

CHIORINO[®]
1906

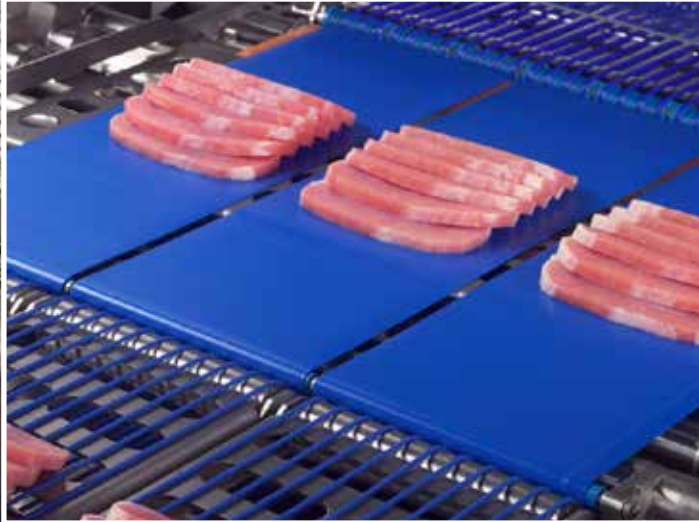
Passion for belting

**Your partner
for food safety**

HACCP conveyor
and process belts



Meat, Poultry, Seafood



HACCP conveyor and process belts for meat, poultry and seafood

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



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)

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.



KEY FEATURES

Excellent resistance to cut and abrasion

Superior resistance to most aggressive fats and oils

No edge fray

Very high flexibility

BENEFITS

⇒ Long life even with scrapers

⇒ Highest reliability and increased belts life

⇒ No contamination by fibres

⇒ Knife edge. Energy saving



At the forefront of hygiene and food safety

The Chiorino HP® conveyor and process belts are today the leading products for 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.



- ⇒ Total respect of the HACCP system
- ⇒ Easy to clean
- ⇒ Time, water and energy saving
- ⇒ Long working life

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.

Resistance to fats, oils and chemical agents

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



Resistance to temperatures

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

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.

Extraordinary resistance to cleaning systems

The HP® belts do not undergo deterioration due to the **Clean-in-Place** and **continuous** washing and sanitization processes with warm water, steam, foam and aggressive detergents.

BENEFITS

- ⇒ Total food safety and hygiene
- ⇒ Significant Time, Water and Energy saving



Frayless

The HP® Product System guarantees total edge fray resistance, offering perfect operation and long belt's service.

BENEFITS

- ⇒ No product contamination with fibres
- ⇒ Superior belt life expectation



PRO CHLEAN™

If required, PROCHLEAN™ sealed edges can be made either on monoplex or multiplex conveyor belts.

BENEFITS

- ⇒ Knife edge running
- ⇒ Total food safety and hygiene



Technical data

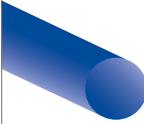
Code	Type	Conveying surface coating		Driving surface coating		Perm. antist.	Total thickn.	Min. diam. ¹	Pull for 1% elong. ²	Max. admiss. pull	Temperature resistance		Coeff. of friction ³
		material	colour	material	colour						min. °C	max. °C	

