



Your partner
for food
safety



**COOLING
TUNNELS**
Belting solutions



EASY RELEASE BELTS FOR SUPERIOR COOLING

Thanks to a specialized know-how and long-standing experience in chocolate and confectionery processing, Chiorino offers a comprehensive range of belts that meets the demanding requirements of cooling tunnel applications, ensuring **easy product release, non-staining performance, excellent cleanability, reliable low-temperature performance, resistance to fats and oils**, and consistent results even in the most challenging operating conditions.



Food safety



Efficiency



Sustainability



Optimized TCO

CERTIFIED FOOD COMPLIANCE

Regulation EC 1935/2004 and amendments
 Regulation EC 2023/2006 and amendments
 Regulation EU 10/2011 and amendments
 Regulation EU 2024/3190 and amendments
 Regulation EU 2025/351 and amendments
 Regulation EU 528/2012 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)
 Exempt from EPA registration under the "treated articles exemption"
 in 40 CFR 152.25(a)



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.





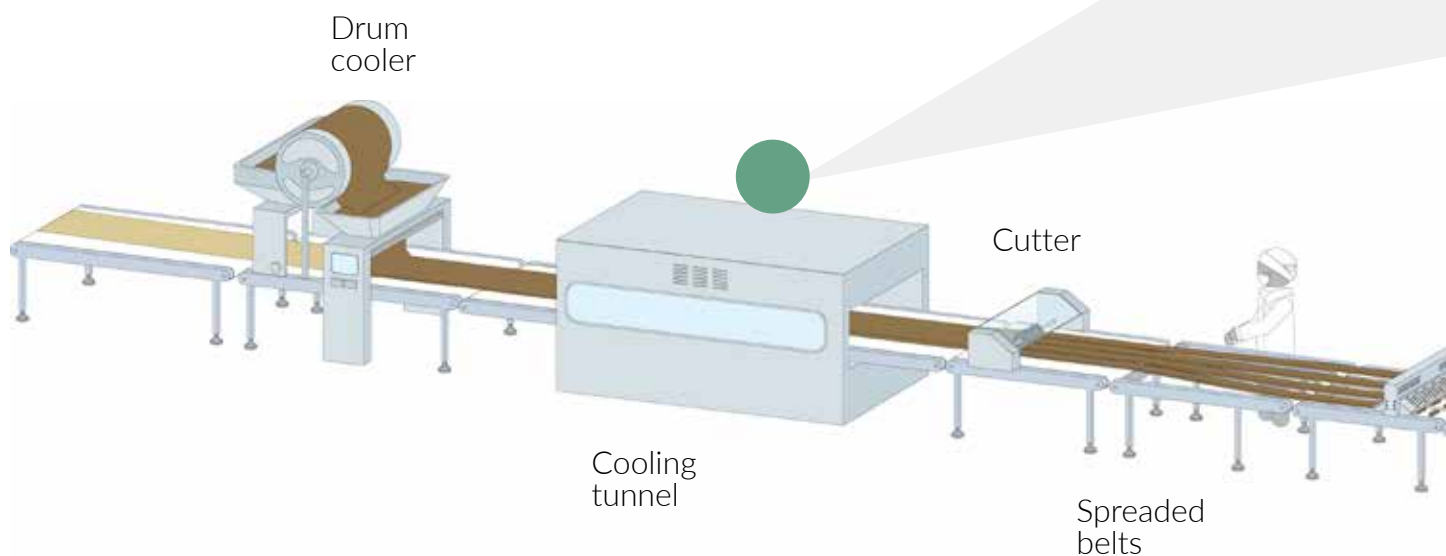
COOLING TUNNEL BELT

THE HEART OF THE PROCESS

A cooling tunnel is a controlled thermal system used in the confectionery industry to:

- **Cool, set, or crystallize products**
- **Stabilize structure and surface finish**
- **Prepare products for packaging**

