

**Your partner
for food safety**

Conveyor and process belts for meat, poultry and seafood





HACCP

Conveyor and process belts for meat, poultry and seafood

CHIORINO manufactures conveyor and process belts that fully comply with the latest European and international Food Regulations, and particularly recommended for HACCP system.



Certified Food Compliance

To protect Consumer's health, CHIORINO process and conveyor belts comply with the latest European and international Food Regulations:

REGULATION EC 1935/2004 and amendments

REGULATION EC 2023/2006 and amendments

REGULATION EU 10/2011 and amendments

FDA (Food and Drug Administration)

The careful selection of raw materials, the constant adjustment by R&D Department 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 comply with the HACCP system.



Key features

Excellent resistance to cut and abrasion

Superior resistance to most aggressive fats and oils

No edge fray

Very high flexibility



Benefits

Long life even with scrapers



Highest reliability and increased belts life



No contamination by fibres



Knife edge. Energy saving



At the forefront of hygiene and food safety

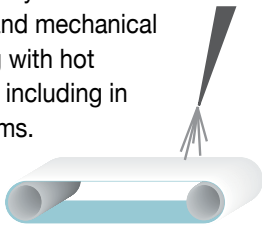


Benefits

- Total respect of the HACCP system
- Easy to clean
- Time, water and energy saving
- Long working life

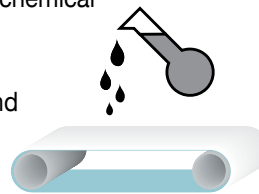
Resistance to hydrolysis

The HP® belts guarantee an excellent resistance to hydrolysis as well as the chemical and mechanical action of washing with hot water and steam, including in continuous systems.



Resistance to oils and chemical agents

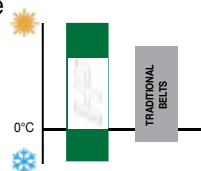
The HP® belts ensure an excellent resistance to the chemical agents, fats and aggressive oils, including palm and coconut oil.



HP® PRODUCT SYSTEM

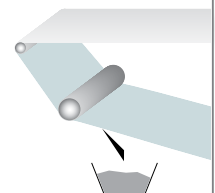
Resistance to high/low temperatures

The HP® belts offer increased resistance to high temperatures compared to traditional polyurethane belts and maintain their characteristics even at lowest temperatures.



Superior flexibility and mechanical resistance

The HP® belts offer a superior flexibility and are extremely resistant to abrasion and mechanical stress caused by knife edges, backflexing and scrapers.

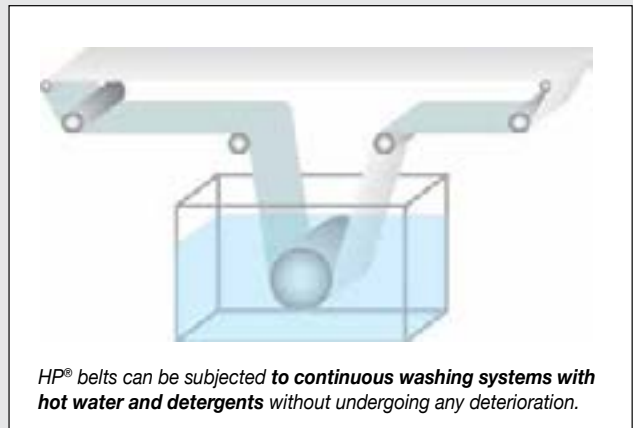


HACCP

Extraordinary resistance to cleaning systems

Thanks to the high resistance to hydrolysis, HP® belts do not undergo deterioration due to the “**Clean-in-Place**” washing and sanitization processes with warm water, steam, foam and aggressive detergents. The User can benefit of belt’s long service life and significant costs reduction.

Moreover, compared to modular belts, 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.



PRO CHLEAN™












PRO CHLEAN™ sealed edges can be made either on monopoly or multiply conveyor belts.


