

Your partner
for food safety



**MEAT, POULTRY
& FISH PROCESSING**
Belting solutions



LEADING CONVEYOR & PROCESS BELTS FOR A **FOOD SAFE PROCESSING**

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 a specialized technical knowledge and experience, Chiorino wide belting range fully meets **processing and packaging requirements of meat, poultry & fish industry**, performing outstandingly and overcoming the highest production and safety challenges.



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 reducing 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 FOOD

Food Safety & Hygiene



Optimized Cost of Ownership



CHIO 19
Passion for

Risk management



OD INDUSTRY EVOLUTION



Sustainability

RINO[®]
06
for belting



Production efficiency



Industry 4.0

ULTIMATE SOLUTIONS

CONVEYOR & PROCESS BELTS



HP^{AM}

Antimicrobial

- ✓ Enhancing food safety
- ✓ Premium performances
- ✓ Easy to clean & water saving



FXDTM

Dual detectable

- ✓ X-Ray & Metal detectability
- ✓ Prevent Foreign Material Contamination
- ✓ Food waste reduction



HYPERCLEAN[®]

Excellent release

- ✓ Perfect cleanability
- ✓ Food waste reduction
- ✓ High production efficiency

More info on CHIORINO food belting solutions:
www.chiorino.com

FOR SAFETY & EFFICIENCY

POSITIVE DRIVE BELTS

HP COMPACT DRIVE **AM**

Homogenous



- ✓ Water, Time, Energy saving
- ✓ Enhancing food safety
- ✓ Smallest diameters

PRODRIVE[™]

Monolithic



- ✓ Easy to clean
- ✓ Easy to fit
- ✓ Easy to run

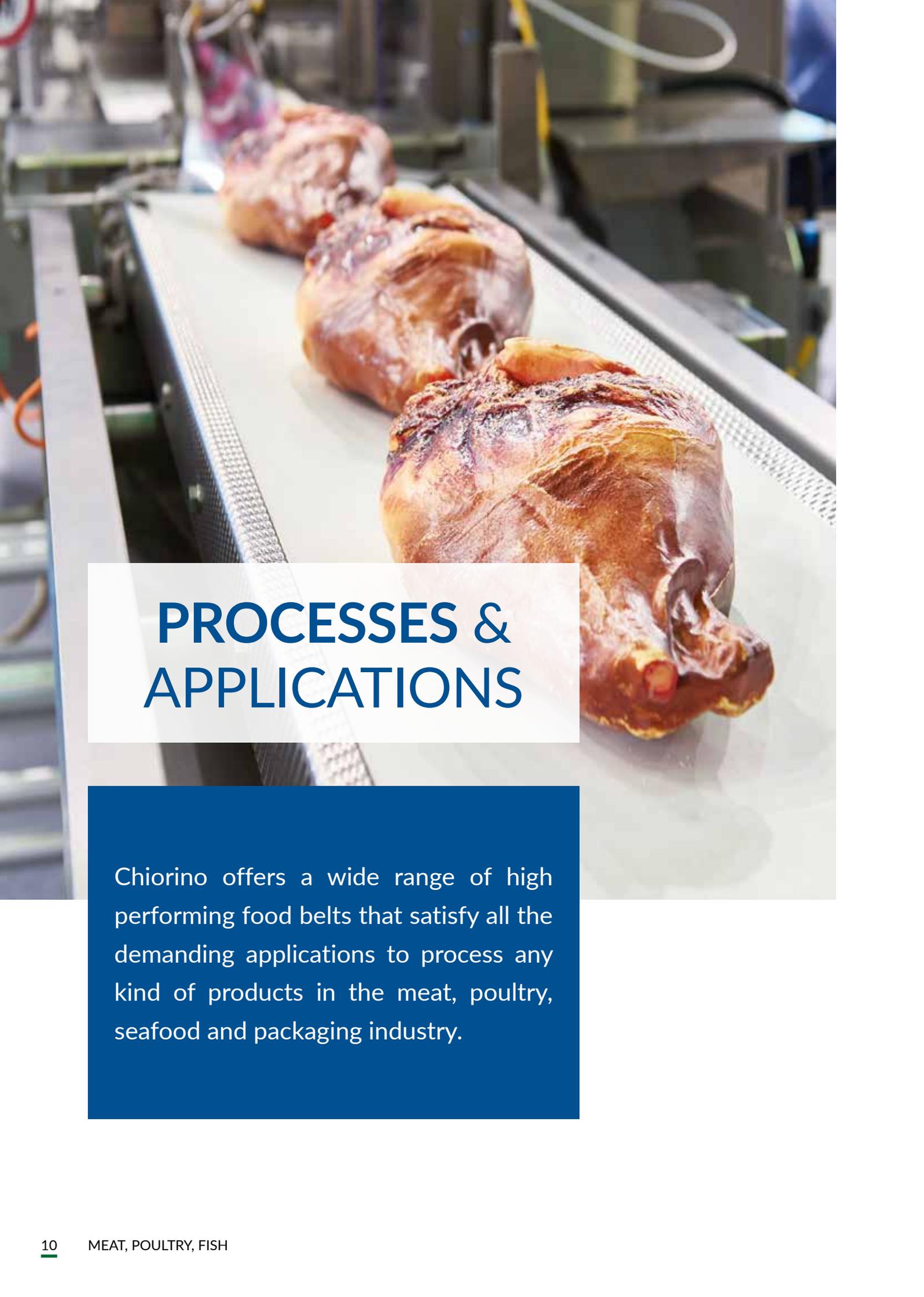
ULTRA-TUFF[™]

