CHIORINO 1906

Passion for belting

MIR

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 developes 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

EHEDG EUROPEAN HYGIENIC ENGINEERING & DESIGN GROUP MEMBER

EPTDA

NIBA The Belting Association

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

EC 1935/2004
EC 2023/2006
EU 10/2011

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)


CHIORINO
1908

DECLARATION OF COMPLIANCE

CHIORINO S.p.A., with offices Via S. Agata 9, 13900 Biella, Italy, hereby declares under its exclusive responsibility that the belt

NA-789 2M5 U0-U2 HP W A

conforms with the Food Regulations:

REGULATION EC 1935/2004 and amendments
REGULATION EC 2023/2006 and amendments
REGULATION EU 10/2011 and amendments
REGULATION EU 2017/752 of 28 April 2017 amending and correcting Regulation EU 10/2011

The belt is suitable to come into contact with any aqueous, acid, oily and fatty food listed in the Regulation EU 10/2011 and amendments.

Any contact parameters that include heating up to 70 °C for up to 2 hours, or up to 100 °C for up to 15 minutes which are not followed by long-term room or refrigerated temperature storage.

As prescribed by Regulation EU 10/2011 – annex IV, CHIORINO declares that:

All the substances used to produce the belt comply with the applicable law.

The raw materials used comply with the requirements of BSE regulation as amended.

This product does not bring about an unacceptable change in the organoleptic properties of food.

Above mentioned products contain dual use additive(s) to Regulation (EC) No 1333/2008 (food additives) and Regulation (EC) No 1334/2008 (Flavourings) in their current version 7(5).

The overall migration of the authorized substances, measured using the prescribed extracting substances (simulants) is lower than the maximum limit allowed:

- Overall migration with simulant A – ethanol 10% <10 mg/dm²
- Overall migration with simulant B – acetic acid <10 mg/dm²
- Overall migration with simulant D1 – ethanol 50% <10 mg/dm²
- Overall migration with simulant D2 – vegetal oil <10 mg/dm²

The specific migration of the substances subject to restrictions is lower than the maximum limit allowed:

- primary aromatic amines <0.01 mg/kg
- 1,4-Butanediol (CAS 110-63-4) <5.00 mg/kg
- Tetrahydrofurane (CAS 109-99-9) <5.00 mg/kg

Tests have been carried out for a period of 2 hours at 70°C.

The limit of detection is 1 mg/dm².

Ratio of food contact surface area to volume used to establish the compliance of the article: 6

The information herein contained represents an extract from an analysis certification issued by a ACCREDIA certified external laboratory belonging to the BIQ Group which carried out migration tests in compliance with Regulation EU 10/2011 and amendments.

Declaration drawn up according to UNI CEI EN ISO/IEC 17050-1:2010 N° NA-789 – EC 1935/2004

CHIORINO S.p.A.
Renato Balbuzi
Quality Manager

CHIORINO S.p.A. - Via S. Agata, 9 - 13900 Biella, Italy
Tel. +39 015.8489.1 - Fax +39 015.8498161
chiorino@chiorino.com - www.chiorino.com

CHIORINO S.p.A. is certified
BIMAS, UNI EN ISO 9001:2015
UNI EN ISO 14001:2015
OHSAS 18001:2007

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.