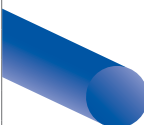
Benefits

- Total food safety and hygiene
- Clean in place systems
- Knife edge running



Technical data

Type	Conveying surface coating		Driving surface coating		Perm. antist.	Total thickn.	Min. diam. (1)	Pull for 1% elong. (2)	Max. admiss. pull	Temperature resistance		Coeff. of friction (3)	Applications (4)				
	material	colour	material	colour						min. °C	max. °C		Meat and poultry	Seafood	Check-weighers	Packaging	
 conveyor and process belts																	
EL2-U10 HP W	TPU	white	TPU	white		1.0	10	2	2	-30	60	MF	✓		✓		
EL2-U10 HP blue	TPU	blue	TPU	blue		1.0	10	2	2	-30	60	MF	✓		✓		
1M5 U0-U2 HP W A	TPU	white	-	blue	✓	0.7		5	5	-30	110	MF	✓				
1M5 U0-U2 HP W S A	TPU	white	-	blue	✓	0.7		5	5	-30	110	HF	✓				
1M5 U0-U2 HP blue S A	TPU	blue	-	blue	✓	0.7		5	5	-30	110	HF	✓				
1M5 U0-U2 HP VL blue A	TPU	blue	-	blue	✓	0.7		5	5	-30	110	MF	✓			✓	
1T6 U0-U2 HP W A	TPU	white	-	blue	✓	0.8		6	6	-30	110	MF	✓				
2M5 U0-U2 HP W A	TPU	white	-	blue	✓	1.3		6	12	-30	110	MF	✓	✓			
2M5 U0-U2 HP blue A	TPU	blue	-	blue	✓	1.3		6	12	-30	110	MF	✓	✓			
2M5 U2-U2 HP VL blue A	TPU	blue	TPU	blue	✓	1.5	10	6	12	-30	110	MF	✓	✓			
2M5 U0-U2 HP VL blue A	TPU	blue	-	blue	✓	1.3		6	12	-30	110	MF	✓	✓		✓	
2M5 U0-U2 HP blue S A	TPU	blue	-	blue	✓	1.3		6	12	-30	110	HF	✓				
2M5 U0-U8 HP CC blue	TPU	blue	-	blue	✓	2.9	10	6	12	-30	110	HF	✓				
2M5 U0-U15 HP ST W A	TPU	white	-	blue	✓	3.5	50	5	10	-30	110	MF	✓	✓			
2T12 U0-U2 HP VL W A	TPU	white	-	blue	✓	1.6		12	24	-30	110	MF	✓				
3M8 U0-U5 HP blue A	TPU	blue	-	blue	✓	2.3	60	10	20	-30	110	MF	✓				

	Type	Material	Diameter	Pull for 8% elongation	Minimum pulley's diameter	Applications (4)			
						Meat and poultry	Seafood	Check-weighers	Packaging
			mm	N	mm				
 round belts									
	RU-3 HP blue	TPU	3	20	20	✓	✓	✓	✓
	RU-4 HP blue	TPU	4	26	35	✓	✓	✓	✓
	RU-5 HP blue	TPU	5	37	45	✓	✓	✓	✓
	RU-6 HP blue	TPU	6	60	50	✓	✓	✓	✓
	RU-8 HP blue	TPU	8	86	70	✓	✓	✓	✓
	RU-10 HP blue	TPU	10	130	80	✓	✓	✓	✓

- (1) Minimum roller diameter is dependent on the joint recommended by CHIORINO
- (2) EL series belts: pull for 8% elongation
- (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

These data are valid under normal environmental conditions and are subject to change without notice.

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

Belts with standard polyurethane coating

EL2-U10 W	TPU	white	TPU	white		1.0	10	2	2	-20	60	LF			✓	
EL4-U20 W	TPU	white	TPU	white		2.0	10	4	4	-20	60	LF			✓	
1M5 U0-U2 W A	TPU	white	-	white	✓	0.7	↗	5	5	-20	100	LF	✓			✓
1M5 U0-U2 W A LF VL	TPU	white	-	white	✓	0.7	↗	5	5	-20	100	LF				✓
2M5 U0-U1 W S A	TPU	white	-	white	✓	1.3	↗	6	12	-20	100	HF	✓			✓
2M5 U0-U1 blue S A	TPU	blue	-	blue	✓	1.3	↗	6	12	-20	100	HF	✓			✓
2M5 U0-U2 LF W A	TPU	white	-	white	✓	1.3	↗	6	12	-20	100	LF				✓
2M12 U0-U3 R W A	TPU	white	-	white	✓	1.7	40	12	24	-20	100	LF				✓
2M12 U0-U10 W A	TPU	white	-	white	✓	2.4	50	12	24	-20	100	LF	✓			
2M12 V5-V-U10 W	TPU	white	PVC	white	✓	3.5	80	12	24	-10	60	LF	✓			
2M12 U0-U15 LT W A	TPU	white	-	white	✓	6.0	50	12	24	-20	100	MF		✓		