Modular



- ✓ Extraordinary resistance to impacts & abrasion
- ✓ Prevent Foreign Material Contamination
- ✓ Optimized Cost of Ownership

ULTRA-TUFF are produced by Safari Belting Systems, a Chiorino Group Company, specialized American manufacturer of Plastic Modular Belts and one of the primary belting providers to the largest food processors

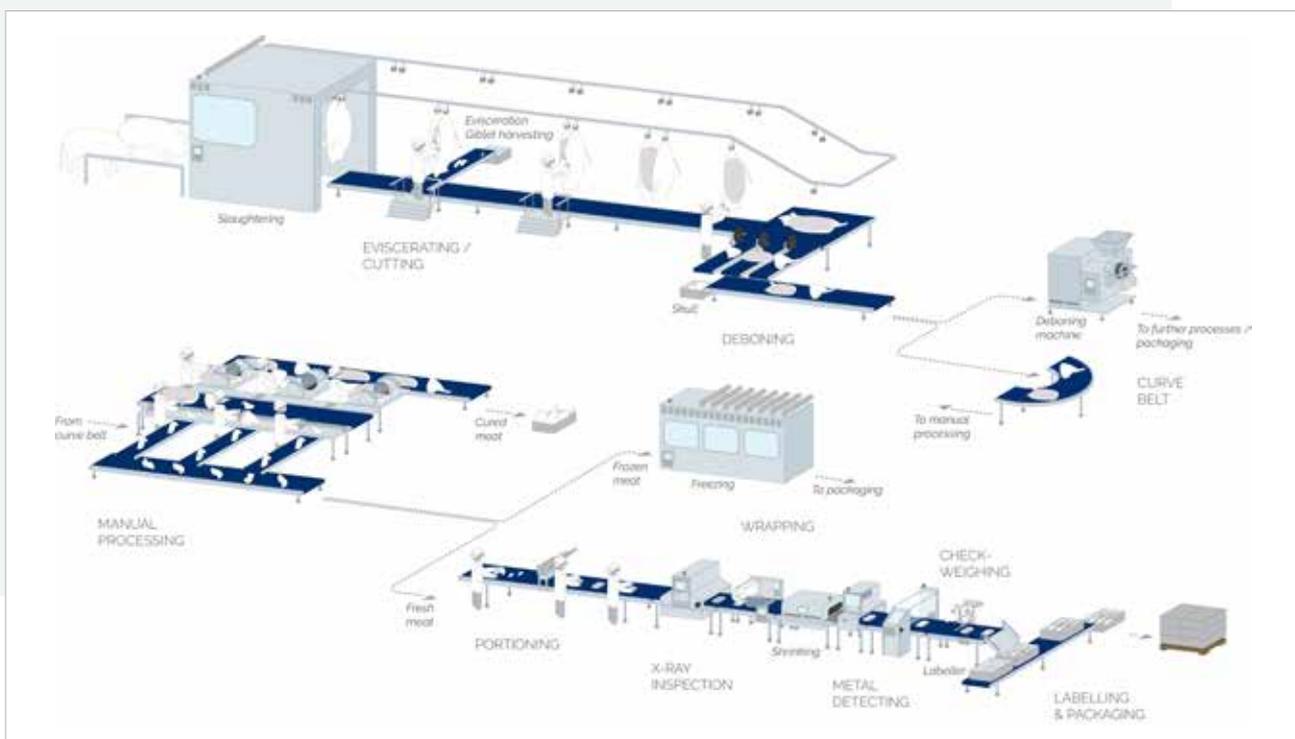
A photograph showing a food processing line. Several pieces of roasted poultry, likely chickens, are moving along a white conveyor belt. The background is slightly blurred, showing industrial machinery and equipment. The lighting is bright, highlighting the golden-brown color of the roasted meat.

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 meat, poultry, seafood and packaging industry.