V-LABEL INTERNATIONAL
V-LABEL.COM
VEGAN

AT THE **FOREFRONT** OF **BAK**

Food Safety & Hygiene

Optimized Cost of Ownership

Risk management

ERY INDUSTRY EVOLUTION

Sustainability

Production efficiency

Industry 4.0

CHIORINO'S **UNIQUE &**

HP®

Best hygienic belt for the HACCP

- TOTAL FOOD SAFETY & HYGIENE
- SUPERIOR PERFORMANCES
- EASY TO CLEAN & SANITIZE

HP® AM

Enhancing food safety & hygiene

- ANTIMICROBIAL BACTERIOSTATIC PROPERTIES
- PREVENT PRODUCT RECALLS
- PRESERVE FOOD QUALITY

HP COMPACT® DRIVE AM

The ultimate positive drive belt

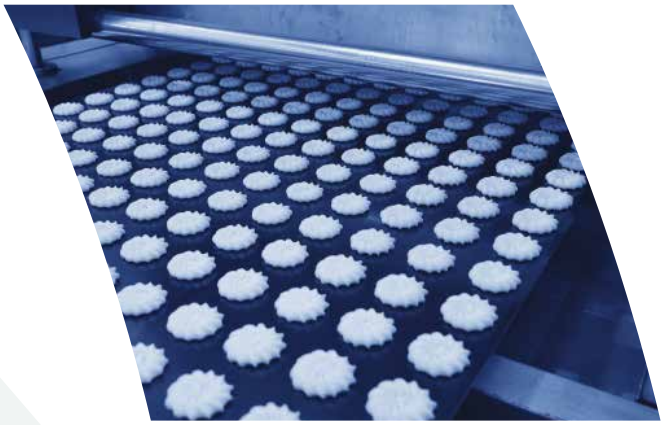
- ANTIMICROBIAL BACTERIOSTATIC PROPERTIES
- SUPERIOR PERFORMANCES
- OPTIMIZED COST OF OWNERSHIP

MATCHLESS SOLUTIONS

DET®

+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

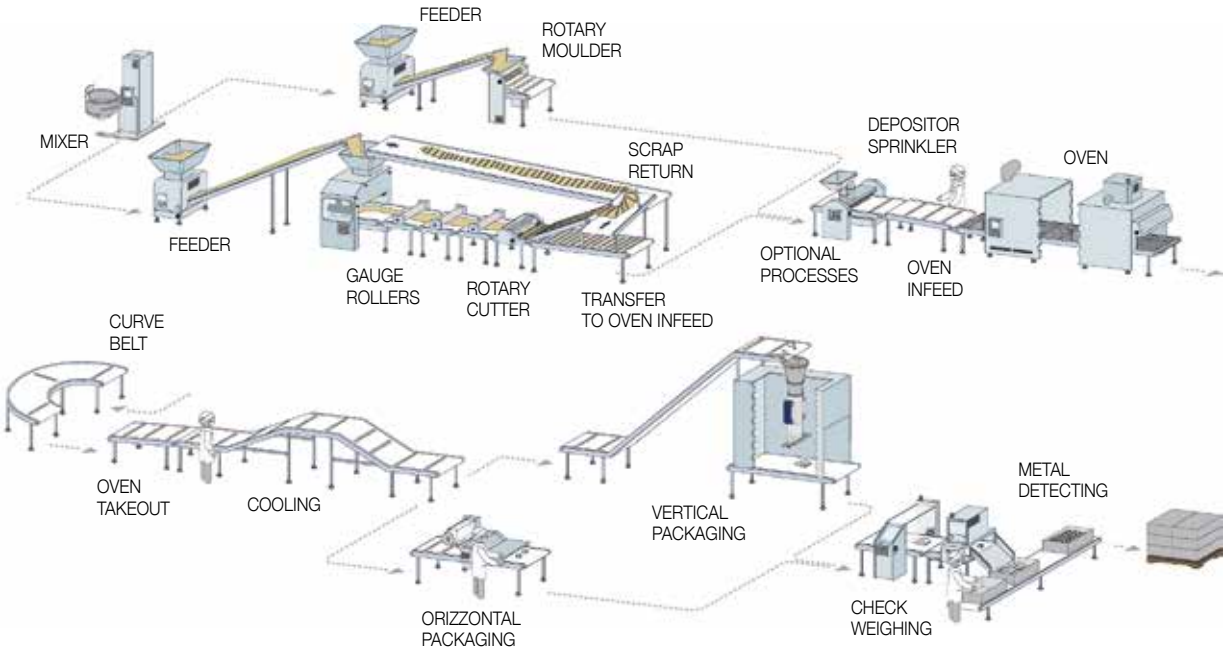
- EXCELLENT CLEANLINESS
- INCREASED EFFICIENCY
- SUSTAINABILITY

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.

