

CHIORINO[®]
1906

Passion for belting

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 BAKERY

Food Safety & Hygiene



Optimized Cost of Ownership



Risk management



BAKERY 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

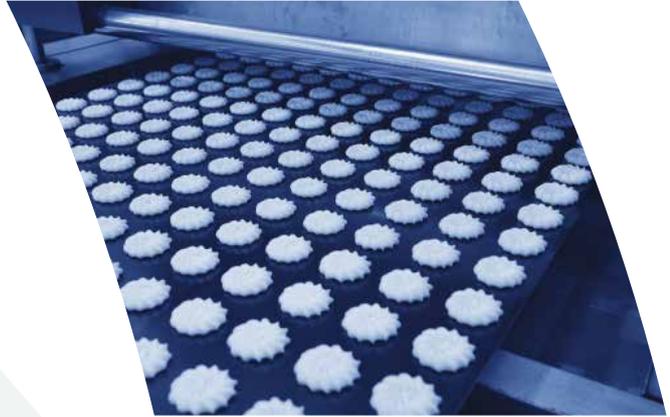
-  ANTIMICROBIAL BACTERIOSTATIC PROPERTIES
-  SUPERIOR PERFORMANCES
-  OPTIMIZED COST OF OWNERSHIP

MATCHLESS SOLUTIONS

DIET[®]

+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



HYPERCLEAN[®]

Superior release properties

-  EXCELLENT CLEANLINESS
-  INCREASED EFFICIENCY
-  SUSTAINABILITY



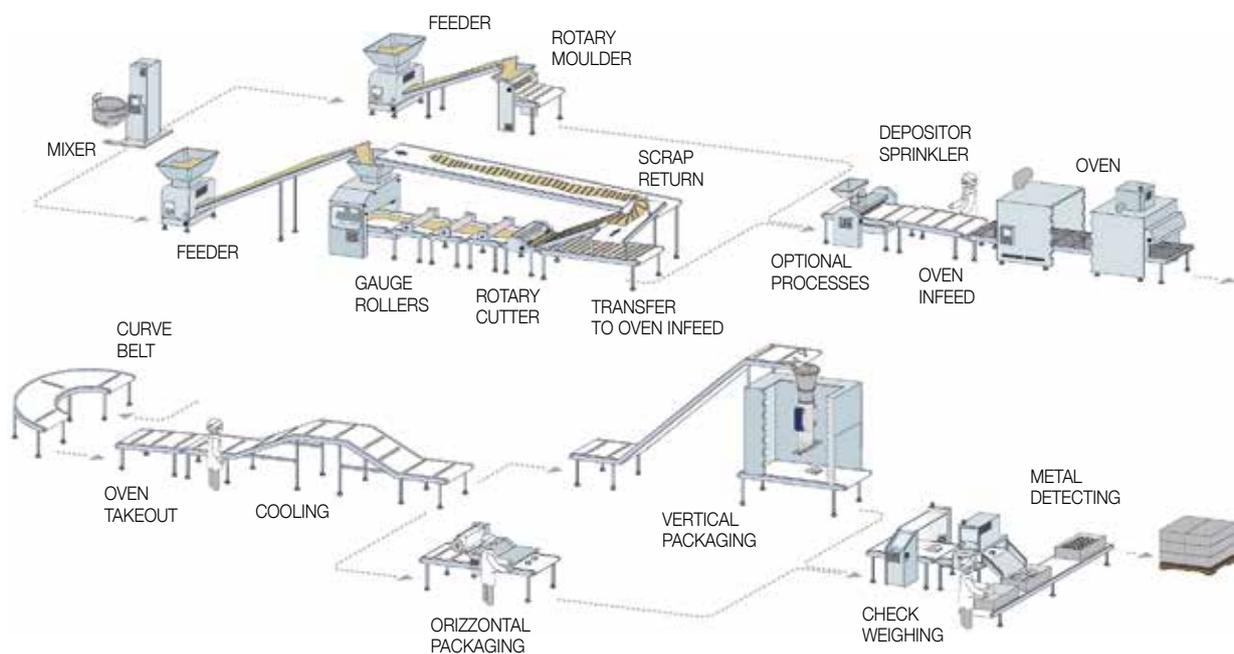


PROCESSES & APPLICATIONS

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.