Chiorino belting solutions for meat processing guarantee the **highest performances** thanks to:

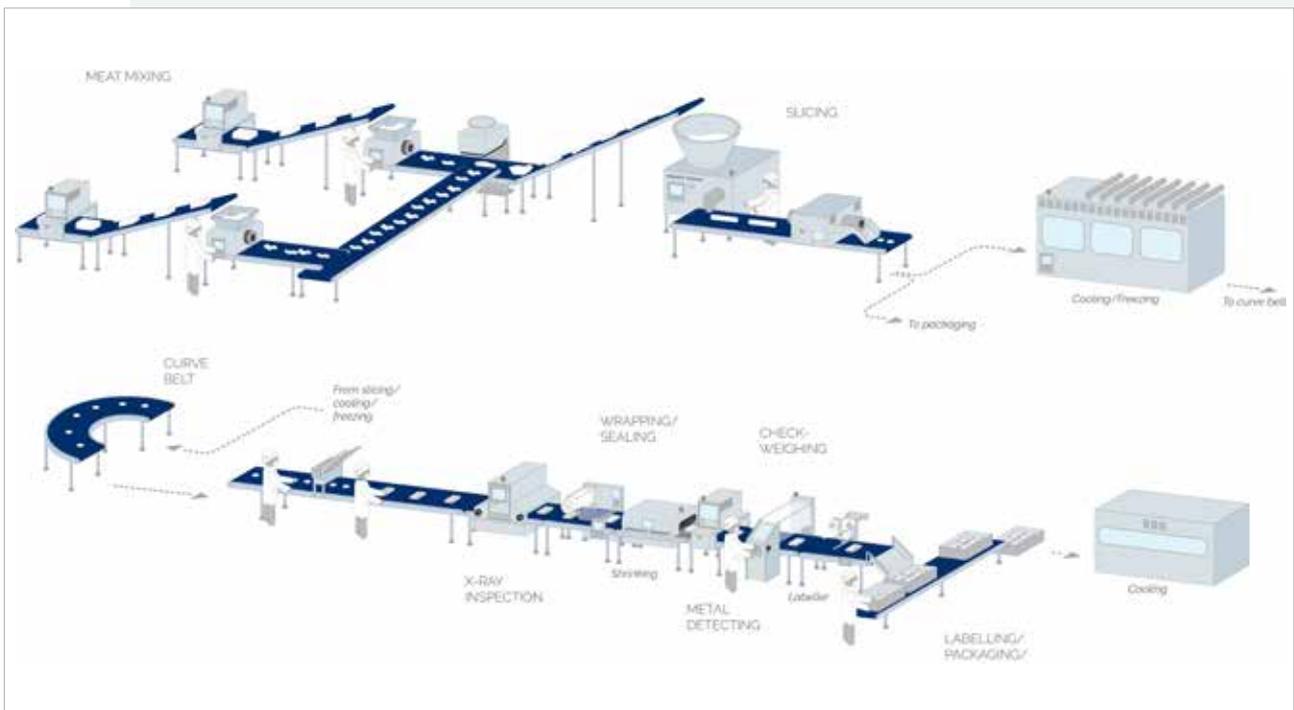
- Excellent resistance to cut, abrasion, high impacts
- Superior resistance to aggressive fats
- Outstanding resistance to low temperatures
- Superior sanitizing and cleaning resistance