HP Premium line

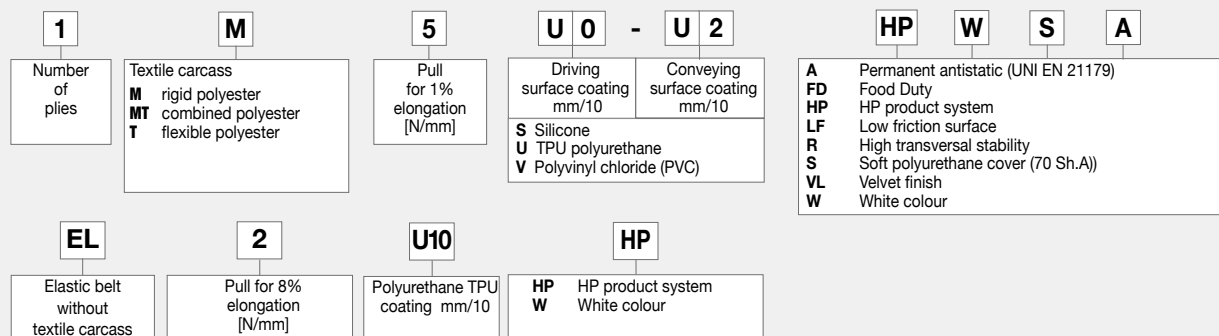
NA-790	EL2-U10 HP W	TPU	white	TPU	white		1.0	10	2	2	-30	60	MF
NA-785	EL2-U10 HP blue	TPU	blue	TPU	blue		1.0	10	2	2	-30	60	MF
NA-1089	EL3-U15 HP PN blue	TPU	blue	TPU	blue		1.5	10	3	3	-30	60	MF
NA-899	EL4-U20 HP blue	TPU	blue	TPU	blue		2.0	10	4	4	-30	60	MF
NA-948	1M5 U0-U2 HP W A	TPU	white	-	light blue	•	0.7	↗	5	5	-30	110	MF
NA-946	1M5 U0-U2 HP W S A	TPU	white	-	light blue	•	0.7	↗	5	5	-30	110	HF
NA-1052	1M5 U0-U2 HP blue S A	TPU	blue	-	light blue	•	0.7	↗	5	5	-30	110	HF
NA-947	1M5 U0-U2 HP VL blue A	TPU	blue	-	light blue	•	0.7	↗	5	5	-30	110	MF
NA-1191	1M5 U3-U3 HP FL/FM W	TPU	white	TPU	white		1.4	10	5	5	-30	110	MF
NA-983	1T6 U0-U2 HP W A	TPU	white	-	light blue	•	0.8	↗	6	6	-30	110	MF
NA-789	2M5 U0-U2 HP W A	TPU	white	-	light blue	•	1.3	↗	6	12	-30	110	MF
NA-1067	2M5 U0-U2 HP blue A	TPU	blue	-	light blue	•	1.3	↗	6	12	-30	110	MF
NA-913	2M5 U0-U2 HP W S A	TPU	white	-	light blue	•	1.3	↗	6	12	-30	110	HF
NA-1054	2M5 U0-U2 HP blue S A	TPU	blue	-	light blue	•	1.3	↗	6	12	-30	110	HF
NA-786	2M5 U0-U2 HP VL blue A	TPU	blue	-	light blue	•	1.3	↗	6	12	-30	110	MF
NA-851	2M5 U2-U2 HP VL blue A	TPU	blue	TPU	blue	•	1.5	10	6	12	-30	110	MF
NA-1193	2M5 U0-U7 HP LG blue S A	TPU	blue	-	light blue	•	1.8	10	6	12	-30	110	HF
NA-1130	2M5 U0-U8 HP CC blue	TPU	blue	-	light blue	•	2.9	10	6	12	-30	110	HF
NA-1324	2M5 U0-U8 HP STL blue	TPU	blue	-	light blue	•	2.9	15	6	12	-30	110	HF
NA-1087	2M5 U0-U15 HP ST W A	TPU	white	-	light blue	•	3.5	50	5	10	-30	110	MF
NA-992	2T12 U0-U2 HP VL W A	TPU	white	-	light blue	•	1.6	↗	12	24	-30	110	MF
NA-1020	3M8 U0-U5 HP W A	TPU	white	-	light blue	•	2.3	60	10	20	-30	110	MF
NA-1083	3M8 U0-U5 HP blue A	TPU	blue	-	light blue	•	2.3	60	10	20	-30	110	MF

Code	Type	Material	Surface	Diameter	Pull for 8% elongation	Minimum pulley's diameter
				mm	N	mm

HP Round belts

	ES-603	RU-3 HP blue	TPU	smooth	3	15	20
	ES-604	RU-4 HP blue	TPU	smooth	4	26	35
	ES-605	RU-5 HP blue	TPU	smooth	5	42	45
	ES-606	RU-6 HP blue	TPU	smooth	6	60	50
	ES-607	RU-8 HP blue	TPU	smooth	8	110	70
	ES-630	RU-10 HP blue	TPU	smooth	10	170	80
	ES-719	RU-4 R HP blue	TPU	rough	4	26	35
	ES-720	RU-6 R HP blue	TPU	rough	6	60	50

EXPLANATION OF TYPE DESIGNATION








Code	Type	Conveying surface coating		Driving surface coating		Perm. antist.	Total thickn.	Min. diam. ¹	Pull for 1% elong. ²	Max. admiss. pull	Temperature resistance		Coeff. of friction ³
		material	colour	material	colour						min. °C	max. °C	


FD Polyurethane Food Duty™

NA-1325	2MT12 U0-U3 FD2.3	TPU	light blue	-	grey		2.3	60	12	24	-10	80	MF
NA-1333	2T12 U0-U3 FD2.5	TPU	light blue	-	grey		2.5	50	12	24	-10	80	MF
NA-1332	2T12 V5-U3 FD2.8	TPU	light blue	TPU	light blue		2.8	80	12	24	-10	80	MF