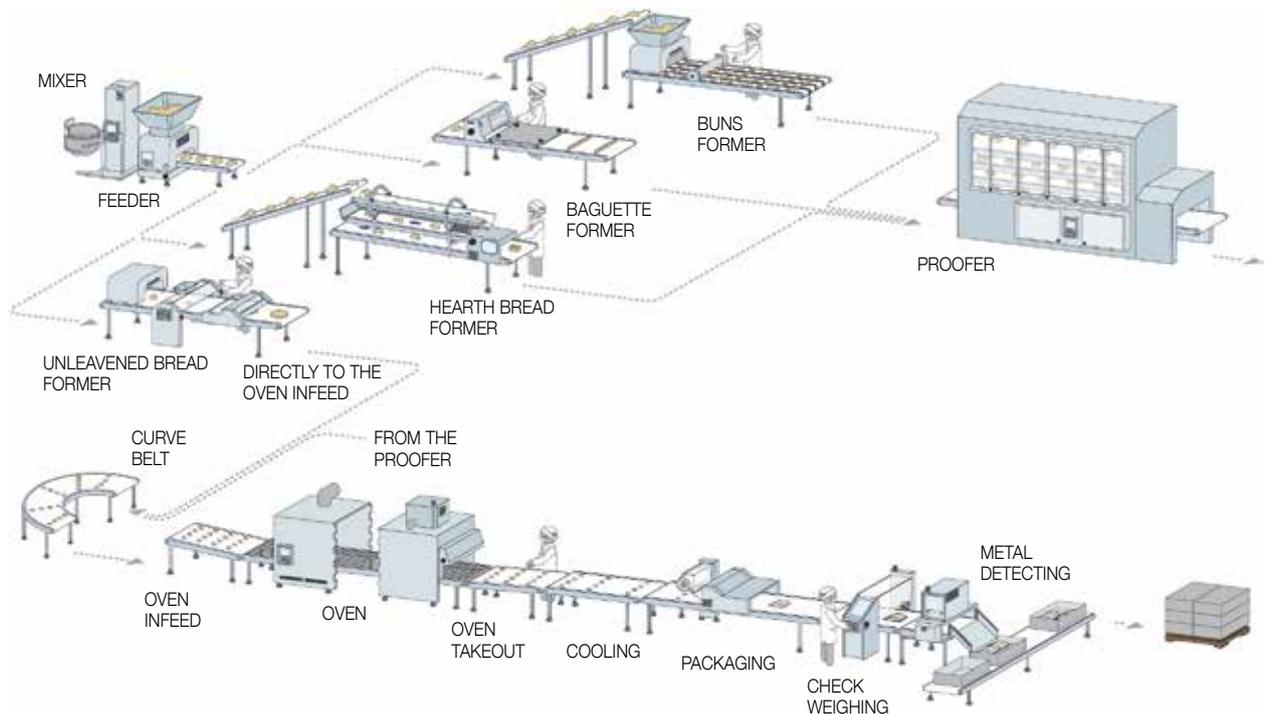
Biscuits & Crackers

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.