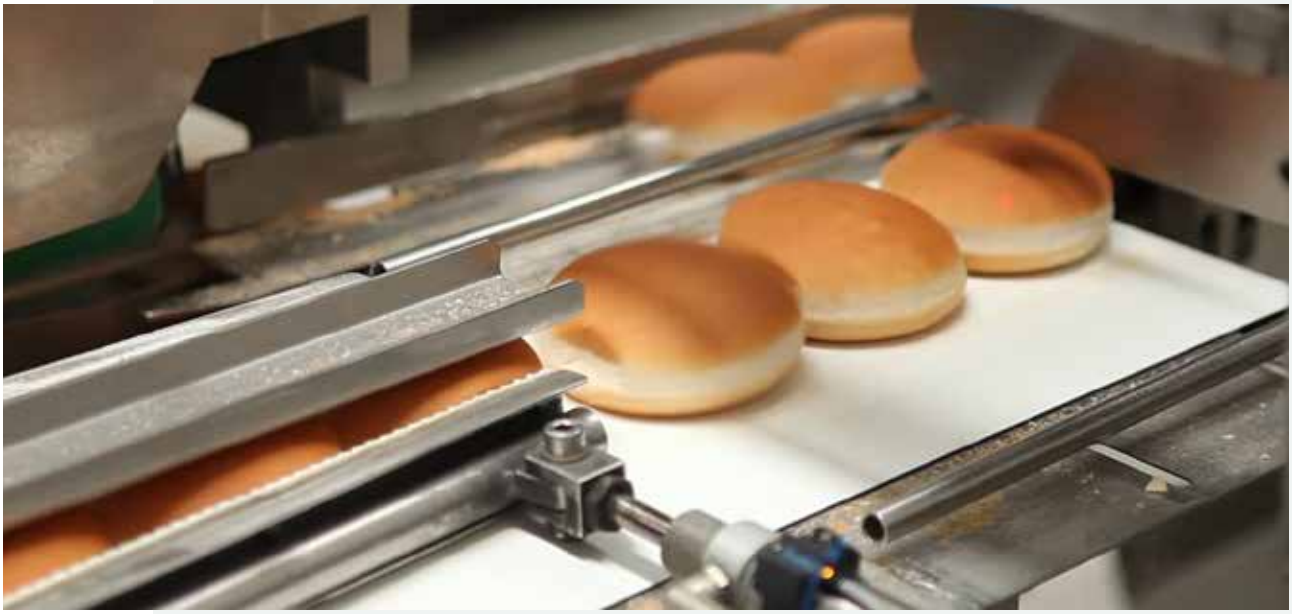
Biscuits & Crackers

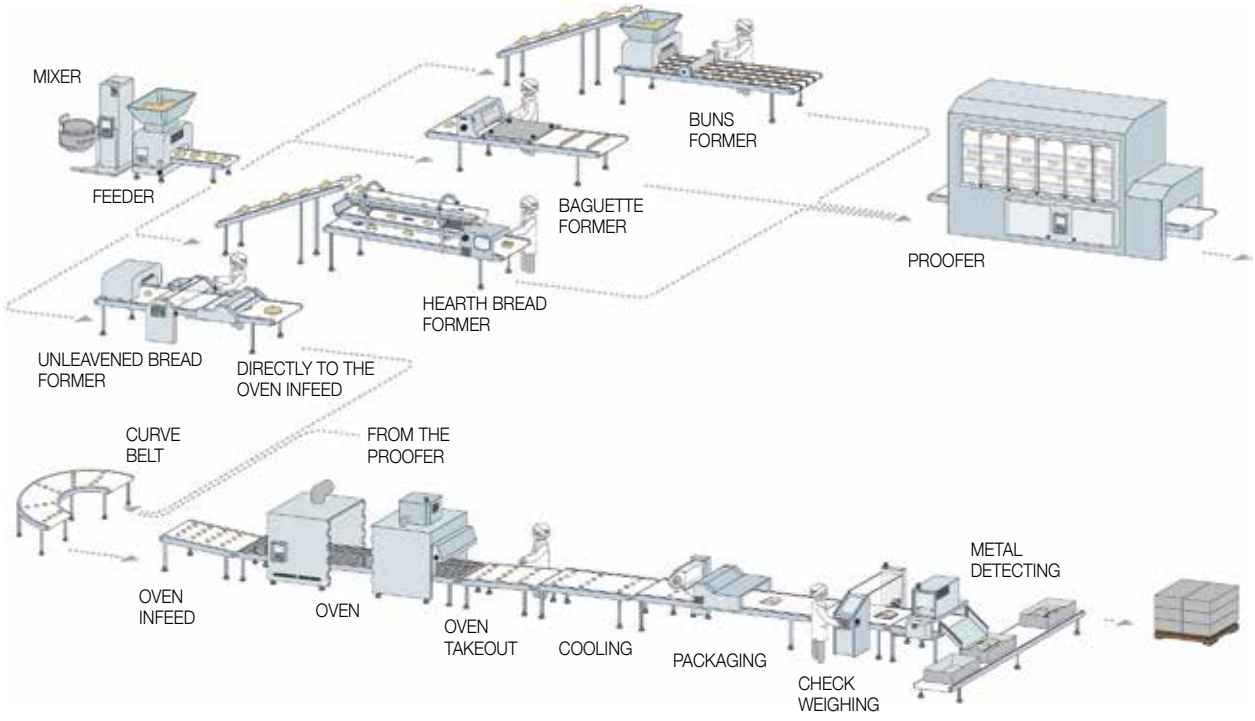
Chiorino belting solutions are developed to provide the best resistance to cut, abrasion, fats, oils and high temperature, guaranteeing production efficiency, longer service life, product safety and cost savings.



