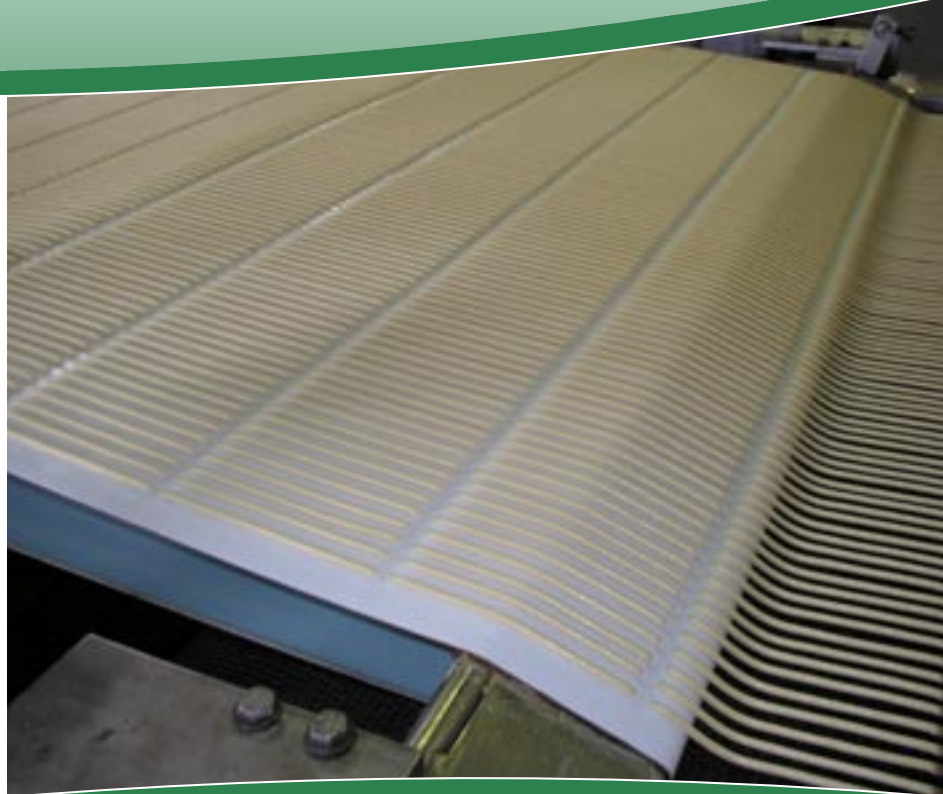


Ideas in motion



Conveyor and process belts for the food industry



Conveyor and process belts for the food industry



CHIORINO manufactures conveyor and process belts that fully comply with the most recent european and international regulations and with the HACCP concept.

The wide range of CHIORINO belts meets specific applicative requirements of any food production segment:

- > **ROW DOUGH**
- > **BAKERY**
- > **CONFECTIONARY**
- > **SWEET AND SALTY SNACKS**
- > **MEAT AND POULTRY**
- > **FISH**
- > **DAIRY**
- > **FRUIT AND VEGETABLES**
- > **WEIGHING AND PACKAGING**

The CHIORINO products for the food industry are the result of the strict collaboration with important worldwide OEMs and of the R&D Laboratories' continuous research for innovative and tailor-made solutions:

- > **CONVEYOR AND PROCESS BELTS**
 - HP polyurethane
 - standard polyurethane
 - PVC
 - silicone
 - non woven
- > **HP POLYURETHANE ROUND BELTS**
- > **VERTICAL FORM-FILL SEAL ENDLESS BELTS**

CHIORINO is an International leader in the production of high performance conveyor and transmission belts for every industrial and service sector.

CHIORINO's policy toward quality assurance systems and environmental protection is extremely rigorous and complies with the strictest international standards.

Quality management involves the entire process of design, production, marketing and post-sales services.

Environmental protection entails pollution prevention and maximum disclosure to the community and local authorities, limiting environmental impact to a minimum.

This strategy earned **CHIORINO UNI EN ISO 9001:2008** and **UNI EN ISO 14001:2004** certifications. Moreover CHIORINO is the only **EMAS** certified manufacturer of conveyor and transmission belts (*Eco Management and Audit Scheme*).