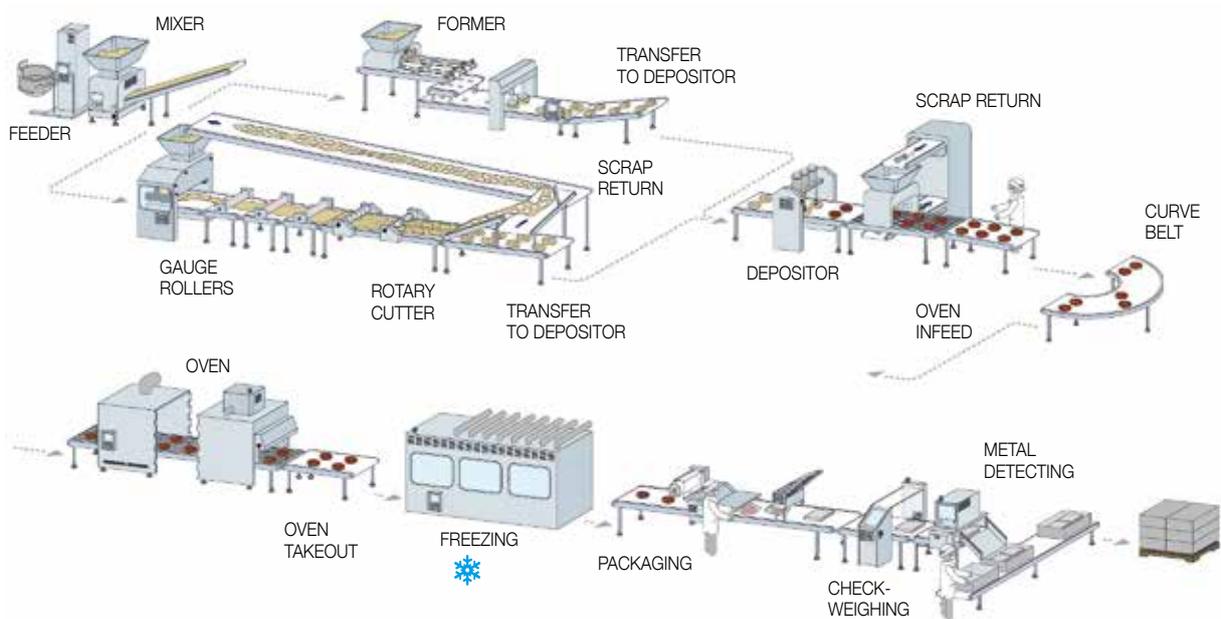
Bread

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.



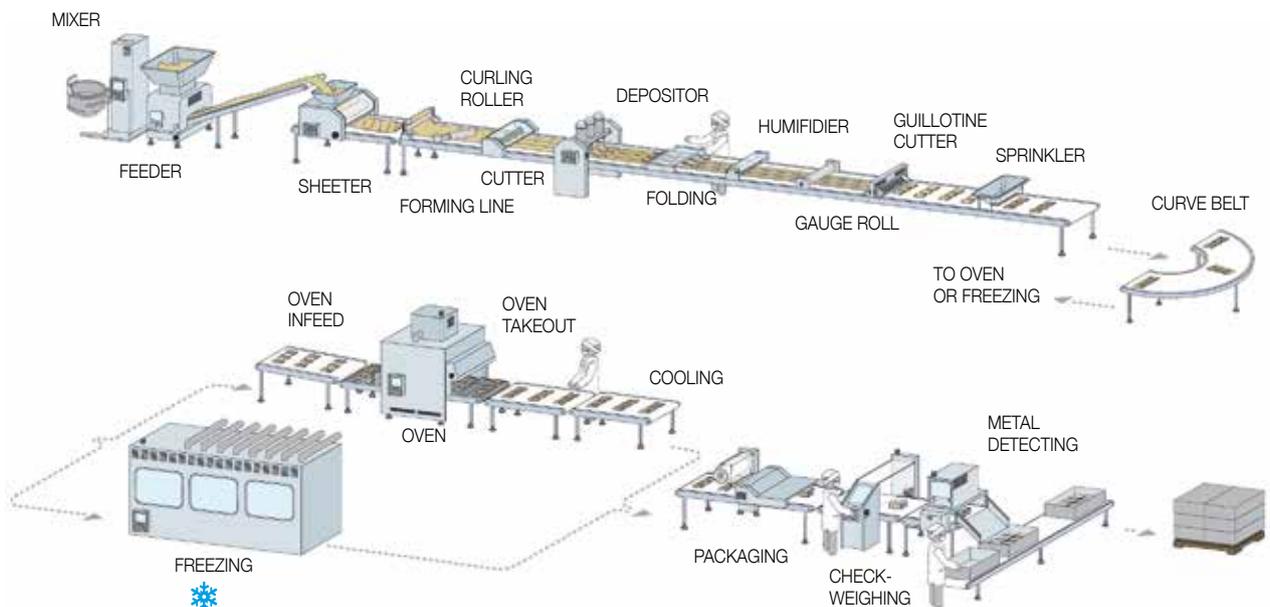
Pizza

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.