Bread

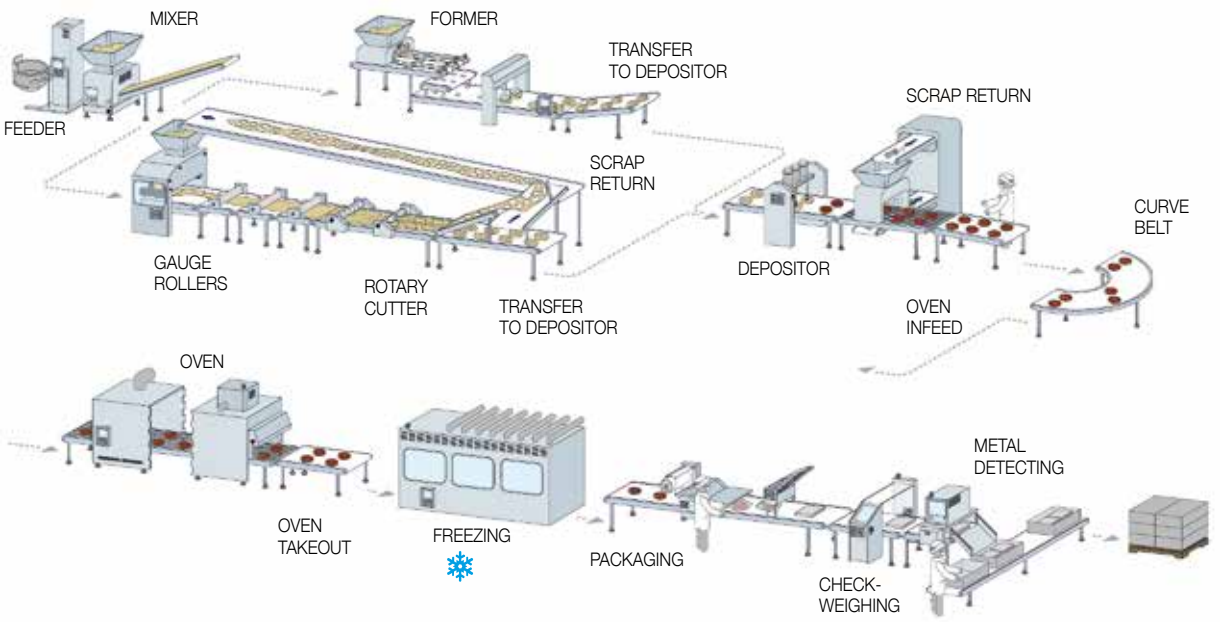
Chiorino belting solutions are developed to provide the best resistance to fats, oils and high temperatures, guaranteeing production efficiency, longer service life, product safety and an optimized cost of ownership.