Slicing

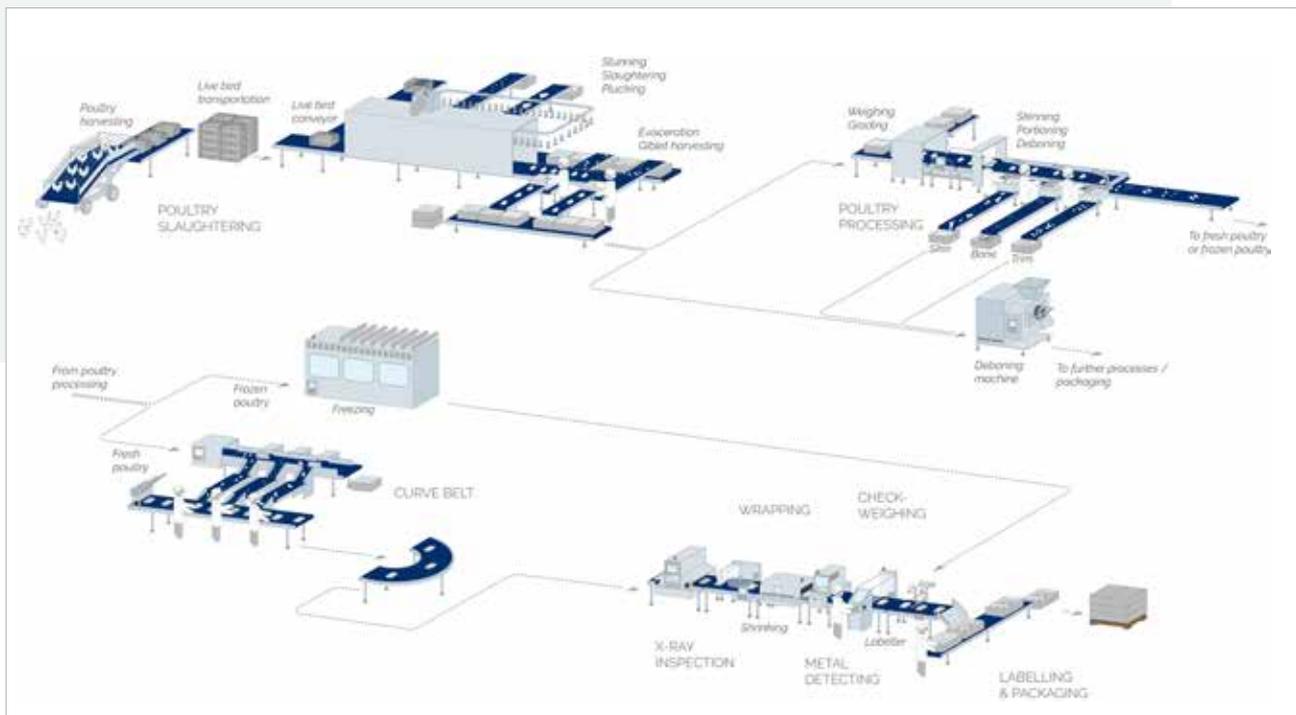
Chiorino belting solutions for slicing ensure an **oustanding efficiency** thanks to:

- Perfect product positioning and increased output
- Highest resistance to cleaning and sanitizing
- Ideal for high speed
- Fray-free edges and no product contamination



Chiorino belting solutions for poultry processing guarantee a **long service life** thanks to:

- Excellent resistance to cutting bones
- Superior resistance to aggressive fats
- Highest reliability and less product waste
- Outstanding resistance to low temperatures



Fish & Seafood

Chiorino belting solutions for fish & seafood processing guarantee the **highest food safety** thanks to:

- Outstanding resistance to low temperatures
- Superior resistance to aggressive fats
- Highest resistance to cleaning and sanitizing
- Ideal for high speed



Packaging

The wide range of Chiorino belts assures **safe and hygienic packaging** of meat, poultry, fish and seafood products. The elastic HP® belts can be easily and quickly fitted on spreaders or checkweighers. The truly endless belts for vertical form-fill sealers are available in different coverings according to the packaging used and the silicone version is food grade.



Food Compliant Marking Technology

The Chiorino Marking Technology meets the requirements of a wide variety of applications of the Food industry 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**

Product name	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⁾	Product code
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EL2- U10 HP blue AM	HP® TPU	●		1.00	1.10	-	10	15	2 ⁽²⁾	2	-30 60	MF	NA2693
EL3-U15 HP blue AM	HP® TPU	●		1.50	1.60	-	10	15	3 ⁽²⁾	3	-30 60	MF	NA2694
EL3-U15 HP PN blue AM	HP® TPU	●		1.50	1.40	-	10	15	3 ⁽²⁾	3	-30 60	MF	NA2712
1M5 U0-U2 HP blue A AM	HP® TPU	●	✓	0.70	0.90	3	6	16	5	5	-30 110	MF	NA2691
1M5 U0-U2 HP VL blue A AM	HP® TPU	●	✓	0.70	0.80	3	6	16	5	5	-30 110	MF	NA2690
1DM8 U0-U2 HP W A AM	HP® TPU	○	✓	1.35	1.40	4	8	16	8	16	-30 110	MF	NA2697
1M5 U3-U3 HP FL/FM W AM	HP® TPU	○		1.40	1.40	-	10	15	5	5	-30 110	MF	NA2708
2M5 U0-U2 HP W S A AM	HP® TPU	○	✓	1.30	1.40	4	8	16	6	12	-30 110	HF	NA2710
2M5 U0-U2 HP blue S A AM	HP® TPU	●	✓	1.30	1.40	4	8	16	6	12	-30 110	HF	NA2717
2M5 U0-U2 HP W AM	HP® TPU	○		1.30	1.40	4	8	16	6	12	-30 110	MF	NA2722
2M5 U0-U2 HP W A AM	HP® TPU	○	✓	1.30	1.40	4	8	16	6	12	-30 110	MF	NA2719
2M5 U0-U2 HP blue A AM	HP® TPU	●	✓	1.30	1.40	4	8	16	6	12	-30 110	MF	NA2692
2M5 U0-U2 HP VL blue A AM	HP® TPU	●	✓	1.30	1.40	4	8	16	6	12	-30 110	MF	NA2669
2M5 U2-U2 HP PN blue AM	HP® TPU	●		1.85	1.70	-	15	30	6	12	-30 110	MF	NA2715
2M5 U0-U3 HP EN blue A AM	HP® TPU	●	✓	1.60	1.50	4	8	16	6	12	-30 110	HF	NA2698
2M5 U0-U8 HP CC blue AM	HP® TPU	●	✓	2.90	2.10	-	10	30	6	12	-30 110	HF	NA2713
2M5 U0-U8 HP STL blue A AM	HP® TPU	●	✓	2.40	2.10	-	10	30	6	12	-30 110	HF	NA2711
2M5 U3-U15 HP FM/ST blue AM	HP® TPU	●	✓	4.00	2.70	-	60	100	6	12	-30 110	MF	NA2707