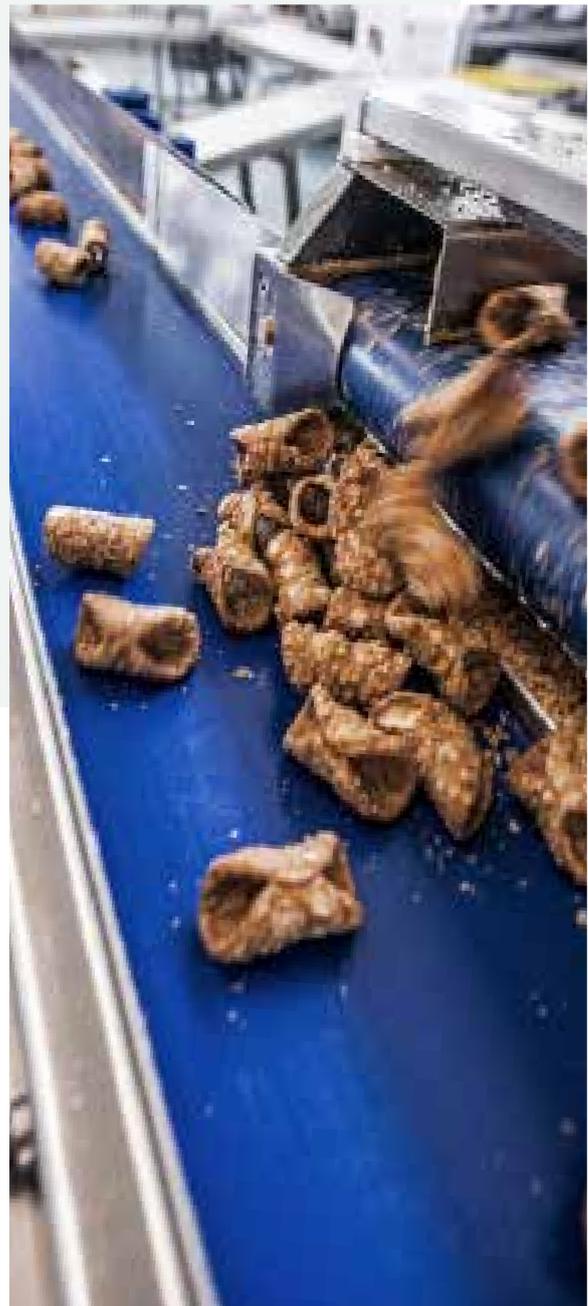
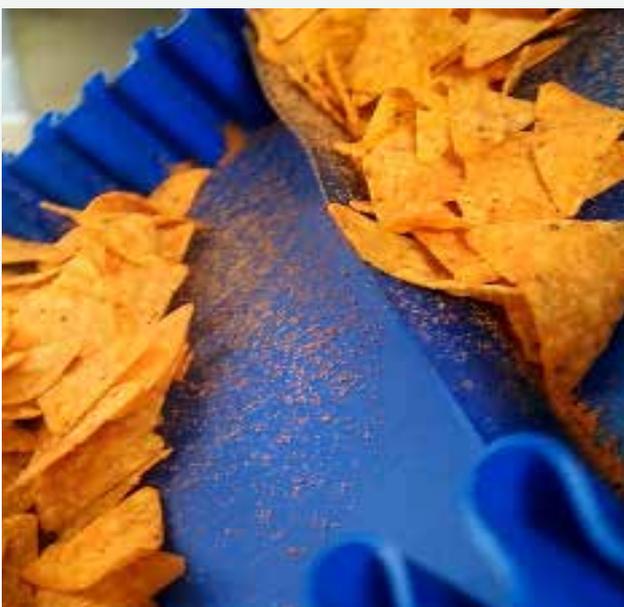
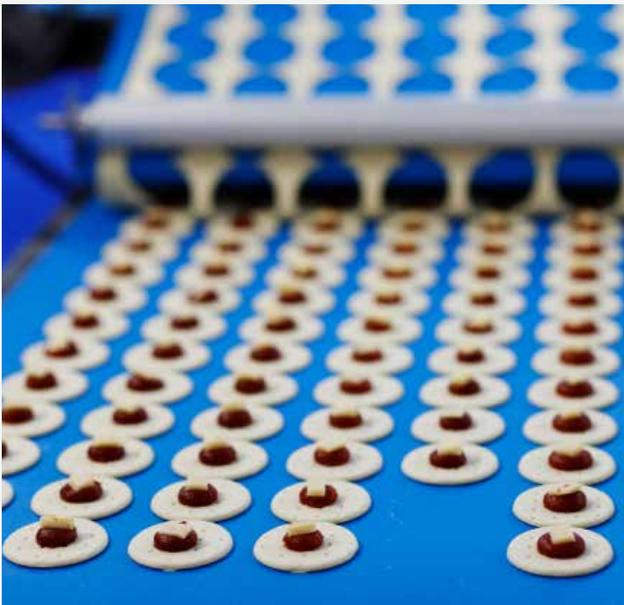
Pastry