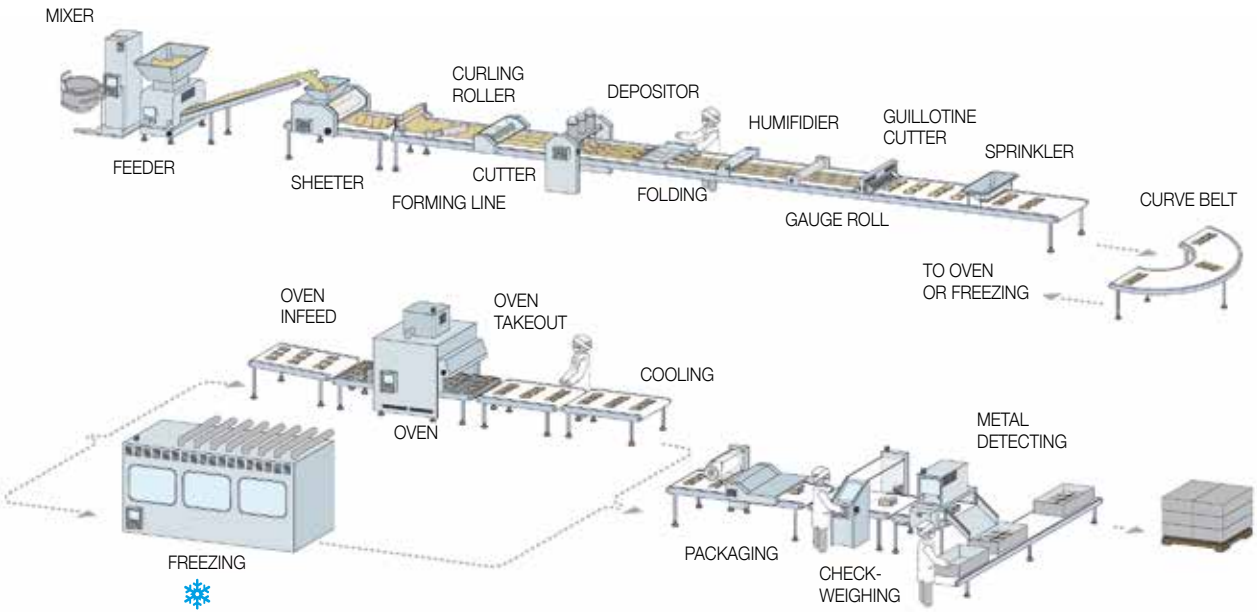
Pizza

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.



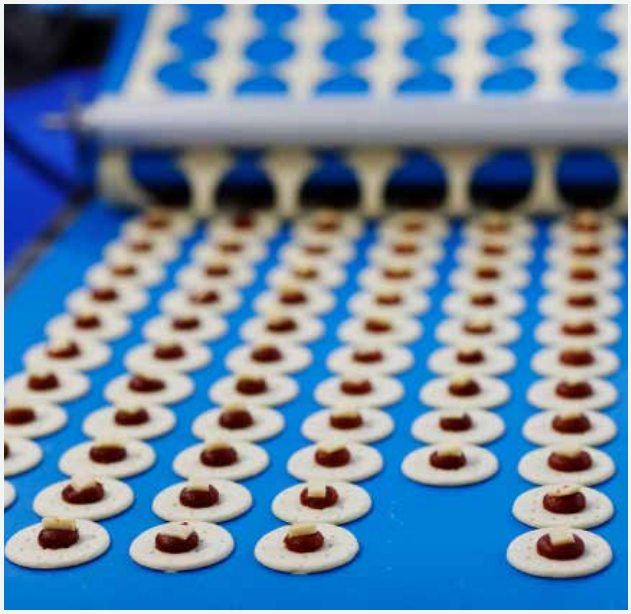
Pastry

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	MAIN BENEFITS
Perfect manual or automatic product positioning	Minimized product waste
Allows multiple products in a single production line	Increased production efficiency
Help operators with product identification	Optimized TCO
EU Food compliant	Total food safety