EL2-U10 HP W	HP® TPU	○		1.0	1.10	-	10	15	2	2	-30 60	MF	NA790
EL2-U10 HP blue	HP® TPU	●		1.0	1.10	-	10	15	2	2	-30 60	MF	NA785
EL3-U15 HP PN blue	HP® TPU	●		1.5	1.40	-	10	15	3	3	-30 60	MF	NA1089
EL4-U20 HP blue	HP® TPU	●		2.0	2.30	-	10	15	4	4	-30 60	MF	NA899
1M5 U0-U2 HP W A	HP® TPU	○	✓	0.7	0.80	3	6	16	5	5	-30 110	MF	NA948
1M5 U0-U2 HP W S A	HP® TPU	○	✓	0.7	0.80	3	6	16	5	5	-30 110	HF	NA946
1M5 U0-U2 HP blue S A	HP® TPU	●	✓	0.7	0.70	3	6	16	5	5	-30 110	HF	NA1052
1M5 U0-U2 HP VL blue A	HP® TPU	●	✓	0.7	0.60	3	6	16	5	5	-30 110	MF	NA947
1M5 U3-U3 HP FL/FM W	HP® TPU	○		1.4	1.40	-	10	15	5	5	-30 110	MF	NA1191
1T6 U0-U2 HP W A	HP® TPU	○	✓	0.8	0.80	4	8	16	6	6	-30 110	MF	NA983
2M5 U0-U2 HP W A	HP® TPU	○	✓	1.3	1.40	4	8	16	6	12	-30 110	MF	NA789
2M5 U0-U2 HP blue A	HP® TPU	●	✓	1.3	1.40	4	8	16	6	12	-30 110	MF	NA1067
2M5 U0-U2 HP W S A	HP® TPU	○	✓	1.3	1.40	4	8	16	6	12	-30 110	HF	NA913
2M5 U0-U2 HP blue S A	HP® TPU	●	✓	1.3	1.40	4	8	16	6	12	-30 110	HF	NA1054
2M5 U0-U2 HP VL blue	HP® TPU	●		1.3	1.40	4	8	16	5	10	-30 110	MF	NA1410
2M5 U0-U2 HP VL blue A	HP® TPU	●	✓	1.3	1.40	4	8	16	6	12	-30 110	MF	NA786
2M5 U2-U2 HP VL blue A	HP® TPU	●	✓	1.5	1.70	-	10	30	6	12	-30 110	MF	NA851
2M5 U0-U7 HP LG blue S A	HP® TPU	●	✓	1.8	1.80	-	10	30	6	12	-30 110	HF	NA1193
2M5 U0-U8 HP CC blue	HP® TPU	●	✓	2.9	2.10	-	10	30	6	12	-30 110	HF	NA1130
2M5 U0-U8 HP STL blue	HP® TPU	●	✓	2.4	2.10	-	15	30	6	12	-30 110	HF	NA1324
2M5 U0-U15 HP ST W A	HP® TPU	○	✓	3.5	2.70	-	50	100	5	10	-30 110	MF	NA1087
2T12 U0-U2 HP VL W A	HP® TPU	○	✓	1.6	1.70	6	12	50	12	24	-30 110	MF	NA992
3M8 U0-U5 HP W A	HP® TPU	○	✓	2.3	2.40	-	60	100	10	20	-30 110	MF	NA1020
3M8 U0-U5 HP blue A	HP® TPU	●	✓	2.3	2.40	-	60	100	10	20	-30 110	MF	NA1083

⁽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, MF Medium, HF High

⁽⁵⁾ This chart provides guidance to the belt selection based on Chiorino's field experience, but it is not binding.