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.



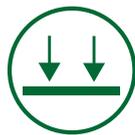
Snacks

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



Long service life

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.



Long service life



Product precision transfer



High customization

High release belts

Chiorino **HP® Dehesive** polyurethane belts and the **HYPERCLEAN®** polyolefine range 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 cleanliness



Increased efficiency



Sustainability

Frayless 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



No contamination



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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NA2693	EL2-U10 HP blue AM	HP® TPU	●		1.00	1.1	-	10	15	2	2	-30 60	MF
NA2694	EL3-U15 HP blue AM	HP® TPU	●		1.50	1.6	-	10	15	3	3	-30 60	MF
NA2712	EL3-U15 HP PN blue AM	HP® TPU	●		1.50	1.4	-	10	15	3	3	-30 60	MF
NA2691	1M5 U0-U2 HP blue A AM	HP® TPU	●	✓	0.70	0.9	3	6	16	5	5	-30 110	MF
NA2690	1M5 U0-U2 HP VL blue A AM	HP® TPU	●	✓	0.70	0.8	3	6	16	5	5	-30 110	MF
NA2697	1DM8 U0-U2 HP W A AM	HP® TPU	○	✓	1.35	1.4	4	8	16	8	16	-30 110	MF
NA2709	2M5 U0-U0 HP A AM	HP® TPU ⁽⁵⁾	○	✓	1.00	1.0	4	8	16	6	12	-30 110	LF
NA2714	2M5 U0-U0 HP blue A AM	HP® TPU ⁽⁵⁾	●	✓	1.00	1.1	4	8	16	6	12	-30 110	LF
NA2722	2M5 U0-U2 HP W AM	HP® TPU	○		1.30	1.4	4	8	16	6	12	-30 110	MF
NA2719	2M5 U0-U2 HP W A AM	HP® TPU	○	✓	1.30	1.4	4	8	16	6	12	-30 110	MF
NA2710	2M5 U0-U2 HP W S A AM	HP® TPU	○	✓	1.30	1.4	4	8	16	6	12	-30 110	HF
NA2692	2M5 U0-U2 HP blue A AM	HP® TPU	●	✓	1.30	1.4	4	8	16	6	12	-30 110	MF
NA2717	2M5 U0-U2 HP blue S A AM	HP® TPU	●	✓	1.30	1.4	4	8	16	6	12	-30 110	HF
NA2669	2M5 U0-U2 HP VL blue A AM	HP® TPU	●	✓	1.30	1.4	4	8	16	6	12	-30 110	MF
NA2715	2M5 U2-U2 HP PN blue AM	HP® TPU	●		1.85	1.7	-	15	30	6	12	-30 110	MF



