	
									Sh.A	mm
ES-603	RU-3 HP blue	TPU HP®	blue	smooth	85	3	20	15	-20	60
ES-604	RU-4 HP blue	TPU HP®	blue	smooth	85	4	35	26	-20	60
ES-605	RU-5 HP blue	TPU HP®	blue	smooth	85	5	45	42	-20	60
ES-606	RU-6 HP blue	TPU HP®	blue	smooth	85	6	50	60	-20	60
ES-607	RU-8 HP blue	TPU HP®	blue	smooth	85	8	70	110	-20	60
ES-719	RU-4 R HP blue	TPU HP®	blue	rough	85	4	35	26	-20	60
ES-720	RU-6 R HP blue	TPU HP®	blue	rough	85	6	50	60	-20	60

<sup>1</sup> Minimum radius / pulley diameter is dependent on the joint recommended by Chlorino.

<sup>2</sup> EL series: pull for 8% elongation.

<sup>3</sup> Conveying surface coefficient of friction: LF low, MF medium, HF high

### FEATURES

**A** Permanent antistatic (UNI EN 21179)  
**D** Dehesive  
**DB** Dark blue  
**E/C** Cotton-PET  
**GS** Glossy surface

**HF** Surface with high coeff. of friction  
**HP** HP® product system  
**HR** High release surface  
**LB** Light blue  
**LF** Low friction surface  
**LT** Listel transversal  
**PN** Pyramid negative

**R** High transversal stability  
**RG** Rice grain  
**S** Soft polyurethane cover (70 Sh.A)  
**SP** Production width up to 3600 mm  
**ST** Saw tooth  
**VL** Velvet finish  
**W** White

Code	Type	Conveying surface coating		Perm. antist.	Total thickness	Knife edge min. radius <sup>1</sup>	Min. pulley diameter <sup>1</sup>	Pull for 1% elong. <sup>2</sup>	Max. admiss. pull	Temperature resistance °C		Coeff. of friction <sup>3</sup>
		Material	Colour							min.	max.	

## DET Detectable belts

NA-1379	EL4-U20 blue DET	TPU	dark blue		2.0	-	10	4	4	-30	60	MF
NA-1323	EL6-U30 blue DET	TPU	dark blue		3.0	-	20	6	6	-30	60	MF
NA-1373	2M5 U0-U2 blue DET	TPU	dark blue	•	1.3	4	8	5	10	-30	100	MF
NA-1427	2M5 U0-U2 PN blue DET	TPU	dark blue	•	1.6	4	8	5	10	-30	100	MF
NA-1474	2MT5 U0-U2 blue DET	TPU	dark blue	•	1.4	4	8	5	10	-30	100	MF
NA-1374	2T12 U0-U2 blue DET	TPU	dark blue	•	1.6	-	25	12	24	-30	100	MF
NA-1406	3M8 U0-U5 blue DET	TPU	dark blue	•	2.3	-	60	8	16	-30	100	MF

## DET Detectable positive drive belts

Code	Type	Material	Colour	Total thickness	Pitch	Tooth section	Tooth length	Min. diameter <sup>1</sup>	Pull for 1% elong.	Temperature resistance °C	
										mm	mm
NA-1482F_D6	Compact Minidrive 15/20 A blue DET	TPU	dark blue	1.5	20	6 x 4	72	20	10	-30	90
NA-1461F_D6	Compact Minidrive 15/20 blue DET	TPU	dark blue	1.5	20	6 x 4	72	25	5	-30	90
NA-1460C_D13	Compact Minidrive 25/40 blue DET	TPU	dark blue	2.5	40	13 x 8	72	80	8	-30	90

## DET Detectable round belts

Code	Type	Material	Colour	Surface	Hardness Sh.A	Diameter	Min. pulley diam.	Pull for 8% elong.	Temp. resistance	
									mm	mm
ES-790	RU-4 blue DET	TPU	dark blue	smooth	85	4	35	30	-20	60
ES-791	RU-6 blue DET	TPU	dark blue	smooth	85	6	50	70	-20	60
ES-792	RU-8 blue DET	TPU	dark blue	smooth	85	8	70	130	-20	60