Explanation of type designation

MEAT, POULTRY, FISH ⁽⁵⁾													Product code	
Eviscerating / Cutting	Cutting / Deboning	Manual processing	Portioning	Slaughtering	Processing	Mixing	Slicing	Curve belt	X-Ray inspection	Wrapping	Metal detecting	Check-weighing		Labelling & Packaging
Meat			Poultry	Sausage / Sliced meat										
	✓		✓				✓	✓		✓	✓			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
			✓											1M5 U3-U3 HP FL/FM W AM
									✓					2M5 U0-U2 HP W S A AM
		✓					✓		✓					2M5 U0-U2 HP blue S A AM
		✓					✓	✓	✓	✓				2M5 U0-U2 HP W AM
		✓					✓	✓	✓	✓				2M5 U0-U2 HP W A AM
		✓					✓		✓	✓				2M5 U0-U2 HP blue A AM
		✓					✓		✓	✓				2M5 U0-U2 HP VL blue A AM
		✓				✓								2M5 U2-U2 HP PN blue AM
		✓				✓								2M5 U0-U3 HP EN blue A AM
		✓	✓				✓							2M5 U0-U8 HP CC blue AM
		✓	✓				✓							2M5 U0-U8 HP STL blue A AM
							✓							2M5 U3-U15 HP FM/ST blue AM

	✓		✓				✓	✓		✓	✓			EL2-U10 HP W
	✓		✓				✓	✓		✓	✓			EL2-U10 HP blue
							✓				✓			EL3-U15 HP PN blue
		✓	✓				✓	✓		✓				EL4-U20 HP blue
			✓						✓	✓	✓	✓		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 U3-U3 HP FL/FM W
								✓						1T6 U0-U2 HP W 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 U2-U2 HP VL blue A
		✓	✓				✓							2M5 U0-U7 HP LG blue S A
		✓	✓				✓							2M5 U0-U8 HP CC blue
		✓	✓				✓							2M5 U0-U8 HP STL blue
		✓					✓							2M5 U0-U15 HP ST W A
						✓		✓						2T12 U0-U2 HP VL W A
✓	✓	✓		✓	✓	✓								3M8 U0-U5 HP W A
✓	✓	✓		✓	✓	✓								3M8 U0-U5 HP blue A

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

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)
Coating and interply materials	
O	Polyolefin
U	Polyurethane
Other characteristics	
A	Permanent antistatic
AM	Antimicrobial
DB	Dark blue
DET	Detectable
FXD	X-Ray and Metal detectable
GS	Glossy surface
HP	HP Product system
HY	Hyperclean
LB	Light blue
LF	Low friction surface
S	Soft polyurethane cover (70 Sh.A)
VL	Velvet finish
W	White
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)
PRODRIVE	
ProDrive	Chiorino monolithic belt
C	Central lug
F	Full lug
S	TPU polyester
30	Thickness (mm/10)
50	Pitch (mm)
GB	Golf ball
GS	Glossy
LB	Light blue
W	White

Product name	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⁾	Product code
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FXD™

1M5 U0-U2 FXD	TPU	●		0.75	0.8	4	8	16	5	5	-20 100	MF	NA1590
1M5 U0-U2 FXD VL	TPU	●		0.75	0.9	4	8	16	5	5	-20 100	LF	NA1598
1T6 U0-U2 FXD	TPU	●		0.80	0.8	4	8	16	6	6	-20 100	MF	NA1606
2M5 U0-U2 FXD	TPU	●		1.30	1.9	4	8	16	6	12	-20 100	MF	NA1591
2M5 U0-U2 FXD VL	TPU	●		1.30	1.9	4	8	16	6	12	-20 100	LF	NA1599
1M5 U0-U2 FXD AM	TPU	●		0.75	0.8	4	8	16	5	5	-20 100	MF	NA2749
1M5 U0-U2 FXD VL AM	TPU	●		0.75	0.8	4	8	16	5	5	-20 100	LF	NA2750
2M5 U0-U2 FXD AM	TPU	●		1.30	1.4	4	8	16	6	12	-20 100	MF	NA2751
2M5 U0-U2 FXD blue AM	TPU	●		1.30	1.4	4	8	16	6	12	-20 100	MF	NA2754
2M5 U0-U2 FXD VL AM	TPU	●		1.30	1.4	4	8	16	6	12	-20 100	LF	NA2752