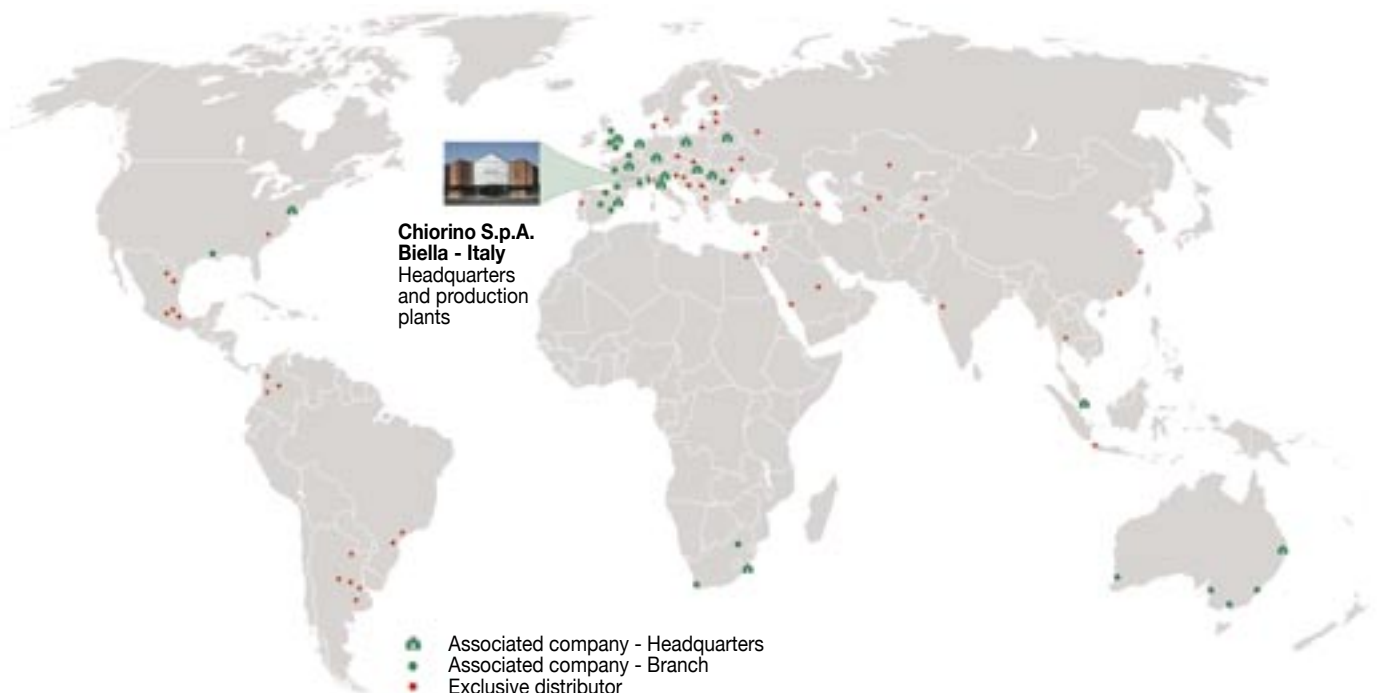
Certified quality and environment



CHIORINO operates all over the world through **15 Associated Companies** and more than **60 highly qualified Distributors and Assistance Centres** which guarantee and provide prompt assistance and installation **service 24/7**.

For more info on the Distribution Network please visit the website www.chiorino.com

Service and assistance throughout the world





Food compliance

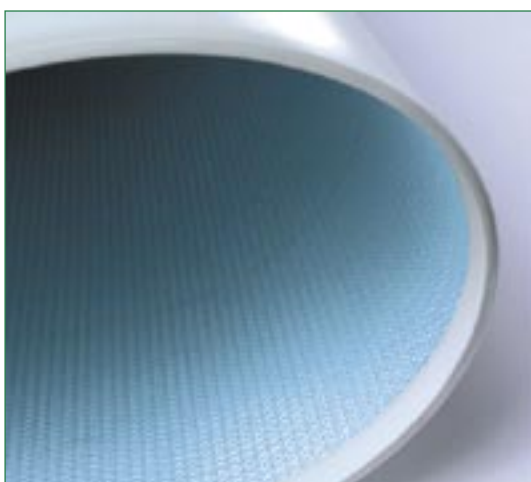
To protect consumer's health, CHIORINO process and conveyor belts comply with the most recent International and European food regulations:

- > **EUROPEAN REGULATION 1935/2004/EC**
- > **EUROPEAN REGULATION 2023/2006/EC**
- > **EUROPEAN REGULATION 10/2011/EC**
- > **FDA**

The careful selection of raw materials, the constant adjustment by R&D Laboratories to the legislative developments in food safety, the strict controls throughout the production process (Good Manufacturing Practices) guarantee total food compliance of CHIORINO belts.

Declarations of compliance as prescribed by law are available for every CHIORINO food belt.

Thus, the customers are certain to use materials that fully conform to the HACCP concept.



