

**Your partner  
for food safety**

## HACCP conveyor and process belts



**Bakery**



# HACCP conveyor and process belts for bakery

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

The wide range of CHIORINO food belts is developed to satisfy all demanding applications in bread, biscuits, snacks processing and packaging, assuring safe and high quality baked products.



## 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

Resistance to high temperature



Long service life even with scrapers



Highest reliability and increased belts' service life



No contamination by fibres



Knife edge. Energy saving



Long service life



# At the forefront of hygiene and food safety

The CHIORINO conveyor and process HP® belts are today the leading products for the food Industry as far as **hygiene, performance** and **working life** are concerned. The HP® belts fully support all the **HACCP procedures** through the whole food manufacturing process.



⇒ Total respect of the HACCP system

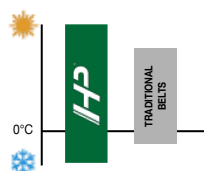
⇒ Time, water and energy saving

⇒ Easy to clean

⇒ Long working life

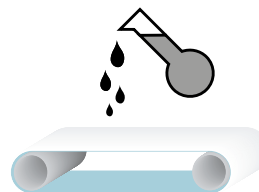
## Resistance to high/low temperatures

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



## Resistance to oils and chemical agents

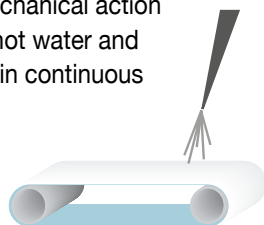
The HP® belts ensure an excellent resistance to the chemical agents, fats and aggressive oils, including palm and coconut oil.



# HP PRODUCT SYSTEM

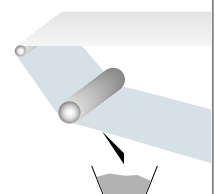
## Resistance to hydrolysis

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.



## 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.

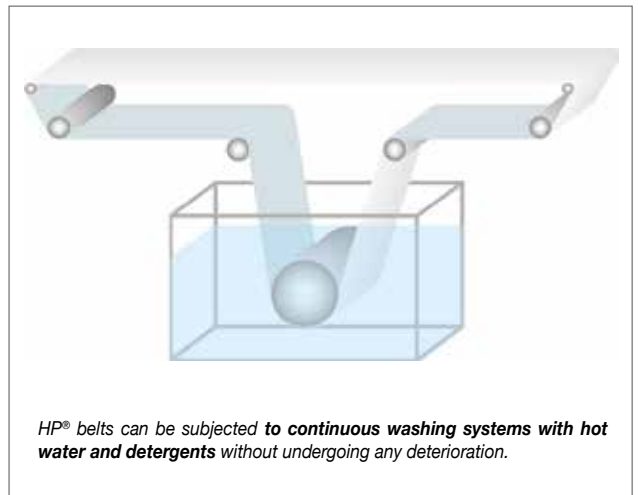


## Extraordinary resistance to cleaning systems

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**
- **higher hygiene levels** since all food scraps can be easily removed during cleaning and sanitization phases.



## PRO CHLEAN™

PROCHLEAN™ 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



# Bread - Biscuits - Crackers

Thanks to its wide know-how and expertise, CHIORINO offers a comprehensive range of high performance food belts for processing any kind of dough through the whole production line of bread, pizza, biscuits and crackers.

CHIORINO food belts are fitted all over the world on MEINCKE, IMAFORNI, RADEMAKER, RONDO, SOGEM, BAKER-PERKINS lines etc.

KEY FEATURES	BENEFITS
Fray-free edges	⇒ Product safety and no contamination
High resistance to cleaning systems	⇒ Fully compliant to HACCP systems
Excellent release properties	⇒ Product waste reduction and cost saving
Resistance to high temperature	⇒ Total flat running and long service life



