

**Your partner
for food safety**

HACCP conveyor
and process belts



Confectionery

HACCP conveyor and process belts for confectionery



Chiorino HACCP conveyor and process belts satisfy all demanding applications in the processing and packaging of chocolate, pastry, sweets, candies, chewing-gum, toffees, marshmallows.



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.

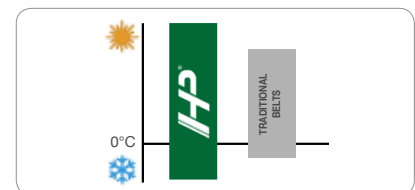


+ BENEFITS

- 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.



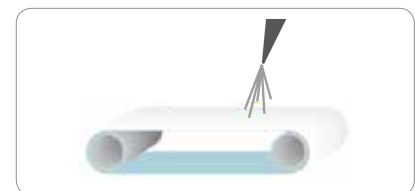
Resistance to oils and chemical agents

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



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



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.

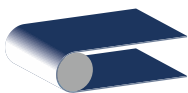
The **prompt identification** and removal of the contaminated product assures a **safest food** processing and packaging.



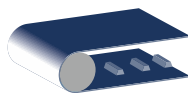
MINIMUM DETECTABLE PART

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.

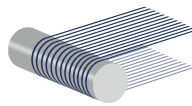
Unique & full range



Conveyor belts



Positive Drive



Round belts



Guides



Profiles

Chocolate



Thanks to its wide know-how and expertise, Chiorino offers a comprehensive range of high performance food belts for processing any kind of chocolate.