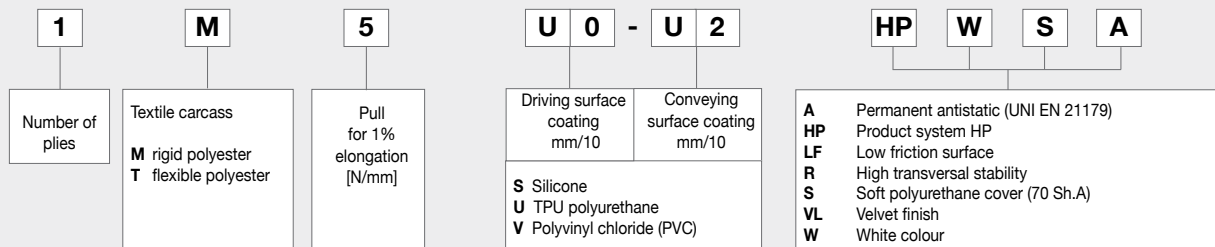
Belts with PVC coating

1M6 U0-V5 W	PVC	white	-	white	✓	1.0	20	6	6	-10	60	MF				✓
2M8 U0-V5 W	PVC	white	-	white		2.0	30	8	16	-10	60	MF				✓
2M8 U0-V5 blue	PVC	blue	-	blue		2.0	30	8	16	-10	60	MF				✓
2M8 V5-V5 W	PVC	white	PVC	white		2.5	50	8	16	-10	60	MF	✓			
2M8 V5-V5 blue	PVC	blue	PVC	blue		2.5	50	8	16	-10	60	MF	✓			
2M10 U0-V10 W	PVC	white	-	white		2.8	50	10	20	-10	60	MF				✓
2M10 U0-V10 blue	PVC	blue	-	blue		2.8	50	10	20	-10	60	MF				✓
2M12 U0-V10 W	PVC	white	-	white		2.5	50	12	24	-10	60	MF	✓			✓
2M12 U0-V15 CL W	PVC	white	-	white		5.5	80	12	24	-10	60	MF		✓		
2M12 U0-V15 FB W	PVC	white	-	white		4.1	80	12	24	-10	60	MF	✓	✓		
2M12 U0-V15 W	PVC	white	-	white		3.0	80	12	24	-10	60	MF	✓			
2M12 V5-V10 W	PVC	white	PVC	white		3.1	80	12	24	-10	60	MF	✓			
2T12 U0-V10 W	PVC	white	-	white		2.5	50	12	24	-10	60	MF				✓
2T12 V5-V10 W	PVC	white	PVC	white		3.0	80	12	24	-10	60	MF	✓			
2T12 V5-V10 blue	PVC	blue	PVC	blue		3.1	80	12	24	-10	60	MF	✓			
3M18 U0-V15 W	PVC	white	-	white		4.2	100	18	36	-10	60	MF	✓			
3T18 U0-V15 W	PVC	white	-	white		4.2	100	18	36	-10	60	MF	✓			

Belts with silicone coating

2M5 U0-U-S2 W	silicone	white	-	natural	✓	1.3	↗	6	12	-30	100	HF				✓
2T12 U0-U-S2	silicone	transp.	-	grey	✓	1.4	30	12	24	-30	100	HF				✓

EXPLANATION OF TYPE DESIGNATION



CC



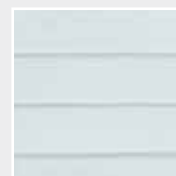
CL



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LT



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