NA790	EL2-U10 HP W	HP® TPU	○		1.00	1.1	-	10	15	2	2	-30 60	MF
NA785	EL2-U10 HP blue	HP® TPU	●		1.00	1.1	-	10	15	2	2	-30 60	MF
NA1089	EL3-U15 HP PN blue	HP® TPU	●		1.50	1.4	-	10	15	3	3	-30 60	MF
NA899	EL4-U20 HP blue	HP® TPU	●		2.00	2.3	-	10	15	4	4	-30 60	MF
NA949	1M5 U0-U2 HP D W A	HP® TPU	○	✓	0.70	0.7	3	6	16	5	5	-20 100	HF
NA1235	1M5 U0-U2 HP D LF W A	HP® TPU	○	✓	0.90	1.0	3	6	16	5	5	-20 100	LF
NA1160	2M5 U0-U2 HP D W A	HP® TPU	○	✓	1.30	1.5	4	8	16	6	12	-20 100	HF
NA1234	2M5 U0-U2 HP D LF W A	HP® TPU	○	✓	1.30	1.5	4	8	16	6	12	-20 100	LF
NA948	1M5 U0-U2 HP W A	HP® TPU	○	✓	0.70	0.8	3	6	16	5	5	-30 110	MF
NA946	1M5 U0-U2 HP W S A	HP® TPU	○	✓	0.70	0.8	3	6	16	5	5	-30 110	HF
NA1052	1M5 U0-U2 HP blue S A	HP® TPU	●	✓	0.70	0.8	3	6	16	5	5	-30 110	HF
NA947	1M5 U0-U2 HP VL blue A	HP® TPU	●	✓	0.70	0.8	3	6	16	5	5	-30 110	MF
NA983	1T6 U0-U2 HP W A	HP® TPU	○	✓	0.80	0.8	4	8	16	6	6	-30 110	MF
NA716	2M5 U0-U0 HP A	HP® TPU ⁽⁵⁾	○	✓	1.00	1.0	4	8	16	6	12	-30 110	LF
NA1057	2M5 U0-U0 HP blue A	HP® TPU ⁽⁵⁾	●	✓	1.00	1.0	4	8	16	6	12	-30 110	LF
NA789	2M5 U0-U2 HP W A	HP® TPU	○	✓	1.30	1.4	4	8	16	6	12	-30 110	MF
NA1067	2M5 U0-U2 HP blue A	HP® TPU	●	✓	1.30	1.4	4	8	16	6	12	-30 110	MF
NA913	2M5 U0-U2 HP W S A	HP® TPU	○	✓	1.30	1.4	4	8	16	6	12	-30 110	HF
NA1054	2M5 U0-U2 HP blue S A	HP® TPU	●	✓	1.30	1.4	4	8	16	6	12	-30 110	HF
NA1410	2M5 U0-U2 HP VL blue	HP® TPU	●		1.30	1.4	4	8	16	5	10	-30 110	MF
NA786	2M5 U0-U2 HP VL blue A	HP® TPU	●	✓	1.30	1.4	4	8	16	6	12	-30 110	MF
NA842	2M5 U0-U2 HP PN W A	HP® TPU	○	✓	1.60	1.5	4	8	16	6	12	-30 110	MF
NA811	2M5 U0-U2 HP PN blue A	HP® TPU	●	✓	1.60	1.5	4	8	16	6	12	-30 110	MF
NA1087	2M5 U0-U15 HP ST W A	HP® TPU	○	✓	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	HP® TPU	○	✓	1.60	1.7	6	12	50	12	24	-30 110	MF
NA1208	2T12 U3-U3 HP VL blue A	HP® TPU	●	✓	1.90	2.1	-	40	60	12	24	-30 110	MF