Polyurethane Performance line

NA-945	1M5 U0-U2 W A	TPU	white	-	white	•	0.7		5	5	-20	100	LF
NA-738	1M5 U0-U2 W A LF VL	TPU	white	-	white	•	0.7		5	5	-20	100	LF
NA-549	2M5 U0-U1 W S A	TPU	white	-	white	•	1.3		6	12	-20	100	HF
NA-1069	2M5 U0-U1 blue S A	TPU	blue	-	light blue	•	1.3		6	12	-20	100	HF
NA-696	2M5 U0-U2 LF W A	TPU	white	-	white	•	1.3		6	12	-20	100	LF
NA-801	2M12 U0-U3 R W A	TPU	white	-	white	•	1.7	40	12	24	-20	100	LF
NA-887	2M12 U0-U10 W A	TPU	white	-	white	•	2.4	50	12	24	-20	100	LF
NA-241	2M12 V5-V-U10 W	TPU	white	PVC	white	•	3.5	80	12	24	-10	60	LF
NA-1010	2M12 U0-U15 LT W A	TPU	white	-	white	•	6.0	50	12	24	-20	100	MF


Silicone

NA-1102	2M5 U0-U-S2 W	silicone	white	-	natural	•	1.3		6	12	-30	100	HF
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PVC

NA-3	2M8 U0-V5 W	PVC	white	-	white		2.0	30	8	16	-10	60	MF
NA-856	2M8 U0-V5 blue	PVC	blue	-	light blue		2.0	30	8	16	-10	60	MF
NA-5	2M8 V5-V5 W	PVC	white	PVC	white		2.5	50	8	16	-10	60	MF
NA-925	2M8 V5-V5 blue	PVC	blue	PVC	blue		2.5	50	8	16	-10	60	MF
NA-609	2M10 U0-V10 W	PVC	white	-	white		2.8	50	10	20	-10	60	MF
NA-924	2M10 U0-V10 blue	PVC	blue	-	light blue		2.8	50	10	20	-10	60	MF
NA-14	2M12 U0-V15 CL W	PVC	white	-	white		5.5	80	12	24	-10	60	MF
NA-11	2M12 U0-V15 FB W	PVC	white	-	white		4.1	80	12	24	-10	60	MF
NA-202	2M12 U0-V15 W	PVC	white	-	white		3.0	80	12	24	-10	60	MF
NA-18	2T12 U0-V10 W	PVC	white	-	white		2.5	50	12	24	-10	60	MF
NA-20	2T12 V5-V10 W	PVC	white	PVC	white		3.0	80	12	24	-10	60	MF
NA-955	2T12 V5-V10 blue	PVC	blue	PVC	blue		3.1	80	12	24	-10	60	MF
NA-148	3M18 U0-V15 W	PVC	white	-	white		4.2	100	18	36	-10	60	MF
NA-22	3T18 U0-V15 W	PVC	white	-	white		4.2	100	18	36	-10	60	MF

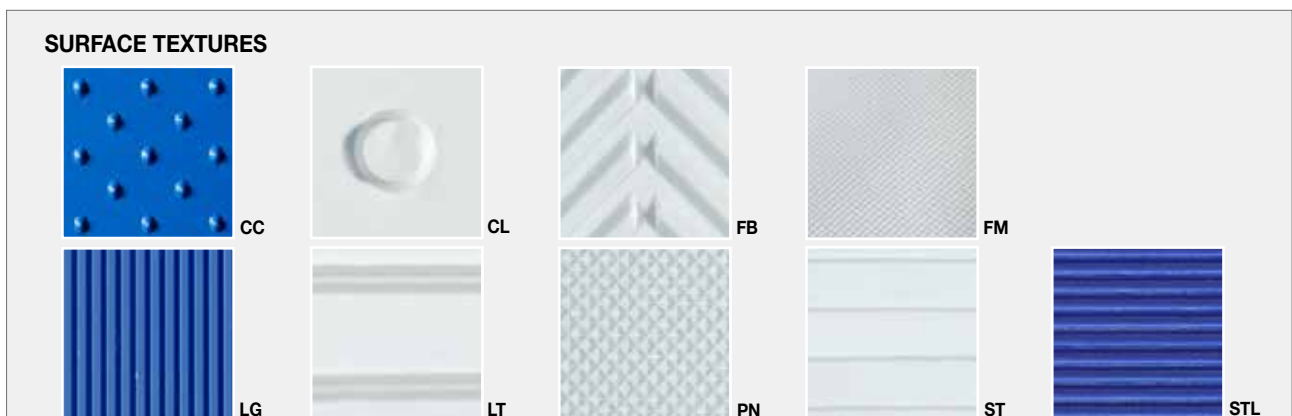
¹ Minimum roller diameter is dependent on the joint recommended by CHIORINO.

 knife edge

² EL series belts: pull for 8% elongation

³ Conveying surface coefficient of friction: **LF** low, **MF** medium, **HF** high

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



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