CHIORINO® 1906

Passion for belting

FXD™

Your partner
for food safety

Dual detectable food belts

X-Ray & Metal detectors

FXD™ X-Ray and Metal detectable belts

Chiorino **FXD**™ is the only range of food grade conveyor and process belts **detectable by both** X-rays and Metal detectors: the only product line on the market combining these features.

Thanks to the Chiorino engineered **FXD**™ TPU, the belt can be **identified** in **very small pieces** by the inspection systems used in food processing and packaging.

Where Foreign Material Contamination is a dangerous concern, Chiorino **FXD**™ is **the solution** to minimize risk and to prevent costly products recalls.

A unique solution

Chiorino **FXD**™ belts installed on production lines equipped with both X-ray & Metal detectors **reduce significantly** the risk of Foreign Material Contamination originating accidentally from the belt, thus avoiding potential hazard to the consumer.

FXD™

Production program

Conveyor belts

Code	Type	Material	Colour	Surface	Total thickness mm	Knife edge min. radius [1] mm	Min. pulley diameter [1] mm	Pull for 1% elongation N/mm	Temperature resistance °C min.	Temperature resistance °C max.
NA1590	**1M5 U0-U2 FXD**	TPU	silver	smooth	0.75	4	8	5	-20	100
NA1598	**1M5 U0-U2 FXD VL**	TPU	silver	VL	0.75	4	8	5	-20	100
NA1606	**1T6 U0-U2 FXD**	TPU	silver	smooth	0.80	4	8	6	-20	100
NA1591	**2M5 U0-U2 FXD**	TPU	silver	smooth	1.30	4	8	6	-20	100
NA1599	**2M5 U0-U2 FXD VL**	TPU	silver	VL	1.30	4	8	6	-20	100

FXD™ AM

NA1714	**1M5 U0-U2 FXD AM**	TPU	silver	smooth	0.75	4	8	5	-20	100
NA1754	**1M5 U0-U2 FXD VL AM**	TPU	silver	VL	0.75	4	8	5	-20	100
NA1753	**2M5 U0-U2 FXD AM**	TPU	silver	smooth	1.30	4	8	6	-20	100
NA1755	**2M5 U0-U2 FXD VL AM**	TPU	silver	VL	1.30	4	8	6	-20	100
NA1782	**2M5 U0-U2 FXD AM blue**	TPU	blue	smooth	1.30	4	8	6	-20	100

FXD™ belts can be supplied with sealed edges.

Profiles / Guides

Code	Type	Material	Colour	Dimensions b x h mm	Base	Hardness Sh.	Min. pitch long. mm	Min. pitch transv. mm	Temperature resistance °C min.	Temperature resistance °C max.
ES898	**K6x4 U P FXD**	TPU	silver	6 x 4	flat	85	40	40	-20	60
ES948	**K10 U P FXD**	TPU	silver	10 x 6	flat	85	40	40	-20	60
ES899	**K13 U P FXD**	TPU	silver	13 x 8	flat	85	45	45	-20	60
ES883	**T60 U FXD**	TPU	silver	20 x 60	flat	85	-	45	-20	60

[1] Minimum radius / pulley diameter is dependent on the joint recommended by Chiorino.

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

Due to the variety of different worldwide regulations, the information in this catalogue are valid for Europe. For other geographical areas please contact our Sales Departments.

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)**

FXD™ AM
Antimicrobial version

Help preventing contamination
Increase food safety & hygiene

Food industry is continuously establishing stricter hygiene standards to prevent contaminations by microrganisms that may cause serious foodborne diseases and costly product recalls.

Chiorino **HP® AM Antimicrobial** conveyor and process belts represent a breakthrough for food safety & hygiene.

The **HP® AM bacteriostatic action** prevents bacteria build-up on the belt surface by breaking the cycle of biofilm creation.

Chiorino **FXD™ AM** belts combine the **FXD™ dual detectability** with the **antimicrobial** properties of the Chiorino **HP® AM** line.

The result is the **ultimate food safety belt**.

Dual detectability
X-Ray & Metal detectors

Durable inhibition of biofilm growth
EC 1935/2004 & FDA food compliance

Preserve food quality
No contamination from the belt

V-Label certifies

Process and conveyor belts have been assessed and certified as meeting the requirements of:

The V-Label Criteria for Vegan Products, Version 1, 07.11.2019, for the products certified and licensed by V-Label.

Risk minimization
Acting before reacting

X-Ray

+

Metal

=

FXD™

Chiorino unique solution

Dual detectability
X-Ray and Metal detectors

Chiorino **FXD**™ engineered solution	**Detectable by X-Ray scanner** **Detectable by Metal detector**
Superior detectability Total food compliance Antimicrobial version available also	**Prevent Foreign Material Contamination** **Minimize risk of product recalls** **Waste reduction** **Certified food safety**
Combined exclusive features	**Easier and more efficient spare parts management** **Optimized cost of ownership**

Premium performances
Unique engineered polyurethane

Excellent resistance to:

- Chemicals & sanitization agents
- Fats and aggressive oils
- Mechanical stress caused by knife edges backflexing and scrapers

Total food safety

Easy to clean

Increased production efficiency

Long service life

HEADQUARTERS AND PRODUCTION PLANTS

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Chiorino operates all over the world through the Group companies and more than 100 distributors.
More info on www.chiorino.com

UC461-Issue 2-EN-10.2023