PRODUCTION
PROGRAM

Code	Type	Conveying surface material	Colour	Permanent antistatic (UNI EN ISo 21179)	Total thickness mm	Weight Kg/m²	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]
HP AM														
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
HP														
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

HP 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]																										
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	Type
		Bread					Pastry		Biscuits and Crakers Pizza																		
																									✓	✓	**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**
	✓						✓	✓	✓		✓		✓		✓	✓		✓		✓	✓			✓	✓		**2M5 U0-U0 HP A AM**
	✓						✓	✓	✓		✓		✓		✓	✓		✓		✓	✓			✓	✓		**2M5 U0-U0 HP blue A AM**
✓	✓			✓	✓		✓	✓			✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓	✓	✓	**2M5 U0-U2 HP W AM**
✓	✓			✓	✓		✓	✓			✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓	✓		**2M5 U0-U2 HP W A AM**
✓							✓	✓			✓		✓	✓	✓	✓		✓		✓	✓	✓		✓			**2M5 U0-U2 HP W S A AM**
✓	✓			✓	✓		✓	✓			✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓	✓		**2M5 U0-U2 HP blue A AM**
✓							✓	✓			✓		✓	✓	✓	✓		✓		✓	✓	✓		✓			**2M5 U0-U2 HP blue S A AM**
✓	✓						✓				✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓		✓			**2M5 U0-U2 HP VL blue A AM**
														✓													**2M5 U2-U2 HP PN blue AM**
																									✓	✓	**EL2-U10 HP W**
																									✓	✓	**EL2-U10 HP blue**
																										✓	**EL3-U15 HP PN blue**
																										✓	**EL4-U20 HP blue**
														✓							✓	✓		✓			**1M5 U0-U2 HP D W A**
								✓						✓							✓	✓		✓			**1M5 U0-U2 HP D LF W A**
														✓								✓		✓			**2M5 U0-U2 HP D W A**
								✓						✓								✓		✓			**2M5 U0-U2 HP D LF W A**
								✓			✓		✓	✓	✓	✓		✓			✓	✓		✓	✓		**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**
																			✓								**1T6 U0-U2 HP W A**
	✓						✓	✓	✓		✓		✓		✓	✓		✓		✓	✓			✓	✓		**2M5 U0-U0 HP A**
	✓						✓	✓	✓		✓		✓		✓	✓		✓		✓	✓			✓	✓		**2M5 U0-U0 HP blue 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 U0-U2 HP PN W A**
✓	✓					✓	✓	✓			✓		✓		✓	✓		✓									**2M5 U0-U2 HP PN blue A**
✓													✓														**2M5 U0-U15 HP ST W A**
		✓	✓			✓	✓		✓		✓	✓	✓		✓			✓									**2MT6 U0-0 HP**
		✓	✓			✓	✓		✓		✓	✓	✓		✓			✓									**2MT6 U0-0 HP E/C**
✓																			✓								**2T12 U0-U2 HP VL W A**
																			✓								**2T12 U3-U3 HP VL blue A**
																								✓	✓		**RU-3 HP blue**
																								✓	✓		**RU-4 HP blue**
																								✓	✓		**RU-5 HP blue**
																								✓	✓		**RU-6 HP blue**
																								✓	✓		**RU-8 HP blue**
																								✓	✓		**RU-4 R HP blue**
																								✓	✓		**RU-6 R HP blue**

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
S	Silicone
U	Polyurethane

Other characteristics	
A	Permanent antistatic
AM	Antimicrobial
D	Dehesive
DB	Dark blue
DET	Detectable
FXD	X-Ray and Metal detectable
GS	Glossy surface
HF	Surface with high coeff. of friction
HR	High release
HP	HP Product system
HY	Hyperclean
LB	Light blue
LF	Low friction surface
R	High transversal stability
S	Soft polyurethane cover (70 Sh.A)
SP	Production width up to 3600 mm
VL	Velvet finish
W	White
XW-P	Production width up to 3500 mm