Sealed edges

As a further guarantee of compliance with hygiene standards and with the HACCP food concept, CHIORINO conveyor belts can be supplied with SEALED EDGES, a special procedure that insulates the fabric structure from the infiltration of conveyed material in order to ensure a longer wear and lifetime of the belt.

Sealed edges can be made either on monopoly or more plies conveyor belts.

At the forefront of hygiene and food safety

CHIORINO **HP** polyurethane belts are today the leading products for the food industry in terms of hygiene, safety, performance and durability.

HP belts are a system-product unique on the market, consisting of a special polyurethane compound with no biocide additives, combined with a production technology able to ensure a very compact surface that prevents bacteria from proliferating.

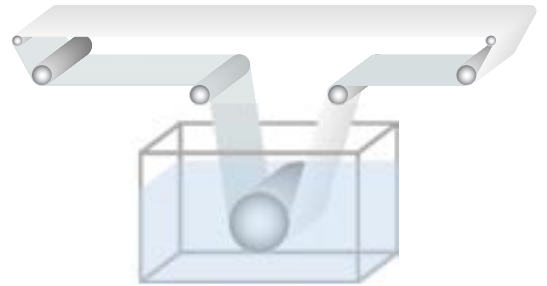
Extraordinary resistance to the cleaning systems.

Thanks to the high resistance to hydrolysis, CHIORINO **HP** belts do not undergo deterioration due to the “Clean-in-Place” washing and sanitization processes with warm water, steam, foam and aggressive detergents, offering the Enduser long service life and a significant costs reduction.

Moreover, compared to modular belts, CHIORINO **HP** belts offer considerable **water, time and energy saving** and ensure higher hygiene levels since all food scraps can be easily removed during cleaning and sanitization phases.

10 Plus

- | |
|---|
| 1. TOTAL SAFETY FOR USE IN CONTACT WITH FOOD |
| 2. GLOBAL HYGIENE ASSURED |
| 3. VERY GOOD PERFORMANCE ON KNIFE EDGES |
| 4. EXCELLENT RESISTANCE TO OILS, FATS and CHEMICAL AGENTS |
| 5. QUICK & EASY-TO-CLEAN |
| 6. EXCELLENT RESISTANCE TO EXTREME TEMPERATURES |
| 7. VERY HIGH FLEXIBILITY |
| 8. EXCELLENT RESISTANCE TO ABRASION |
| 9. SUITABLE FOR HIGH SPEED |
| 10. LONG WORKING LIFE |



CHIORINO HP belts can be subjected to **continuous washing systems with hot water and detergents** without undergoing any deterioration.





Raw dough

CHIORINO belts are the ideal solution for every kind of raw dough processing for the production of **bread, pizza** and **oven baked** products:

- > **ROUNDERS, MOULDERS**
- > **SHEETERS**
- > **PROOFERS**
- > **GUILLOTINE CUTTERS**

MAIN COMPETITIVE ADVANTAGES

- excellent release properties
- high temperature resistance
- high resistance to most aggressive fats and oils
- optimal resistance to humidity
- very high resistance to cut without fibres coming out
- no edge fraying

Bakeries

Biscuits and **crackers** producers from around the world prefer CHIORINO belts thanks to their high performances in any application phase, such as:

- > **FEEDING AND GAUGE ROLLS**
- > **ROTARY CUTTERS**
- > **SCRAP RETURN AND DIVIDERS**
- > **OVEN INFEED AND OUTFEED**
- > **COOLING CONVEYORS, EVEN INCLINED**

MAIN COMPETITIVE ADVANTAGES

- high temperature resistance
- very high resistance to mechanical stress such as backflexing and running on knife-edges
- high resistance to most aggressive fats and oils
- very high resistance to cut without fibres coming out
- very high resistance to cleaning and washing systems

Confectionary

The versatile range of CHIORINO food belts satisfies any application demand for the processing of sweet products:

- > CROISSANTS AND SNACKS
- > CANDIES, TOFFEES AND MARSHMALLOWS
- > DEHYDRATED AND CANDIED FRUIT
- > PRALINES AND CHOCOLATE BARS

MAIN COMPETITIVE ADVANTAGES

- high resistance to low temperatures
- excellent release properties
- high resistance to most aggressive fats and oils
- suitable for knife edges
- low friction surfaces
- suitable for high speeds



Sweet and salted snacks

The versatile range of CHIORINO food belts is suitable for the production of any type of snack:

- > MUESLI
- > BRETZEL
- > POTATO CHIPS etc.