Round belts

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

Explanation of type designation

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
				</																							

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

HP^{COMPACT} DRIVE AM

NA2699A	HP Compact 15 blue AM	HP®TPU	●		1.50	1.6	-	25	60	5	-	-30	110	MF
NA2670A	HP Compact 20 blue AM	HP®TPU	●		2.00	2.1	-	50	80	8	-	-30	110	MF
NA2667A	HP Compact 25 blue AM	HP®TPU	●		2.50	2.9	-	40	40	8	-	-30	110	MF
NA2706A	HP Compact 25 PN blue AM	HP®TPU	●		2.50	2.9	-	40	40	8	-	-30	110	HF
NA2700A	HP Compact 25 RG blue AM	HP®TPU	●		2.50	2.9	-	40	40	8	-	-30	110	HF
NA2700A RG	HP Compact RG 25 blue AM	HP®TPU	●		2.50	2.9	-	40	40	8	-	-30	110	MF
NA2703A	HP Compact 25 VL blue AM	HP®TPU	●		2.50	2.9	-	40	40	8	-	-30	110	MF
NA2704A	HP Compact 40 blue AM	HP®TPU	●		4.00	4.1	-	80	120	15	-	-30	110	MF
NA2670C_D13	HP Compact Drive 20/40 blue AM	HP®TPU	●		2.00	2.1	-	80	120	8	-	-30	90	MF
NA2667C_D13	HP Compact Drive 25/40 blue AM	HP®TPU®	●		2.50	2.9	-	80	120	8	-	-30	90	MF
NA2706C_D13	HP Compact Drive 25/40 PN blue AM	HP®TPU	●		2.50	2.9	-	80	120	8	-	-30	90	HF
NA2700C_D13	HP Compact Drive 25/40 RG blue AM	HP®TPU	●		2.50	2.9	-	80	120	8	-	-30	90	HF
NA2703C_D13	HP Compact Drive 25/40 VL blue AM	HP®TPU	●		2.50	2.9	-	80	120	8	-	-30	90	LF
NA2704C_D13	HP Compact Drive 40/40 blue AM	HP®TPU	●		4.00	4.1	-	80	120	15	-	-30	90	MF
NA2699F_D6	HP Compact Minidrive 15/20 blue AM	HP®TPU	●		1.50	1.6	-	25	60	5	-	-30	90	MF
NA2715F_D6	HP Compact Minidrive 15/20 PN blue AM	HP®TPU	●		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
NA2749	1M5 U0-U2 FXD AM	TPU	○		0.75	0.8	4	8	16	5	5	-20	100	MF
NA2750	1M5 U0-U2 FXD VL AM	TPU	○		0.75	0.8	4	8	16	5	5	-20	100	LF
NA2751	2M5 U0-U2 FXD AM	TPU	○		1.30	1.4	4	8	16	6	12	-20	100	MF
NA2754	2M5 U0-U2 FXD blue AM	TPU	●		1.30	1.4	4	8	16	6	12	-20	100	MF
NA2752	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} DRIVE

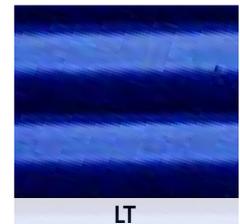
NA1460A	Compact 25 blue DET	TPU	●		2.50	2.9	-	50	80	8	-	-30	100	LF
NA1561A	Compact 25 PN blue DET	TPU	●		2.50	2.9	-	50	80	8	-	-30	100	HF
NA1460C_D13	Compact Drive 25/40 blue DET	TPU	●		2.50	2.9	-	80	120	8	-	-30	90	MF
NA1561C_D13	Compact Drive 25/40 PN blue DET	TPU	●		2.50	2.9	-	80	120	8	-	-30	90	MF
NA1482F_D6	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

DET Round belts

	Material	Colour	Hardness Sh.A	Surface	Diameter mm	Min. pulley diameter mm	Pull for 8% elongation N	Temperature resistance (3)	
								min. °C	max. °C
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

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	
Bread			Pastry				Biscuits and Crakers Pizza																					
																										✓	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 blue AM
																							✓	✓	✓			HP Compact Minidrive 15/20 PN blue AM



LT



PN



RA



RG



ST

								✓	✓		✓			✓	✓							✓	✓	✓	✓	✓	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

																											✓	RU-3 blue DET
																											✓	RU-4 blue DET
																											✓	RU-5 blue DET
																											✓	RU-5 R blue DET
																											✓	RU-6 blue DET
																											✓	RU-8 blue DET
																											✓	RU-8 R blue DET

⁽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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HYPERCLEAN®