45° merge dough conveying over double fixed knife edge



Inclined conveying towards multistory open air proofer

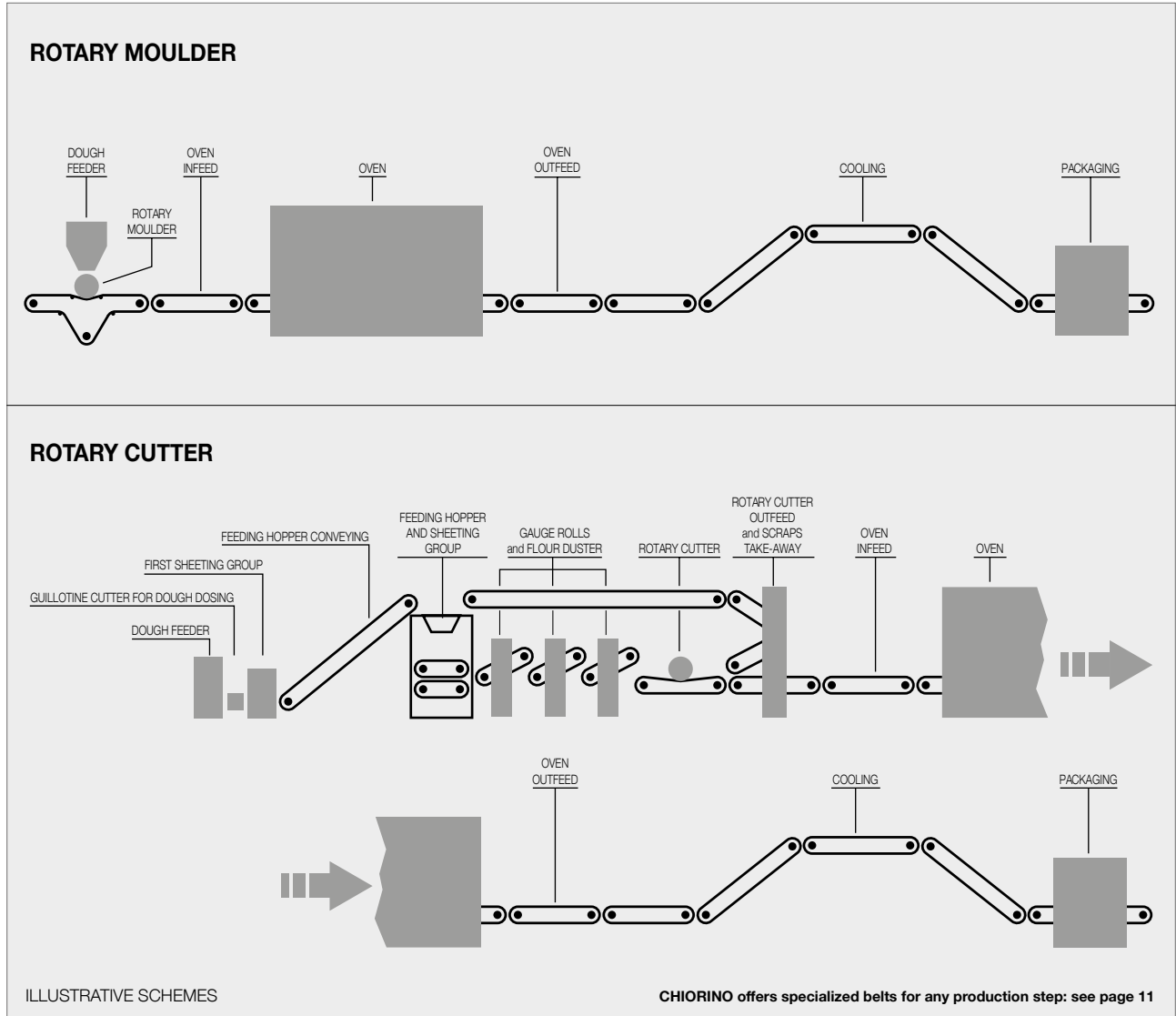


Gauge rolls for dough sheets production



Crackers cooling conveyor

## Industrial line for biscuits and crackers production



Rotary cutter and scrap return belt



Biscuits cooling conveyor

# Snacks

The versatile range of CHIORINO food belts is suitable for processing of any kind of snack, like bretzels, bars, potato chips, frozen fries etc.

## Release properties

The excellent release properties of the dehesive CHIORINO belts assure the best performances even for the most sticky products, such as muesli bars etc.

KEY FEATURES		BENEFITS
High resistance to baking oils	⇒	Long service life
Fray-free edges	⇒	Product safety and no contamination
High resistance to cleaning procedures	⇒	Fully compliant to HACCP systems
Suitable for high speed production	⇒	Cost saving
Wide range of blue surface belts	⇒	Easy impurities identification and low light reflection



Muesli conveying on a dehesive belt



Fries conveying after frying



Flavoured snacks conveying



Frozen corn (-30°C) conveying



# Packaging

The wide range of CHIORINO belts assures safe and hygienic packaging of all baked products or snacks.

## **HP** elastic belts

The CHIORINO HP® fibreless and **highly resilient** food belts can be easily fitted on spreaders or electronic check-weighers, assuring the following benefits:

- ⇒ Total feeding precision
- ⇒ Quick and easy to fit and replace without tensioning devices
- ⇒ Fully HACCP compliant thanks to their extraordinary resistance to cleaning systems
- ⇒ Blue surface and a wide range of patterns

## Vertical form-fill-seal belts

CHIORINO manufactures **truly endless** belts for vertical form-fill seal machines, with different coverings according to the type of packaging used:

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

Also available with **special executions** such as countersunks, punched holes, diagonal slots, groovings, application of polyurethane or rubber timing belts.