KEY FEATURES + BENEFITS

Wide range of coefficients of friction

>

Perfect product positioning

Non staining

>

Smoother process and no downtime

Superior resistance to abrasion
and to most aggressive fats and oils

>

Superior belt's life expectation

No edge fray

>

No contamination by fibres

Highest flexibility

>

Ideal for knife edge. Energy saving

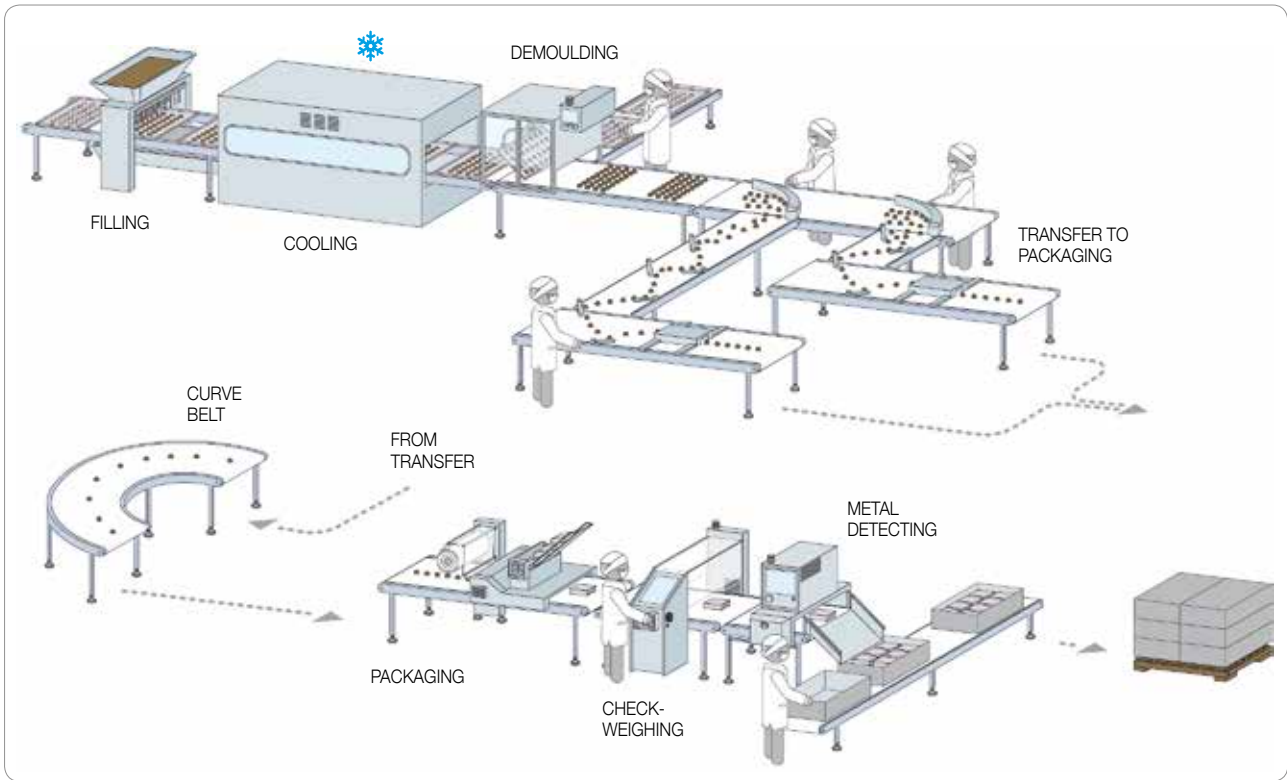
Resistance to low temperature

>

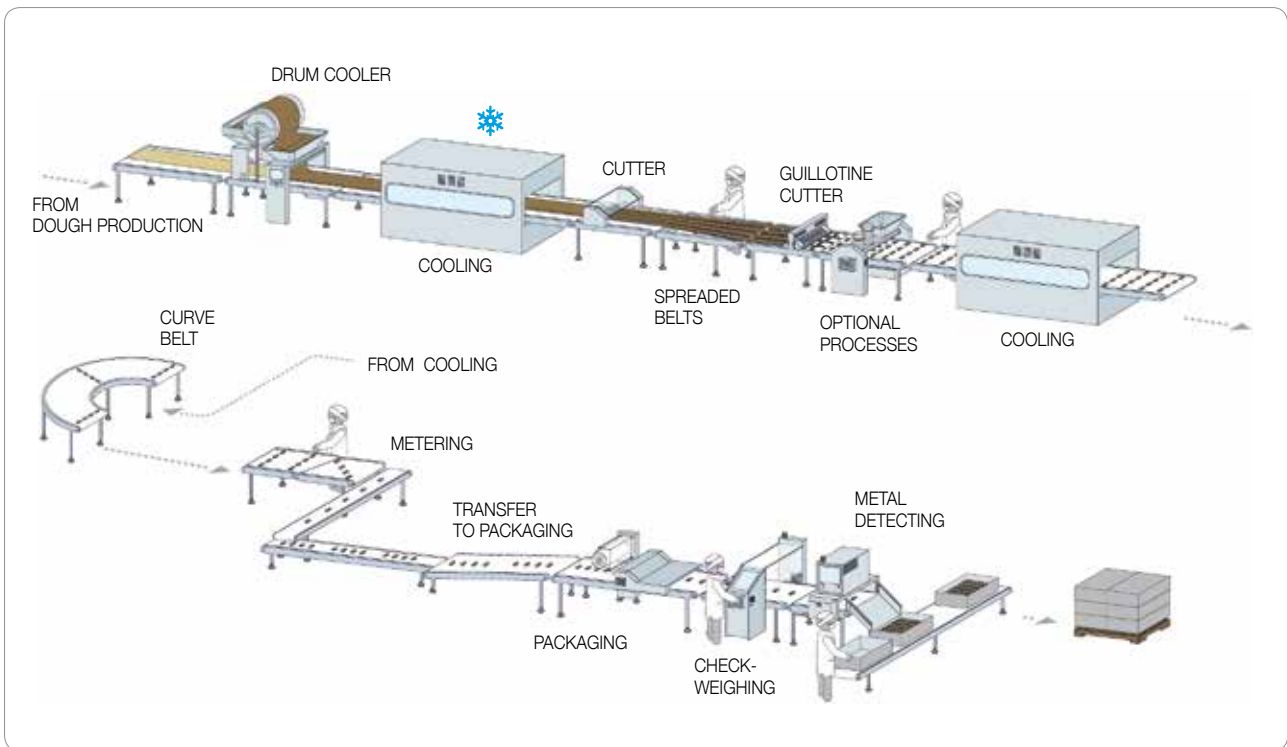
Long service life



Industrial production line for moulded chocolate



Industrial production line for chocolate bars



Confectionery



Thanks to its wide know-how and expertise, Chiorino offers a comprehensive range of high performance food belts for processing any kind of confectionery product.