## Performance line belts

Code	Type	Conveying surface coating		Perm. antist.	Total thickness	Knife edge min. radius <sup>1</sup>	Min. pulley diameter <sup>1</sup>	Pull for 1% elong. <sup>2</sup>	Max. admiss. pull	Temperature resistance °C		Coeff. of friction <sup>3</sup>
		Material	Colour							mm	mm	
NA-945	1M5 U0-U2 W A	TPU	white	•	0.7	3	6	5	5	-20	100	LF
NA-738	1M5 U0-U2 W A LF VL	TPU	white	•	0.7	3	6	5	5	-20	100	LF
NA-162	1T8 U0-U2 HF W	TPU	white		1.1	6	12	8	8	-20	100	HF
NA-549	2M5 U0-U1 W S A	TPU	white	•	1.3	4	8	6	12	-20	100	HF
NA-1069	2M5 U0-U1 blue S A	TPU	blue	•	1.3	4	8	6	12	-20	100	HF
NA-170	2M5 U0-U2 W A	TPU	white	•	1.3	4	8	6	12	-20	100	MF
NA-1264	2M5 U0-U2 W A SP	TPU	white	•	1.3	4	8	6	12	-20	100	MF
NA-696	2M5 U0-U2 LF W A	TPU	white	•	1.3	4	8	6	12	-20	100	LF
NA-1231	2M5 U0-U2 LB A	TPU	light blue	•	1.3	4	8	6	12	-20	100	MF
NA-1290	2M6 U0-U2 GS W	TPU	white		1.3	6	12	6	12	-20	100	MF
NA-1451	2M6 U0-U2 GS DB	TPU	dark blue		1.3	6	12	6	12	-20	100	MF
NA-1405	2M6 U0-U2 HR W	TPU	white		1.3	6	12	6	12	-20	100	LF
NA-1452	2M6 U0-U2 HR DB	TPU	dark blue		1.3	6	12	6	12	-20	100	LF
NA-352	2M8 U0-U0	TPU	white	•	1.3	6	12	8	16	-20	100	LF
NA-160	2T8 U0-0	TPU	white		1.3	6	12	8	16	-20	100	LF
NA-1335	2T12 U0-U2 W SP	TPU	white	•	1.6	-	30	12	24	-20	100	LF
NA-801	2M12 U0-U3 R W A	TPU	white	•	1.7	-	40	12	24	-20	100	LF
NA-1010	2M12 U0-U15 LT W A	TPU	white	•	6.0	-	50	12	24	-20	100	MF

## Silicone belts

NA-126	1M6 U0-S0	Silicone	transparent	•	0.6	-	20	6	6	-30	100	HF
NA-1102	2M5 U0-U-S2 W	Silicone	white	•	1.3	4	8	6	12	-30	100	HF
NA-1288	2M5 U0-U-S2 blue	Silicone	blue	•	1.3	4	8	6	12	-30	100	HF
NA-130	2MT8 S0-S2	Silicone	transparent	•	1.3	-	30	8	16	-40	160	HF

## Silon belts

NA-224	SILON 25 W	PET	white		2.5	-	30	10	10	-20	120	LF
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## MF Seamless belts

Type	Traction core	Outer cover			Inner cover			Total thick.	Pull for 1% elong.	Temp. resistance °C	
		Material	Colour	Sh.A	Material	Colour	Sh.A			mm	N/mm
MF D-SIL blue Food Grade	PET	Silicone	blue	35	Elastomer	black	90	5÷10	10.0	-20	100
MF R-052	---	Elastomer	purple red	45	Elastomer	purple red	45	5÷15	0.1 <sup>5</sup>	-20	100
MF R-053	---	Elastomer	purple red	45	Elastomer	black	65	5÷15	0.1 <sup>5</sup>	-20	100
MF HS W-300	PET	Elastomer	white	40	---	black	---	6÷12	10.0	-20	100
MF R-300	PET	Elastomer	purple red	45	---	black	---	6÷12	10.0	-20	100
MF B-300	PET	Elastomer	beige	50	---	black	---	6÷12	10.0	-20	100

<sup>5</sup> Strength in N/mm<sup>2</sup> at 10% elongation

The technical data are valid under normal environmental conditions and are subject to change without notice.

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