MAIN COMPETITIVE ADVANTAGES

- high resistance to most aggressive fats and oils
- high temperature resistance
- very high resistance to cleaning and washing systems
- excellent release properties
- suitable for high speeds
- very high resistance to mechanical stress such as backflexing and running on knife-edges





Meat and poultry industry

CHIORINO produces a complete range of polyurethane and PVC belts suitable to all **beef, pork and poultry** processes:

- > **SLAUGHTERING**
- > **CUTTING**
- > **DEBONING**
- > **HAM PROCESSING AND SALTING**
- > **SLICED SALAMI PROCESSING AND CONVEYING**

MAIN COMPETITIVE ADVANTAGES

- **high resistance to low temperatures**
- **very high resistance to mechanical stress such as backflexing and running on knife-edges**
- **high resistance to most aggressive fats and oils**
- **very high resistance to cut without fibres coming out**
- **very high resistance to cleaning and washing systems**

Thanks to the high resistance to hydrolysis, CHIORINO **HP** belts do not undergo deterioration due to the “Clean-in-Place” washing and sanitization processes with warm water, steam, foam and aggressive detergents, offering the Enduser long service life and a significant costs reduction.

Moreover, compared to modular belts, CHIORINO **HP** belts offer considerable **water, time and energy saving** and ensure higher hygiene levels since all food scraps can be easily removed during cleaning and sanitization phases.

The **HP blue polyurethane round belts** can be endless jointed on site using high precision CHIORINO FAST JOINT systems and equipment.

They are produced with smooth surface in a wide range of diameters.

CHIORINO blue HP polyurethane round belts comply with the European regulations and FDA.

Fish industry

CHIORINO belts are used for processing and freezing of fish and seafood directly on fishing vessels or in the production plants:

- > **FILLETING**
- > **SKINNING**
- > **CUTTING**
- > **WASHING**
- > **FREEZING**

MAIN COMPETITIVE ADVANTAGES

- high resistance to low temperatures
- very high resistance to cut
- eccellente resistance to abrasion
- high resistance to most aggressive fats and oils
- wide variety of surface patterns
- very high resistance to cleaning and washing systems



Dairy industry

Thanks to total conformity with the food regulations required by the dairy industry, CHIORINO satisfies the various application needs in this sector.

The absence of bacteria proliferation in the HP polyurethane belts and the excellent resistance to cleaning make them particularly suitable for use in this sector.

MAIN COMPETITIVE ADVANTAGES

- high resistance to low and high temperatures
- excellent release properties
- high resistance to most aggressive fats and oils
- very high resistance to cut
- excellent resistance to abrasion
- they prevent the proliferation of bacteria
- excellent resistance to cleaning and washing systems





Fruit and vegetables

CHIORINO belts are used in all stages of the agro-food industry, from harvest through selection and processing of fruit and vegetable products.

On CHIORINO belts can be fitted sidewalls and corrugated or finger profiles made with special compounds resistant to cold, suitable for the fruit selection.

MAIN COMPETITIVE ADVANTAGES

- high resistance to cold
- high resistance to abrasion
- excellent resistance to oils and acids
- very high resistance to cleaning and washing systems
- compliance with the european and international food regulations

The **corrugated profiles** are applied with a special procedure on PVC or polyurethane belts used to convey fruit.

The special configuration of the profile deadens the impact of the conveyed product and prevents it from becoming bruised. The flexing of the profile during running allows the use on small diameters.

The **finger profiles** are applied with a special procedure on PVC-W belts used in the fruit and vegetable industry on grading and sorting plants. They are made with a special compound resistant to low temperatures. The finger height is either 100 or 130 mm. With the 130 mm size the fingers are jointed by a reinforcement which limits flexing caused by the weight of the products.

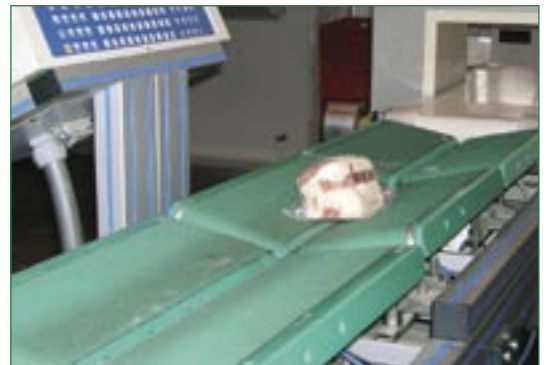
Check weighers

The EL CHIORINO elastic fibreless belts are used for the electronic check weighing in the food product packaging.

Thanks to their elasticity they can be quickly fitted without any tensioning device.