DET®

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

HYPERCLEAN®

EL4-O15 HY W	TPO	○		1.50	1.6	-	20	30	4	4	-40 80	LF	NA1733
1DT8 U0-O2 HY W RA blue A	TPO	●	✓	1.20	1.20	3	6	16	8	8	-40 80	MF	NA1793
2MT4 O0-O2 HY W A	TPO	○	✓	1.10	1.0	3	6	16	4	8	-40 80	LF	NA2629
2MT4 O0-O2 HY blue A	TPO	●	✓	1.10	1.0	3	6	16	4	8	-40 80	LF	NA2628
2MT4 O0-O2 HY HR blue A	TPO	●	✓	1.20	1.0	3	6	16	4	8	-40 80	LF	NA1734
2MT4 O0-O2 HY FXD AM	TPO	●	✓	1.10	1.2	3	6	16	4	8	-40 80	LF	NA2753
2M6 U0-O2 HY W A	TPO	○	✓	1.40	1.5	4	20	25	6	12	-40 80	LF	NA1741
2M6 U0-O2 HY GS W A	TPO	○	✓	1.40	1.5	4	20	25	6	12	-40 80	HF	NA1796
2M8 O0-O4 HY W A	TPO	○	✓	2.00	2.1	-	30	40	8	16	-40 80	LF	NA1677
2M8 O0-O2 HY GS W A	TPO	○	✓	2.00	2.1	-	30	40	8	16	-40 80	HF	NA1721

FD™

2MT12 U0-U3 FD2.3	TPU	●		2.30	2.70	-	60	100	12	24	-10 80	MF	NA1325
2T12 U0-U3 FD2.5	TPU	●		2.50	2.90	-	50	80	12	24	-10 80	MF	NA1333
2T12 V5-U3 FD2.8	TPU	●		2.80	3.10	-	80	120	12	24	-10 80	MF	NA1332

⁽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, MF Medium, HF High

⁽⁵⁾ This chart provides guidance to the belt selection based on Chiorino's field experience, but it is not binding.

Textures

MEAT, POULTRY, FISH ⁽⁵⁾													Product code
Eviscerating / Cutting	Cutting / Deboning	Manual processing	Portioning	Slaughtering	Processing	Mixing	Slicing	Curve belt	X-Ray inspection	Wrapping	Metal detecting	Check-weighing	
Meat			Poultry	Sausage / Sliced meat									
			✓							✓		✓	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-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
							✓					✓	EL4-O15 HY W
		✓	✓				✓			✓			1DT8 U0-O2 HY W RA blue A
		✓	✓		✓								2MT4 O0-O2 HY W A
		✓	✓		✓								2MT4 O0-O2 HY blue A
		✓	✓		✓		✓						2MT4 O0-O2 HY HR blue A
		✓	✓		✓								2MT4 O0-O2 HY FXD AM
		✓	✓		✓								2M6 U0-O2 HY W A
		✓	✓										2M6 U0-O2 HY GS W A
		✓				✓							2M8 O0-O4 HY W A
		✓				✓							2M8 O0-O2 HY GS W A
✓	✓	✓		✓	✓	✓							2MT12 U0-U3 FD2.3
✓	✓	✓		✓	✓	✓		✓					2T12 U0-U3 FD2.5
✓	✓	✓		✓	✓	✓		✓					2T12 V5-U3 FD2.8

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



Product name	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⁾	Product code
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Positive drive belts

HP COMPACT DRIVE AM

HP Compact 15 blue AM	HP® TPU	●		1.50	1.6	-	25	60	5	-	-30 110	MF	NA2699A
HP Compact 20 blue AM	HP® TPU	●		2.00	2.1	-	50	80	8	-	-30 110	MF	NA2670A
HP Compact 25 blue AM	HP® TPU	●		2.50	2.9	-	40	40	8	-	-30 110	MF	NA2667A
HP Compact 25 PN blue AM	HP® TPU	●		2.50	2.9	-	40	40	8	-	-30 110	HF	NA2706A
HP Compact 25 RG blue AM	HP® TPU	●		2.50	2.9	-	40	40	8	-	-30 110	HF	NA2700A
HP Compact RG 25 blue AM	HP® TPU	●		2.50	2.9	-	40	40	8	-	-30 110	LF	NA2700A RG
HP Compact 25 VL blue AM	HP® TPU	●		2.50	2.9	-	40	40	8	-	-30 110	MF	NA2703A
HP Compact 40 blue AM	HP® TPU	●		4.00	4.1	-	80	120	15	-	-30 110	LF	NA2704A
HP Compact Drive 20/40 blue AM	HP® TPU	●		2.00	2.1	-	80	120	8	-	-30 90	MF	NA2670C_D13
HP Compact Drive 25/40 blue AM	HP® TPU	●		2.50	2.9	-	80	120	8	-	-30 90	MF	NA2667C_D13
HP Compact Drive 25/40 PN blue AM	HP® TPU	●		2.50	2.9	-	80	120	8	-	-30 90	HF	NA2706C_D13
HP Compact Drive 25/40 RG blue AM	HP® TPU	●		2.50	2.9	-	80	120	8	-	-30 90	HF	NA2700C_D13
HP Compact Drive 25/40 VL blue AM	HP® TPU	●		2.50	2.9	-	80	120	8	-	-30 90	MF	NA2703C_D13
HP Compact Drive 40/40 blue AM	HP® TPU	●		4.00	4.1	-	80	120	15	-	-30 90	LF	NA2704C_D13
HP Compact Minidrive 15/20 PN blue AM	HP® TPU	●		1.50	1.6	-	25	60	5	-	-30 90	HF	NA2715F_D6