Square bread packaging



Bread check-weighing



Potato chips vertical form-fill-sealing

## Technical data

Code	Type	Conveying surface coating		Driving surface coating		Perm. antist.	Total thckn.	Diam. min. <sup>1</sup>	Pull for 1% elong. <sup>2</sup>	Max. admiss. pull	Temperature resistance		Coeff. of friction <sup>3</sup>
		material	colour	material	colour						min. °C	max. °C	
							mm	mm	N/mm	N/mm			

### HP Premium line

NA-790	<b>EL2-U10 HP W</b>	TPU	white	TPU	white		1.0	10	2	2	-30	60	MF
NA-785	<b>EL2-U10 HP blue</b>	TPU	blue	TPU	blue		1.0	10	2	2	-30	60	MF
NA-1089	<b>EL3-U15 HP PN blue</b>	TPU	blue	TPU	blue		1.5	10	3	3	-30	60	MF
NA-948	<b>1M5 U0-U2 HP W A</b>	TPU	white	TPU	light blue	•	0.7	↗	5	5	-30	110	MF
NA-946	<b>1M5 U0-U2 HP W S A</b>	TPU	white	TPU	light blue	•	0.7	↗	5	5	-30	110	HF
NA-1052	<b>1M5 U0-U2 HP blue S A</b>	TPU	blue	TPU	light blue	•	0.7	↗	5	5	-30	110	HF
NA-947	<b>1M5 U0-U2 HP VL blue A</b>	TPU	blue	TPU	light blue	•	0.7	↗	5	5	-30	110	MF
NA-983	<b>1T6 U0-U2 HP W A</b>	TPU	white	TPU	light blue	•	0.8	↗	6	6	-30	110	MF
NA-716	<b>2M5 U0-U0 HP A</b>	TPU	white	TPU	white	•	1.0	↗	6	12	-30	110	LF
NA-789	<b>2M5 U0-U2 HP W A</b>	TPU	white	TPU	light blue	•	1.3	↗	6	12	-30	110	MF
NA-1067	<b>2M5 U0-U2 HP blue A</b>	TPU	blue	TPU	light blue	•	1.3	↗	6	12	-30	110	MF
NA-913	<b>2M5 U0-U2 HP W S A</b>	TPU	white	TPU	light blue	•	1.3	↗	6	12	-30	110	HF
NA-1054	<b>2M5 U0-U2 HP blue S A</b>	TPU	blue	TPU	light blue	•	1.3	↗	6	12	-30	110	HF
NA-786	<b>2M5 U0-U2 HP VL blue A</b>	TPU	blue	TPU	light blue	•	1.3	↗	6	12	-30	110	MF
NA-842	<b>2M5 U0-U2 HP PN W A</b>	TPU	white	TPU	light blue	•	1.6	↗	6	12	-30	110	MF
NA-811	<b>2M5 U0-U2 HP PN blue A</b>	TPU	blue	TPU	light blue	•	1.6	↗	6	12	-30	110	MF
NA-1087	<b>2M5 U0-U15 HP ST W A</b>	TPU	white	TPU	light blue	•	3.5	50	5	10	-30	110	MF
NA-1041	<b>2MT6 U0-0 HP</b>	cotton	natural	TPU	light blue		1.5	↗	6	12	-30	100	LF
NA-992	<b>2T12 U0-U2 HP VL W A</b>	TPU	white	TPU	light blue	•	1.6	↗	12	24	-30	110	MF

### HP Dehesive

NA-949	<b>1M5 U0-U2 HP D W A</b>	TPU	white	TPU	hazelnut	•	0.7	↗	5	5	-20	100	HF
NA-1235	<b>1M5 U0-U2 HP D LF W A</b>	TPU	white	TPU	hazelnut	•	0.9	↗	5	5	-20	100	LF
NA-1160	<b>2M5 U0-U2 HP D W A</b>	TPU	white	TPU	hazelnut	•	1.3	↗	6	12	-20	100	HF
NA-1234	<b>2M5 U0-U2 HP D LF W A</b>	TPU	white	TPU	hazelnut	•	1.3	↗	6	12	-20	100	LF