KEY FEATURES + BENEFITS

Wide range of coefficients of friction

>

Perfect product positioning

Non staining

>

Smoother process and no downtime

Superior resistance to abrasion
and to most aggressive fats and oils

>

Superior belt life expectation

No edge fray

>

No contamination by fibres

Excellent release properties

>

Product waste reduction and cost saving

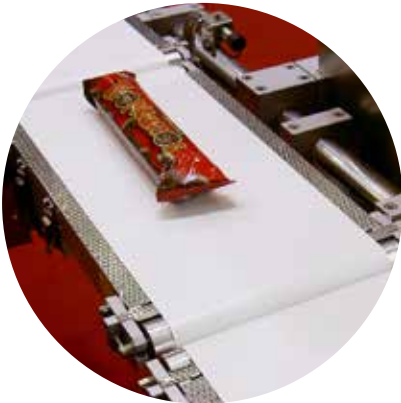
Resistance to low temperature

>

Long service life



Packaging



The wide range of Chiorino belts assures **safe and hygienic packaging** of any kind of chocolate or confectionery product.

HP[®] elastic belts

The **elastic HP[®] 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[™] 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. artist.	Total thickness	Knife edge min. radius ¹	Min. pulley diameter ¹	Pull for 1% elong. ²	Max. admiss. pull	Temperature resistance °C		Coeff. of friction ³
		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-1411	1M5 U0-U2 HP W	TPU HP®	white		0.7	3	6	5	5	-30	110	MF
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-1212	1M5 U0-U2 HP VL blue	TPU HP®	blue		0.7	3	6	5	5	-30	110	MF
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-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® Positive drive homogeneous belts

Code	Type	Material	Colour	Total thickness	Pitch	Tooth section	Tooth length	Min. diameter ¹	Pull for 1% elong.	Temperature resistance	
										N/mm	min. °C
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-1359C_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

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

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

DIET 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

DIET Detectable positive drive belts

Code	Type	Material	Colour	Total thickness	Pitch	Tooth section	Tooth length	Min. diameter ¹	Pull for 1% elongation	Temperature resistance	
										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 Drive 25/40 blue DET	TPU	dark blue	2.5	40	13 x 8	72	80	8	-30	90

DIET Detectable round belts

Code	Type	Material	Colour	Surface	Hardness	Diameter	Min. pulley diam. mm	Pull for 8% elong. N	Temperature resistance °C	
									Sh.A	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

XW-P Belts

Code	Type	Conveying surface coating		Perm. antistatic	Total thickness	Knife edge min. radius ¹	Min. pulley diameter ¹	Pull for 1% elong. ²	Max. admiss. pull	Temperature resistance		Coeff. of friction ³
		Material	Colour							mm	mm	
NA-1447	1T6 U0-U2 W A XW-P	TPU	white	•	0.8	4	8	6	6	-30	110	MF
NA-1448	2M5 U0-U2 W A XW-P	TPU	white	•	1.3	4	8	6	12	-30	110	MF
NA-1426	2M5 U0-U2 blue A XW-P	TPU	blue	•	1.3	4	8	6	12	-30	110	MF

Performance line belts

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-965	1M5 U0-U2 PN yellow	TPU	yellow		1.1	3	6	5	5	-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-281	2T5 0-V-0	PET	white	•	1.6	-	20	5	10	-10	60	LF
NA-160	2T8 U0-0	PET	white		1.3	6	12	8	16	-20	100	LF
NA-16	2T8 U0-V-0	PET	white		1.4	-	30	8	16	-10	60	LF

Silicone

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

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

² EL series: pull for 8% elongation.

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

FEATURES

A Permanent antistatic (UNI EN 21179)	LB Light blue	SP Production width up to 3500/3600 mm
D Dehesive	LF Low friction surface	VL Velvet finish
DB Dark blue	PN Pyramid negative	W White
GS Glossy surface	RG Rice grain	XW-P Production width up to 3500 mm
HP HP® product system	S Soft polyurethane cover (70 Sh.A)	

MF Seamless belts

Type	Traction core	Outer cover			Inner cover			Total thickness mm	Pull for 1% elongation N/mm	Temp. resistance	
		Material	Colour	Sh.A	Material	Colour	Sh.A			min. °C	max. °C
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 ⁵	-20	100
MF R-053	---	Elastomer	purple red	45	Elastomer	black	65	5÷15	0.1 ⁵	-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

⁵ Strength in N/mm² at 10% elongation

CHIORINO AFFILIATED COMPANIES

America

CHIORINO AMERICA
Newark, DE
Tel. +1-302-292-1906
info@chiorino.us
www.chiorino.us

Australia

CHIORINO AUSTRALIA PTY. LTD.
Brisbane
Tel. +61-7-3274 1900
sales@chiorino.com.au
www.chiorino.com.au