MAIN COMPETITIVE ADVANTAGES

- quick and easy to fit and replace
- high dimensional stability
- high resistance to fats and oils
- very high resistance to cleaning and washing systems
- compliant with the european and international food regulations



Vertical form-fill-seal

CHIORINO manufactures ENDLESS belts for vertical form-fill seal belts especially used in the food industry for loose products packaging.

They are available with different coverings according to the type of packaging used:

- **HS W white**: for PVC and polyethylene films or for abrasive packagings (paper, fabric, etc.)
- **R purple red**: for PVC and polyethylene films or for abrasive packagings (paper, fabric, etc.)
- **B beige**: for very abrasive packagings.

MAIN COMPETITIVE ADVANTAGES

- jointless mandrel made to ensure constant thickness and surface uniformity
- perfect dimensional stability
- wide variety of special executions such as: countersunks, punched holes, diagonal slots, groovings, application of polyurethane or rubber timing belts



Conveyor and process belts

Production program

12

Type	Food compliance (1)	Conveying surface coating		Driving surface coating		Perm. antist.	Total thickn.	Weight	Min. diam. (2)	Pull for 1% elong. (3)	Max. admiss. pull	Temperature resistance		Coeff. of friction (4)	Max. production width
		material	colour	material	colour							min.	max.		
							mm	kg/m ²	mm	N/mm	N/mm	°C	°C		mm


POLYURETHANE BELTS -

EL2-U10 HP W	✓	TPU	white	TPU	white		1,0	1,1	10	2	2	-30	60	MF	2000
EL2-U10 HP blue	✓	TPU	blue	TPU	blue		1,0	1,1	10	2	2	-30	60	MF	2000
EL3-U15 HP PN blue	✓	TPU	blue	TPU	blue		1,5	1,4	10	2	2	-30	60	MF	2000
1M3 U0-U2 HP blue A	✓	TPU	blue	-	blue	✓	0,7	0,7	↗	4	4	-30	110	MF	2000
1M5 U0-U2 HP W A	✓	TPU	white	-	blue	✓	0,7	0,8	↗	5	5	-30	110	MF	2000
1M5 U0-U2 HP W S A	✓	TPU	white	-	blue	✓	0,7	0,8	↗	5	5	-30	110	HF	2000
1M5 U0-U2 HP blue S A	✓	TPU	blue	-	blue	✓	0,7	0,7	↗	5	5	-30	110	HF	2000
1M5 U0-U2 HP VL blue A	✓	TPU	blue	-	blue	✓	0,7	0,8	↗	5	5	-30	110	MF	2000
1T6 U0-U2 HP W A	✓	TPU	white	-	blue	✓	0,8	0,8	↗	6	6	-30	110	MF	2000
2MT6 U0-0 HP	✓	-	natural	-	blue		1,5	1,4	↗	6	12	-30	100	LF	2000
2M5 U0-U0 HP A	✓	-	white	-	white	✓	1,0	1,0	↗	6	12	-30	110	LF	2000
2M5 U0-U2 HP W A	✓	TPU	white	-	blue	✓	1,3	1,4	↗	6	12	-30	110	MF	2000
2M5 U0-U2 HP blue A	✓	TPU	blue	-	blue	✓	1,3	1,4	↗	6	12	-30	110	MF	2000
2M5 U2-U2 HP VL blue A	✓	TPU	blue	TPU	blue	✓	1,5	1,7	10	6	12	-30	110	MF	2000
2M5 U0-U2 HP PN W A	✓	TPU	white	-	blue	✓	1,6	1,5	↗	6	12	-30	110	MF	2000
2M5 U0-U2 HP VL blue A	✓	TPU	blue	-	blue	✓	1,3	1,4	↗	6	12	-30	110	MF	2000
2M5 U0-U2 HP PN blue A	✓	TPU	blue	-	blue	✓	1,6	1,5	↗	6	12	-30	110	MF	2000
2M5 U0-U2 HP blue S A	✓	TPU	blue	-	blue	✓	1,3	1,4	↗	6	12	-30	110	HF	2000
2M5 U0-U15 HP ST W A	✓	TPU	white	-	blue	✓	3,5	2,7	50	5	10	-30	110	MF	2000
2T12 U0-U2 HP VL W A	✓	TPU	white	-	blue	✓	1,6	1,7	↗	12	24	-30	110	MF	2000
3M8 U0-U5 HP blue A	✓	TPU	blue	-	blue	✓	2,3	2,4	60	10	20	-30	110	MF	2000