DIET COMPACT DRIVE

Compact 25 blue DET	TPU	●		2.50	2.9	-	50	80	8	-	-30 100	LF	NA1460A
Compact 25 PN blue DET	TPU	●		2.50	2.9	-	50	80	8	-	-30 100	MF	NA1561A
Compact Drive 25/40 blue DET	TPU	●		2.50	2.9	-	80	120	8	-	-30 90	MF	NA1460C_D13
Compact Drive 25/40 PN blue DET	TPU	●		2.50	2.9	-	80	120	8	-	-30 90	MF	NA1561C_D13
Compact Minidrive 15/20 A blue DET	TPU	●		1.50	1.7	-	20	50	10	-	-30 90	MF	NA1482F_D6
Compact Minidrive 15/20 blue DET	TPU	●		1.50	1.7	-	25	60	5	-	-30 90	MF	NA1461F_D6

PRODRIVE

ProDrive S 30 LB	TPU	●		3.0	4.8	-	40	60	4	-	-5 80	MF	NA1823
ProDrive F-S 28/25 GS LB	TPU	●		2.8	3.8	-	65	120	4	-	-5 80	HF	NA1776
ProDrive F-S 30/50 GS LB	TPU	●		3.0	5.8	-	130	180	4	-	-5 80	HF	NA1810
ProDrive F-S 30/50 LB	TPU	●		3.0	5.8	-	130	180	4	-	-5 80	MF	NA1774
ProDrive F-S 30/50 GB LB	TPU	●		3.0	5.3	-	130	180	4	-	-5 80	LF	NA1773
ProDrive C-S 30/40 GS LB	TPU	●		3.0	6.0	-	100	150	4	-	-5 80	HF	NA1822
ProDrive C-S 30/40 LB	TPU	●		3.0	6.0	-	100	150	4	-	-5 80	MF	NA2595
ProDrive C-S 30/40 GS W	TPU	○		3.0	6.0	-	100	150	4	-	-5 80	HF	NA1824

⁽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, MF Medium, HF High

⁽⁵⁾ This chart provides guidance to the belt selection based on Chiorino's field experience, but it is not binding.

Explanation of type designation

MEAT, POULTRY, FISH ⁽⁵⁾													Product code
Eviscerating / Cutting	Cutting / Deboning	Manual processing	Portioning	Slaughtering	Processing	Mixing	Slicing	Curve belt	X-Ray inspection	Wrapping	Metal detecting	Check-weighing	
Meat			Poultry		Sausage / Sliced meat								

	✓	✓	✓			✓		✓			✓			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
✓	✓	✓		✓	✓	✓					✓		✓	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 PN blue AM

✓		✓		✓	✓	✓							✓	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

		✓	✓	✓	✓	✓	✓		✓		✓			ProDrive S 30 LB
		✓	✓	✓	✓	✓	✓		✓		✓			ProDrive F-S 28/25 GS LB
		✓	✓	✓	✓	✓	✓		✓		✓			ProDrive F-S 30/50 GS LB
		✓	✓	✓	✓	✓	✓		✓		✓			ProDrive F-S 30/50 LB
		✓			✓				✓		✓			ProDrive F-S 30/50 GB LB
		✓	✓	✓	✓	✓	✓		✓		✓			ProDrive C-S 30/40 GS LB
		✓	✓	✓	✓	✓	✓		✓		✓			ProDrive C-S 30/40 LB
		✓	✓	✓	✓	✓	✓		✓		✓			ProDrive C-S 30/40 GS W

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

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)
Coating and interply materials	
O	Polyolefin
U	Polyurethane
Other characteristics	
A	Permanent antistatic
AM	Antimicrobial
DB	Dark blue
DET	Detectable
FXD	X-Ray and Metal detectable
GS	Glossy surface
HP	HP Product system
HY	Hyperclean
LB	Light blue
LF	Low friction surface
S	Soft polyurethane cover (70 Sh.A)
VL	Velvet finish
W	White
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)
PRODRIVE	
ProDrive	Chiorino monolithic belt
C	Central lug
F	Full lug
S	TPU polyester
30	Thickness (mm/10)
50	Pitch (mm)
GB	Golf ball
GS	Glossy
LB	Light blue
W	White

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