NA1733	EL4-O15 HY W	TPO	○		1.50	1.6	-	20	30	4	4	-40 80	LF
NA1597	2MT4 U0-O2 HY W A	TPO	○	✓	1.10	1.0	3	6	16	4	8	-40 80	LF
NA1632	2MT4 U0-O2 HY blue A	TPO	●	✓	1.10	1.0	3	6	16	4	8	-40 80	LF
NA1734	2MT4 U0-O2 HY HR blue A	TPO	●	✓	1.20	1.0	3	6	16	4	8	-40 80	LF
NA2753	2MT4 U0-O2 HY FXD AM	TPO	●	✓	1.10	1.2	3	6	16	4	8	-40 80	LF
NA1741	2M6 U0-O2 HY W A	TPO	○	✓	1.40	1.5	4	20	25	6	12	-40 80	LF
NA1796	2M6 U0-O2 HY GS W A	TPO	○	✓	1.40	1.5	4	20	25	6	12	-40 80	HF
NA1677	2M8 O0-O4 HY W A	TPO	○	✓	2.00	2.1	-	30	40	8	16	-40 80	LF
NA1721	2M8 O0-O2 HY GS W A	TPO	○	✓	2.00	2.1	-	30	40	8	16	-40 80	HF

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

⁽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 TPU impregnation.

⁽⁶⁾ Fabric with silicone impregnation.

⁽⁷⁾ This chart provides guidance to the belt selection based on CHIORINO's field experience, but it is not binding.

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
	ES1117	L80 U HP blue AM	TPU HP [®]	70 Sh.A	10 x 80	-	40	-	40
	ES1116	L80 U HP blue 55D AM	TPU HP [®]	55 Sh.D	10 x 80	-	40	-	40
	ES1126	T20 U HP blue AM	TPU HP [®]	70 Sh.A	10 x 20	-	40	-	40
	ES1127	T30 U HP blue AM	TPU HP [®]	70 Sh.A	10 x 30	-	40	-	40
	ES1128	T40 U HP blue AM	TPU HP [®]	70 Sh.A	10 x 40	-	40	-	40
	ES1130	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
	ES1129	T50 U HP blue 55MD AM	TPU HP [®]	55 Sh.D	10 x 50 ⁽²⁾	-	45	-	65
	ES1131	T80 U HP RG blue 55MD AM	TPU HP [®]	55 Sh.D	10 x 80 ⁽²⁾	-	45	-	65
	ES1110	T100 U HP blue 55MD AM	TPU HP [®]	55 Sh.D	10 x 100 ⁽²⁾	-	45	-	65
	ES1132	T100 U HP RG blue 55MD AM	TPU HP [®]	55 Sh.D	10 x 100 ⁽²⁾	-	45	-	65
	ES1111	T120 U HP blue 55MD AM	TPU HP [®]	55 Sh.D	10 x 120 ⁽²⁾	-	45	-	65
	ES1112	T120 U HP RG blue 55MD AM	TPU HP [®]	55 Sh.D	10 x 120 ⁽²⁾	-	45	-	65
	ES1113	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

HP^{AM} Sidewalls

	Code	Type	Material	Hardness	Thickness mm	Dimensions			Min. diameter ⁽¹⁾ mm
						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

HYPERCLEAN[™] Guides / Profiles

	Code	Type	Material	Hardness	Dimensions base x height mm	Minimum pitch		Min. diameter ⁽¹⁾	
						long. mm	transv. mm	long. mm	transv. mm
	ES925	K6 HY P W	Polyolefin	85	6 x 4	40	40	30	-
	ES909	K10 HY blue	Polyolefin	85	10 x 6	40	40	65	-
	ES941	K13 HY W	Polyolefin	85	13 x 8	45	45	85	-
	ES897	T40 HY blue	Polyolefin	92	10 x 40	-	40	-	40

DET Guides / Profiles

	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

DET Sidewalls

	Code	Type	Material	Hardness	Thickness mm	Dimensions			Min. diameter ⁽¹⁾ mm
						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			Available thickness ⁽³⁾ mm	Pull for 1% elong. N/mm
	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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