Benelux

CHIORINO BENELUX B.V.
Utrecht - Paesi Bassi
Tel. +31-30-2413060
chiorino@chiorino.nl
www.chiorino.nl

Bielorussia

CHIORINO-K
Minsk
Tel. +375-17-2804578
general@chiorino.ru
www.chiorino.ru

Cina

CHIORINO ASIA Ltd.
Hong Kong
Tel. +852-397-10818
info@chiorino.asia
www.chiorino.asia

CHIORINO LIAISON OFFICE

Shanghai
Tel. +86-21-37831019
info@chiorino.cn
www.chiorino.cn

Francia

CHIORINO SAS
Lagny, Paris
Tel. +33-1-64304075
chiorino.paris@chiorino.fr
www.chiorino.fr

Germania

CHIORINO GmbH
Mainz
Tel. +49-(0)6131-55449-0
info@chiorino.de
www.chiorino.de

India

CHIORINO INDIA
Salcete Goa
Tel. +918-322-782454
info@chiorino.in
www.chiorino.in

Italia

CHIORINO PARMA s.r.l. - Parma
Tel. +39-0521-292236
chiorinoparma@chiorino.com

CHIORINO VENETO s.r.l.

Colle Umberto (TV)
Tel. +39-0438-430460
chiorinoveneto@chiorino.com

Polonia

CHIORINO Sp. z o.o. - Bydgoszcz
Tel. +48-(0)52-3487708
chiorino@chiorino.com.pl
www.chiorino.com.pl

Portogallo

CHIORINO PORTUGAL, LDA
Alfena Valongo, Porto
Tel. +351-229684442
geral@chiorino.pt
www.chiorino.pt

Regno Unito

CHIORINO U.K. Ltd.- Featherstone
Tel. +44-1977-691880
sales@chiorino.co.uk
www.chiorino.co.uk

Romania

CHIORINO srl - Cluj Napoca
Tel. +40-264-432977
chiorino@chiorino.ro
www.chiorino.ro

Spagna

CHIORINO IBERICA S.A
Rubí, Barcelona
Tel. +34-93-5860480
chiorino@chiorino.es
www.chiorino.es

Sud Africa

CHIORINO SOUTH AFRICA (PTY) LTD.
Johannesburg
Tel. +27-11-3971268
sales@chiorino.co.za
www.chiorino.com

Svizzera

CHIORINO SCHWEIZ GmbH - Wetzikon
Tel. +41-(0)43-3116001
info@chiorino.ch
www.chiorino.ch

Ungheria

CHIORINO Kft.
Szigetszentmiklós - Budapest
Tel. +36-24525930
mail@chiorino.hu
www.chiorino.hu

CHIORINO DISTRIBUTORS

Albania
Arabia Saudita
Argentina
Armenia
Azerbaijan
Austria
Bangladesh
Belgio
Bolivia
Bosnia-Herzegovina
Botswana
Brasile
Bulgaria
Cambogia
Canada
Cile
Cipro
Colombia
Corea del Sud
Costa d'Avorio
Costa Rica
Croazia
Danimarca
Egitto
Emirati Arabi Uniti
Estonia
Fiji
Finlandia
Georgia
Giordania
Grecia
Guatemala
Honduras
Indonesia
Iran
Irlanda
Islanda
Israele
Kazakistan
Kenya
Kirghizstan
Laos
Lettonia
Libano
Lituania
Macedonia
Malawi
Malesia
Marocco
Messico
Myanmar
Moldova
Nicaragua
Nuova Caledonia
Nuova Zelanda
Pakistan
Panama
Papua Nuova Guinea
Paraguay
Perù
Repubblica Ceca
Repubblica Slovacca
Russia
Serbia
Slovenia
Sri Lanka
Svezia
Tagikistan
Tailandia
Turchia
Turkmenistan
Ucraina
Uzbekistan
Vietnam
Yemen
Zimbabwe

HEADQUARTERS AND PRODUCTION PLANTS

CHIORINO S.p.A.

Via S. Agata, 9
I-13900 Biella, Italy
Tel. +39 015 8489 1
Fax +39 015 849 61 61
chiorino@chiorino.com
www.chiorino.com

UNI EN ISO 9001:2015
UNI EN ISO 14001:2015
OHSAS 18001:2007
EMAS



ENGINEERING ADVICE
ON-SITE INSTALLATION SERVICE
AFTER SALES SUPPORT