POLYURETHANE BELTS - STANDARD

EL2-U10 W	✓	TPU	white	TPU	white		1,0	1,0	10	2	2	-20	60	LF	2000
EL4-U20 W	✓	TPU	white	TPU	white		2,0	2,2	10	4	4	-20	60	LF	2000
1M5 U0-U2 W A	✓	TPU	white	-	white	✓	0,7	0,8	↗	5	5	-20	100	LF	2000
1M5 U0-U2 D W A	✓	TPU	white	-	white	✓	0,7	0,7	↗	5	5	-30	100	HF	2000
1M5 U0-U2 W A LF VL	✓	TPU	white	-	white	✓	0,7	0,8	↗	5	5	-20	100	LF	1500
1M5 U0-U2 PN yellow	✓	TPU	yellow	-	yellow		1,1	0,9	↗	5	5	-20	100	HF	2000
2M5 U0-U1 W S A	✓	TPU	white	-	white	✓	1,3	1,5	↗	6	12	-20	100	HF	2000
2M5 U0-U1 blue S A	✓	TPU	blue	-	blue	✓	1,3	1,3	↗	6	12	-20	100	HF	2000
2M5 U0-U2 LF W A	✓	TPU	white	-	white	✓	1,3	1,5	↗	6	12	-20	100	LF	2000
2T8 U0-0	✓	-	white	-	white		1,3	1,4	↗	8	16	-20	100	LF	3000
2M8 U0-U5 TR	✓	TPU	transpar.	-	white	✓	1,7	2,0	40	8	16	-20	100	LF	2000
2M12 U0-U3 R W A	✓	TPU	white	-	white	✓	1,7	1,8	40	12	24	-20	100	LF	2000
2M12 U0-U10 W A	✓	TPU	white	-	white	✓	2,4	2,7	50	12	24	-20	100	LF	2000
2M12 V5-V-U10 W	✓	TPU	white	PVC	white	✓	3,5	4,0	80	12	24	-10	60	LF	2000
2M12 U0-U15 LT W A	✓	TPU	white	-	white	✓	6,0	3,5	50	12	24	-20	100	MF	600

POLYURETHANE ROUND BELTS

Type	Material	Food compliance (1)	Belt's diameter	Nominal transmission power (kW) Tension 8%				Pull for 8% elongation	Min. pulley's diameter
				2,5 m/sec	5 m/sec	10 m/sec	15 m/sec		
			mm					N	mm
 RU-3 HP blue	TPU	✓	3	0,02	0,05	0,07	0,12	20	20
RU-4 HP blue	TPU	✓	4	0,04	0,08	0,16	0,23	26	35
RU-5 HP blue	TPU	✓	5	0,06	0,13	0,25	0,37	37	45
RU-6 HP blue	TPU	✓	6	0,09	0,18	0,36	0,50	60	50
RU-8 HP blue	TPU	✓	8	0,17	0,35	0,70	0,90	86	70
RU-10 HP blue	TPU	✓	10	0,27	0,55	1,05	1,50	130	80

MAIN APPLICATIONS (5)										
ROW DOUGH	PASTA and SPAGHETTI	BAKERY	CONFECTIONARY	CHOCOLATE	SWEET and SALTY SNACKS	MEAT and POULTRY	FISH	DAIRY	FRUIT and VEGETABLES	CHECK-WEIGHERS
		✓				✓		✓		✓
		✓				✓		✓		✓
		✓				✓		✓		✓
				✓						
✓		✓	✓	✓	✓	✓		✓		
✓		✓	✓		✓	✓				
✓		✓	✓		✓	✓				
✓		✓	✓		✓	✓		✓		
✓		✓	✓		✓	✓		✓		
✓		✓	✓	✓	✓				✓	
✓		✓	✓	✓	✓	✓	✓	✓	✓	
✓		✓	✓	✓	✓	✓	✓	✓	✓	
✓		✓	✓	✓	✓		✓	✓		
✓		✓	✓	✓	✓					
	✓					✓	✓			
✓		✓				✓		✓		

		✓								✓
		✓								✓
✓		✓	✓	✓	✓	✓				
		✓	✓	✓	✓					
		✓		✓	✓					
✓		✓	✓	✓	✓	✓				
✓		✓	✓	✓	✓	✓				
✓		✓		✓						
✓		✓								
✓		✓								
	✓					✓	✓			

ROW DOUGH	PASTA and SPAGHETTI	BAKERY	CONFECTIONARY	CHOCOLATE	SWEET and SALTY SNACKS	MEAT and POULTRY	FISH	DAIRY	FRUIT and VEGETABLES	CHECK-WEIGHERS
✓		✓				✓	✓	✓		
✓		✓				✓	✓	✓		
✓		✓				✓	✓	✓		
✓		✓				✓	✓	✓		
✓		✓				✓	✓	✓		
✓		✓				✓	✓	✓		