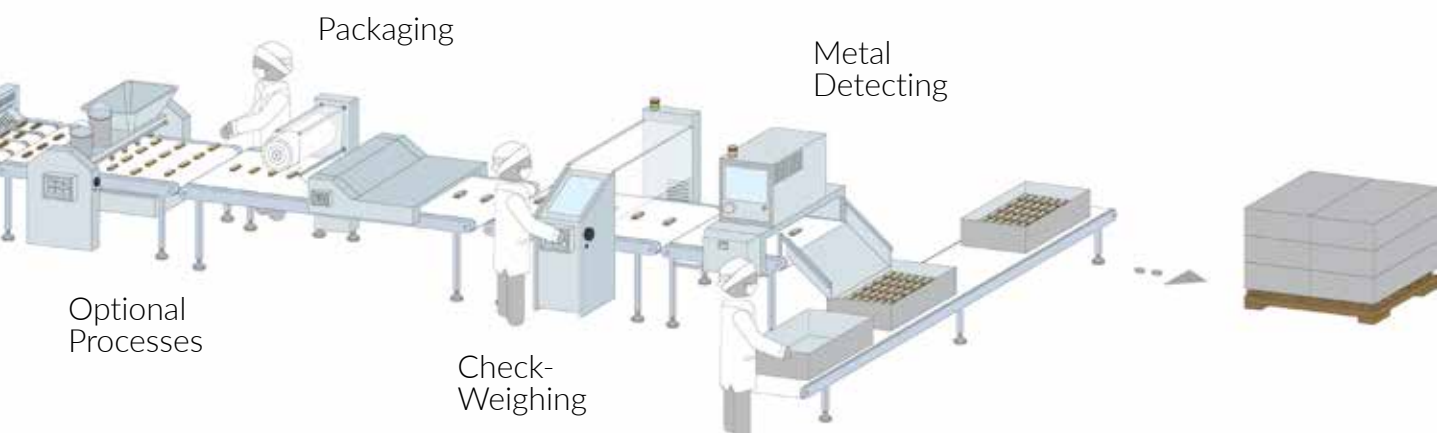
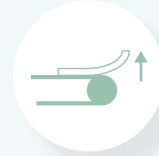
Cooling tunnels play a critical role in confectionery lines, enabling the controlled cooling of chocolate and coated products, biscuits and baked goods to achieve the required stability, product quality and process continuity before packaging.

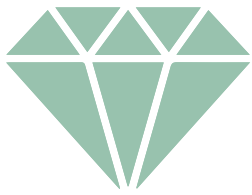


Simplified scheme of a traditional confectionery production line.

KEY PERFORMANCE FACTORS OF COOLING TUNNEL BELTS

Thermal conductivity, belt surface, tracking and dimensional stability are the key factors in cooling tunnel performance. Chiorino responds to each of them with engineered belting solutions, combining the right materials, constructions and surface properties to deliver efficiency, reliability, and precise product handling across a wide range of processing conditions.





PREMIUM BELTING SOLUTIONS

Chiorino's premium offer combines the **ultimate hygiene** of HP® and HP® AM Antimicrobial, the **superior release** of HP® DEHESIVE and HYPERCLEAN® and the **dual detectability** of FXD™, delivering a uniquely complete value proposition for cooling tunnels beyond conventional market standards.



An outstanding balance of engineering, design and performance makes the HP® a unique belting range that fully supports the HACCP procedures.



The benchmark for food safety and hygiene



To boost release and non-staining properties



The HP® Dehesive line guarantees an outstanding release and non-staining surface, reducing cleaning operations.



HP® AM Antimicrobial belts are a breakthrough for food safety & hygiene. They help prevent bacterial growth on the belt surface.



To help prevent bacterial growth on the belt surface



For outstanding release of sticky food



HYPERCLEAN® polyolefin belts are the ultimate solution for excellent release of sticky food, confectionery and chocolate, reducing waste and cleaning procedures.



Chiorino FXD™ is the only food grade belting range that combines Metal & X-Ray detectability with unique antimicrobial properties.