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)

(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/m²	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]
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

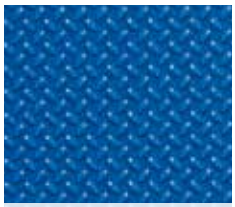
DET Round belts		Material	Colour	Hardness Sh.A	Surface	Diameter mm	Min. pulley diameter mm	Pull for 8% elongation N	Temperature resistance [3] min. °C	max. °C
ES873	**RU-3 blue DET**	TPU	●	85	smooth	3	20	18	-20	60
ES790	**RU-4 blue DET**	TPU	●	85	smooth	4	35	30	-20	60
ES822	**RU-5 blue DET**	TPU	●	85	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

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
								✓	✓		✓			✓	✓			✓			✓	✓		✓	✓		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


LT


PN


RA


RG


ST

(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/m²	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]
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
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.

Explanation of type designation

BAKERY [7]																										
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	Transfeer to depositor	Depositor	Transfer to oven infeed	Oven infeed	Curve belt	Oven takeout	Cooling	Horizontal packaging	Vertical packaging	Packaging	Check-weighing	Metal detecting	Type
																									✓		EL4-O15 HY W
															✓	✓			✓		✓			✓			2MT4 U0-O2 HY W A
															✓	✓			✓		✓			✓			2MT4 U0-O2 HY blue A
																			✓		✓						2MT4 U0-O2 HY HR blue A
						✓	✓												✓		✓						2MT4 U0-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
									✓		✓		✓		✓	✓	✓	✓			✓	✓		✓	✓		1M5 U0-U2 W A
																								✓	✓		1M5 U0-U2 W A LF VL
✓							✓		✓	✓	✓		✓	✓	✓	✓	✓	✓					✓	✓	✓	✓	1M5U0-U2 GS W
																			✓								1T6 U0-U2 W A XW-P
												✓							✓								1T8 U0-U2 HF W
✓							✓		✓		✓		✓		✓	✓		✓		✓	✓	✓		✓	✓		2M5 U0-U1 W S A
✓							✓		✓		✓		✓		✓	✓		✓		✓	✓	✓		✓	✓		2M5 U0-U1 blue S A
✓	✓			✓	✓						✓		✓		✓	✓	✓	✓		✓	✓	✓	✓	✓			2M5 U0-U2 W A
✓	✓			✓	✓						✓		✓		✓	✓	✓	✓		✓	✓	✓	✓	✓			2M5 U0-U2 W A SP
																		✓			✓	✓		✓	✓		2M5 U0-U2 LF W A
✓	✓										✓	✓	✓				✓	✓		✓	✓	✓		✓	✓		2M5 U0-U2 LB A
✓	✓			✓	✓		✓	✓				✓	✓	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓	✓		2M5 U0-U2 W A XW-P
✓	✓			✓	✓		✓	✓				✓	✓	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓	✓		2M5 U0-U2 blue A XW-P
✓							✓		✓		✓	✓	✓		✓	✓	✓	✓					✓	✓	✓	✓	2M6 U0-U2 GS W
✓							✓		✓		✓	✓	✓		✓	✓	✓	✓					✓	✓	✓	✓	2M6 U0-U2 GS DB
✓							✓		✓		✓		✓		✓	✓	✓	✓					✓	✓	✓	✓	2M6 U0-U2 HR W
✓							✓		✓		✓		✓		✓	✓	✓	✓					✓	✓	✓	✓	2M6 U0-U2 HR DB
	✓						✓		✓		✓				✓	✓		✓									2M8 U0-U0
		✓	✓				✓		✓		✓		✓		✓			✓	✓								2T8 U0-0
																			✓								2T12 U0-U2 W SP
✓	✓																					✓	✓	✓	✓		2M12 U0-U3 R W A
														✓													2M12 U0-U15 LT W A
											✓																SILON 25 W
																									✓		1M6 U0-S0
														✓													2M5 U0-U-S2 W
														✓													2M5 U0-U-S2 blue
														✓													2MT8 S0-S2