EXPLANATION OF TYPE DESIGNATION

2	Number of plies	EL	Elastic belt without textile carcass
M	Textile carcass	2	Pull for 8% elongation [N/mm]
5	Pull for 1% elongation [N/mm]	U	Material
U	Driving surface coating	10	Thickness (mm/10)
0	Thickness (mm/10)	HP	Other characteristics
U	Conveying surface coating	W	Conveying surface colour
2	Thickness (mm/10)		
HP	Other characteristics		
PN	Surface pattern (see photo)		
W	Conveying surface colour		
A	Other characteristics		

TEXTILE CARCASS

M	Rigid polyester
MT	Combined polyester
T	Flexible polyester

COATING AND INTERPLY MATERIALS

S	Silicone
U	TPU Polyurethane
V	Polyvinyl chloride (PVC)

OTHER CHARACTERISTICS

A	Permanent antistatic (UNI EN 1718)
D	Dehesive
HP	High Performances
LF	Low Friction surface
R	High transversal stability
S	Soft polyurethane cover (70 Sh.A)
TR	Transparent
VL	Velvet finish
W	White colour conveying surface

SURFACE PATTERNS



- (1) In compliance with food standards: FDA, 1935/2004/EC, 2023/2006/EC, 10/2011/EC (see technical data sheet)
- (2) Minimum roller diameter is dependent on the joint recommended by CHIORINO
- (3) EL series belts: pull for 8% elongation
- (4) Conveying surface coefficient of friction: LF low, MF medium, HF high
- (5) The applications on this chart provide guidance to the belt selection based on CHIORINO's field experience, but they are not binding

→ knife edge

Conveyor and process belts

Production program

14

Type	Food compliance (1)	Conveying surface coating		Driving surface coating		Perm. antist.	Total thickn.	Weight	Min. diam. (2)	Pull for 1% elong. (3)	Max. admiss. pull	Temperature resistance		Coeff. of friction (4)	Max. production width
		material	colour	material	colour							min.	max.		
							mm	kg/m ²	mm	N/mm	N/mm	°C	°C		mm

PVC BELTS

1M6 U0-V5 W	✓	PVC	white	-	white	✓	1,0	1,1	20	6	6	-10	60	MF	3000
2T5 0-V-0	✓	-	white	-	white	✓	1,6	1,7	20	5	10	-10	60	LF	2000
2T8 U0-V-0	✓	-	natural	-	natural		1,4	1,4	30	8	16	-10	60	LF	3000
2M8 U0-V-U0	✓	-	natural	-	natural	✓	1,5	1,5	30	8	16	-10	60	LF	3000
2M8 U0-V5 W	✓	PVC	white	-	white		2,0	2,3	30	8	16	-10	60	MF	3000
2M8 U0-V5 PN W	✓	PVC	white	-	white		2,2	2,3	30	8	16	-10	60	MF	2000
2M8 U0-V5 blue	✓	PVC	blue	-	blue		2,0	2,3	30	8	16	-10	60	MF	3000
2M8 V5-V5 W	✓	PVC	white	PVC	white		2,5	3,0	50	8	16	-10	60	MF	2000
2M8 V5-V5 blue	✓	PVC	blue	PVC	blue		2,5	3,0	50	8	16	-10	60	MF	2000
2M10 U0-V10 W	✓	PVC	white	-	white		2,8	3,3	50	10	20	-10	60	MF	3000
2M10 U0-V10 blue	✓	PVC	blue	-	blue		2,8	3,1	50	10	20	-10	60	MF	3000
2M12 U0-V10 W	✓	PVC	white	-	white		2,5	2,9	50	12	24	-10	60	MF	3000
2M12 U0-V15 CL W	✓	PVC	white	-	white		5,5	3,5	80	12	24	-10	60	MF	2000
2M12 U0-V15 FB W	✓	PVC	white	-	white		4,1	3,5	80	12	24	-10	60	MF	2000
2M12 U0-V15 W	✓	PVC	white	-	white		3,0	3,4	80	12	24	-10	60	MF	3000
2M12 V5-V10 W	✓	PVC	white	PVC	white		3,1	2,8	80	12	24	-10	60	MF	2000
2T12 U0-V10 W	✓	PVC	white	-	white		2,5	2,9	50	12	24	-10	60	MF	3000
2T12 V5-V10 W	✓	PVC	white	PVC	white		3,0	3,5	80	12	24	-10	60	MF	2000
2T12 V5-V10 blue	✓	PVC	blue	PVC	blue		3,1	3,5	80	12	24	-10	60	MF	2000
2T20 V10-V10 W A	✓	PVC	white	PVC	white	✓	4,5	5,4	120	20	40	-10	60	MF	2000
3M18 U0-V15 W	✓	PVC	white	-	white		4,2	4,9	100	18	36	-10	60	MF	3000
3T18 U0-V15 W	✓	PVC	white	-	white		4,2	5,0	100	18	36	-10	60	MF	3000
3T18 V10-V20 W	✓	PVC	white	PVC	white	✓	6,7	7,9	100	18	36	-10	60	MF	2000
3T30 V10-V10 W	✓	PVC	white	PVC	white	✓	6,3	7,4	200	30	60	-10	60	MF	2000