To avoid Foreign Material Contamination

PRODUCTION PROGRAM

Type	Product line	Conveying surface material	Colour	Total thickness mm	Knife edge min. radius ⁽¹⁾ mm	Bending pulley min. diameter ⁽¹⁾ mm	Counter-bending pulley min. diameter mm	Pull at 1% elongation N/mm	Max. admissible pull N/mm	Temperature resistance min. / max. °C	Coefficient of friction	Max. production width mm	Code
1M5 U0-U2 GS W	performance line	TPU	white	0.65	3	6	16	5	5	-20 100	MF	2000	NA1483
1M5 U0-U2 yellow	performance line	TPU	yellow	0.70	3	6	16	5	5	-20 100	LF	2100	NA1689
1M5 U0-U2 yellow RA	performance line	TPU	yellow	0.70	3	6	16	5	5	-10 100	MF	2000	NA1710
1M5 U0-U2 PN yellow	performance line	TPU	yellow	1.10	3	6	16	5	5	-20 100	HF	2000	NA965
1M5 U0-U2 W A LF VL	performance line	TPU	white	0.70	3	6	16	5	5	-20 100	LF	1500	NA738
1M6 U0-U2 GS W	performance line	TPU	white	0.80	4	8	16	6	6	-20 100	MF	2000	NA1537
2M6 U0-U2 GS W	performance line	TPU	white	1.30	6	12	16	6	12	-20 100	MF	2100	NA1290
1M5 U0-U2 HP W	HP®	TPU HP®	white	0.70	3	6	16	5	5	-30 110	MF	2100	NA1411
1M5 U0-U2 HP W A	HP®	TPU HP®	white	0.70	3	6	16	5	5	-30 110	MF	2100	NA948
2M5 U0-U2 HP W A	HP®	TPU HP®	white	1.30	4	8	16	6	12	-30 110	MF	2100	NA789
2M5 U0-U2 HP PN W A	HP®	TPU HP®	white	1.60	4	8	16	6	12	-30 110	MF	2100	NA842
1M5 U0-U2 HP D W A	HP® DEHESIVE	TPU HP®	white	0.70	3	6	16	5	5	-20 100	HF	2000	NA949
1M5 U0-U2 HP D LF W A	HP® DEHESIVE	TPU HP®	white	0.90	3	6	16	5	5	-20 100	LF	2000	NA1235
2M5 U0-U2 HP D W A	HP® DEHESIVE	TPU HP®	white	1.30	4	8	16	6	12	-20 100	HF	2000	NA1160
2M5 U0-U2 HP D LF W A	HP® DEHESIVE	TPU HP®	white	1.30	4	8	16	6	12	-20 100	LF	2000	NA1234
1M5 U0-U2 HP blue AAM	HP® AM	TPU HP®	blue	0.70	3	6	16	5	5	-30 110	MF	2100	NA2691
1DT8 U0-U2 HP blue AAM	HP® AM	TPU HP®	blue	1.35	3	6	16	8	8	-30 110	MF	2100	NA2668
2M5 U0-U2 HP blue AAM	HP® AM	TPU HP®	blue	1.30	4	8	16	6	12	-30 110	MF	2100	NA2692
2M5 U0-U2 HP W AAM	HP® AM	TPU HP®	white	1.30	4	8	16	6	12	-30 110	MF	2100	NA2719
1DT8 U0-O2 HY RA blue A	HYPERCLEAN®	TPO	blue	1.20	3	6	16	8	8	-40 80	MF	1600	NA1793
2MT4 O0-O2 HY blue A	HYPERCLEAN®	TPO	blue	1.10	3	6	16	4	8	-40 80	LF	1600	NA2628
2MT4 O0-O2 HY W A	HYPERCLEAN®	TPO	white	1.10	3	6	16	4	8	-40 80	LF	1600	NA2629
2M6 U0-O2 HY W A	HYPERCLEAN®	TPO	white	1.40	4	20	25	6	12	-40 80	LF	1600	NA1741
1M5 U0-U2 FXD AM	FXD™ AM	TPU	silver	0.75	4	8	16	5	5	-20 100	MF	2100	NA2749

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

⁽²⁾ Use of the belt with limit values may reduce its life.

⁽³⁾ LF low friction, MF medium friction, HF high friction.

The data in this table were determined under normal environmental conditions and are subject to change without notice.

TEXTURES



GS



PN



RA

SCRAPER Metal Detectable

Chiorino scraper is designed to remove sticky parts of processed food, with a gentle and effective cleaning action. The soft tip of the scraper guarantees perfect cleaning and avoids wear and tear of the surface belt as it happens with the use of traditional scrapers made in metal or hard plastic. The **Metal detectable** Chiorino TPU scraper can be detected in minimum sizes by any metal detector, increasing safety and hygiene in all food processing.



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More info on www.chiorino.com



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