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)
SILON	Non-woven polyester (PET)
25	Thickness (mm/10)
W	White colour

Coating and interply materials

O	Polyolefin
S	Silicone
U	Polyurethane

Other characteristics

A	Permanent antistatic
AM	Antimicrobial
D	Dehesive
DB	Dark blue
DET	Detectable
FXD	X-Ray and Metal detectable
GS	Glossy surface
HF	Surface with high coeff. of friction
HR	High release
HP	HP Product system
HY	Hyperclean
LB	Light blue
LF	Low friction surface
R	High transversal stability
S	Soft polyurethane cover (70 Sh.A)
SP	Production width up to 3600 mm
VL	Velvet finish
W	White
XW-P	Production width up to 3500 mm

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

HP AM Transversal profiles

	Code	Type	Material	Hardness	Dimensions base x height mm	Minimum pitch long. mm	Minimum pitch transv. mm	Min. diameter (1) long. mm	Min. diameter (1) 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 Sh.	Thickness mm	Dimensions Base mm	Dimensions Height mm	Dimensions Pitch mm	Min. diameter (1) 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 long. mm	Minimum pitch transv. mm	Min. diameter (1) long. mm	Min. diameter (1) 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 long. mm	Minimum pitch transv. mm	Min. diameter (1) long. mm	Min. diameter (1) 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 Sh.	Thickness mm	Dimensions Base mm	Dimensions Height mm	Dimensions Pitch mm	Min. diameter (1) 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 Material	Outer cover Colour	Outer cover Sh.A	Traction core	Inner cover Material	Inner cover Colour	Inner cover Sh.A	Available thickness (3) mm	Pull for 1% elong. N/mm
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 lenght bars.

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

(4) Strength in N/mm² at 10% elongation.

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HEADQUARTERS AND PRODUCTION PLANTS

CHIORINO S.p.A.

Via S. Agata, 9
I-13900 Biella, Italy

Tel. +39 015 8489 1
Fax +39 015 8489 161

chiorino@chiorino.com
www.chiorino.com

CHIORINO AFFILIATED COMPANIES

America
CHIORINO AMERICA Inc.
Suwanee, GA
Tel. +1-302-292-1906
info@chiorino.us
www.chiorino.us

SAFARI BELTING SYSTEMS, Inc.
Olathe, KS
Tel. +1-888-662-6611
info@safaribelting.com
www.safaribelting.com

Australia
CHIORINO AUSTRALIA Pty. Ltd. - Brisbane
Tel. +61-7-32741900
sales@chiorino.com.au
www.chiorino.com.au

Benelux
CHIORINO BENELUX B.V.
Utrecht - Netherlands
Tel. +31-302-413-060
chiorino@chiorino.nl
www.chiorino.nl

Czech Republic
REKO s.r.o.
Jaromer
Tel. +420-491-840012
info@reko-sro.cz
www.reko-sro.cz

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

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

Hungary
CHIORINO Kft.
Szigetszentmiklós, Budapest
Tel. +36-24-525930
mail@chiorino.hu
www.chiorino.hu

India
FRANSTEK BELTS PRIVATE Ltd.
Salcete Goa
Tel. +91 93709 18733
info@chiorino.in
www.chiorino.in

Italy
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

KRUSE srl - Torino
Tel. +39-011-2236878
info@kruseonline.com

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

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

Romania
CHIORINO srl
Sannicoara, Jud.Cluj Napoca
Tel. +40-264-432977
chiorino@chiorino.ro
www.chiorino.ro

Slovakia
CHIORINO SLOVAKIA s.r.o.
Nové Zámky
Tel. +421-910-486654
info@chiorino.sk
www.chiorino.sk

South Africa
CHIORINO SOUTH AFRICA
Pty. Ltd. - Johannesburg
Tel. +27-11-3971268
sales@chiorino.co.za
www.chiorino.com

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

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

Ukraine
CHIORINO UKRAINE LLC
Poltava region, Shcherbani village
Tel. +38-050806560
office@chiorino.com.ua
chiorino.com.ua

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

Chiorino operates all over the world through the Group companies and more than 100 distributors.

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