SILICONE BELTS

2M5 U0-U-S2 W	✓	silicone	white	-	natural	✓	1,3	1,4	7	6	12	-30	100	HF	2000
2MT8 S0-S2	✓	silicone	transpar.	-	white	✓	1,3	1,3	30	8	16	-40	160	HF	2000
2T12 U0-U-S2	✓	silicone	transpar.	-	grey	✓	1,4	1,3	30	12	24	-30	100	HF	2000

NON WOVEN BELTS

SILON 25 W	✓	TNT	white	TNT	white		2,5	1,3	30	10	10	-20	120	LF	2000
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ENDLESS VERTICAL FORM-FILL-SEAL BELTS

	Type	Traction core	Outer cover			Inner cover			Total thickness	1% elongation pull	Temperature resistance [°C]	
			material	colour	Sh.A	material	colour	Sh.A			min.	max.
	MF R-052	---	elastomer	purple red	45	elastomer	purple red	45	5÷15	0,1 ⁽⁵⁾	-20	+100
	MF R-053	---	elastomer	purple red	45	elastomer	black	65	5÷15	0,1 ⁽⁵⁾	-20	+100
	MF HS W-300	polyester	elastomer	white	40	---	black	---	6÷12	10,0	-20	+100
	MF R-300	polyester	elastomer	purple red	45	---	black	---	6÷12	10,0	-20	+100
	MF B-300	polyester	elastomer	beige	50	---	black	---	6÷12	10,0	-20	+100

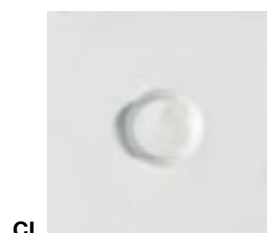
(5) Strength in N/mm² at 10% elongation

MAIN APPLICATIONS (4)										
ROW DOUGH	PASTA and SPAGHETTI	BAKERY	CONFECTIONARY	CHOCOLATE	SWEET and SALTY SNACKS	MEAT and POULTRY	FISH	DAIRY	FRUIT and VEGETABLES	CHECK-WEIGHERS
	✓		✓							
	✓		✓							
	✓		✓							
	✓								✓	
	✓								✓	
						✓			✓	
									✓	
									✓	
									✓	
	✓					✓			✓	
						✓	✓		✓	
						✓			✓	
	✓	✓							✓	
		✓				✓			✓	
		✓							✓	
									✓	
									✓	
		✓							✓	
									✓	
									✓	
	✓		✓							
	✓		✓							
	✓									

EXPLANATION OF TYPE DESIGNATION

2	Number of plies	SILON	Non-woven
M	Textile carcass	25	Thickness (mm/10)
8	Pull for 1% elongation [N/mm]	W	Conveying surface colour
U	Driving surface coating		
0	Thickness (mm/10)		
V	Conveying surface coating		
5	Thickness (mm/10)		
PN	Surface pattern (see photo)		
W	Conveying surface colour		

SURFACE PATTERNS



CL

TEXTILE CARCASS

M	Rigid polyester
T	Flexible polyester

COATING AND INTERPLY MATERIALS

V	Polyvinyl chloride (PVC)
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FB

OTHER CHARACTERISTICS

A	Permanent antistatic (UNI EN 1718)
W	White colour



PN

- (1) In compliance with food standards: FDA, 1935/2004/EC, 2023/2006/EC, 10/2011/EC (see technical data sheet)
- (2) Minimum roller diameter is dependent on the joint recommended by CHIORINO
- (3) Conveying surface coefficient of friction: LF low, MF medium, HF high
- (4) The applications on this chart provide guidance to the belt selection based on CHIORINO's field experience, but they are not binding

➤ knife edge

SPECIAL EXECUTIONS

Endless belts can be supplied with special execution such as:

- > countersunks
- > punched holes
- > diagonal slots
- > groovings
- > application of polyurethane or rubber timing belts

The data of these tables have been formulated under normal environment conditions. They are subject to alteration without notice.

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For more info on the Distribution Network please visit the website www.chiorino.com

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