### Performance line polyurethane

NA-945	<b>1M5 U0-U2 W A</b>	TPU	white	TPU	white	•	0.7	↗	5	5	-20	100	LF
NA-738	<b>1M5 U0-U2 W A LF VL</b>	TPU	white	TPU	white	•	0.7	↗	5	5	-20	100	LF
NA-549	<b>2M5 U0-U1 W S A</b>	TPU	white	TPU	white	•	1.3	↗	6	12	-20	100	HF
NA-1069	<b>2M5 U0-U1 blue S A</b>	TPU	blue	TPU	light blue	•	1.3	↗	6	12	-20	100	HF
NA-170	<b>2M5 U0-U2 W A</b>	TPU	white	TPU	white	•	1.3	↗	6	12	-20	100	MF
NA-1264	<b>2M5 U0-U2 W A SP</b>	TPU	white	TPU	white	•	1.3	↗	6	12	-20	100	MF
NA-696	<b>2M5 U0-U2 LF W A</b>	TPU	white	TPU	white	•	1.3	↗	6	12	-20	100	LF
NA-1231	<b>2M5 U0-U2 LB A</b>	TPU	light blue	TPU	grey	•	1.3	↗	6	12	-20	100	MF
NA-160	<b>2T8 U0-0</b>	PET	white	TPU	white		1.3	↗	8	16	-20	100	LF
NA-801	<b>2M12 U0-U3 R W A</b>	TPU	white	TPU	white	•	1.7	40	12	24	-20	100	LF
NA-1010	<b>2M12 U0-U15 LT W A</b>	TPU	white	TPU	white	•	6.0	50	12	24	-20	100	MF

### Silicone

NA-1102	<b>2M5 U0-U-S2 W</b>	silicone	white	TPU	natural	•	1.3	↗	6	12	-30	100	HF
NA-1288	<b>2M5 U0-U-S2 blue</b>	silicone	blue	TPU	natural	•	1.3	↗	6	12	-30	100	HF
NA-130	<b>2MT8 S0-S2</b>	silicone	transpar.	silicone	white	•	1.3	30	8	16	-40	160	HF

### Silon

NA-224	<b>SILON 25 W</b>	PET	white	PET	white		2.5	30	10	10	-20	120	LF
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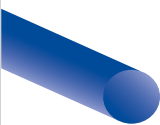
<sup>1</sup> Minimum roller diameter is dependent on the joint recommended by Chiorino.

↗ knife edge

<sup>2</sup> EL series: pull for 8% elongation.

<sup>3</sup> Conveying surface coefficient of friction: **LF** low, **MF** medium, **HF** high

### HP round belts

	Code	Type	Material	Surface	Diameter	Pull for 8% elongation	Minimum pulley's diameter
					mm	N	mm
	ES-603	<b>RU-3 HP blue</b>	TPU	smooth	3	15	20
	ES-604	<b>RU-4 HP blue</b>	TPU	smooth	4	26	35
	ES-605	<b>RU-5 HP blue</b>	TPU	smooth	5	42	45
	ES-606	<b>RU-6 HP blue</b>	TPU	smooth	6	60	50
	ES-607	<b>RU-8 HP blue</b>	TPU	smooth	8	110	70
	ES-630	<b>RU-10 HP blue</b>	TPU	smooth	10	170	80
	ES-719	<b>RU-4 R HP blue</b>	TPU	rough	4	26	35
	ES-720	<b>RU-6 R HP blue</b>	TPU	rough	6	60	50



## CHIORINO AFFILIATED COMPANIES

### Australia

CHIORINO AUSTRALIA PTY. LTD. - Brisbane  
Tel. +61-7-3274 1900  
sales@chiorino.com.au  
www.chiorino.com.au

### Benelux

CHIORINO BENELUX B.V. - Utrecht,  
The Netherlands  
Tel. +31-30-2413060  
chiorino@chiorino.nl  
www.chiorino.nl

### Byelorussia

CHIORINO-K - Minsk  
Tel. +375-17-2804578  
general@chiorino.ru  
www.chiorino.ru

### China

CHIORINO ASIA Ltd.  
Hong Kong  
Tel. +852-397-10818  
info@chiorino.asia  
www.chiorino.asia

CHIORINO LIAISON OFFICE, Shanghai  
Tel. +86-21-37831019  
info@chiorino.cn  
www.chiorino.cn

### 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

CHIORINO INDIA - Salcete Goa  
Tel. +918-322-782454  
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  
Tel. +39-0438-430460  
chiorinoveneto@chiorino.com

### Poland

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

### Portugal

CHIORINO PORTUGAL, LDA  
Alfena Valongo, Porto  
Tel. +35-122-9684442  
geral@chiorino.pt

### Romania

CHIORINO srl - Cluj Napoca  
Tel. +40-264-432977  
chiorino@chiorino.ro  
www.chiorino.ro

### 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

### United Kingdom

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

### U.S.A.

CHIORINO INC. - Newark, DE  
Tel. +1-302-292-1906  
info@chiorino.us  
www.chiorino.us

## CHIORINO DISTRIBUTORS

Argentina  
Armenia  
Azerbaijan  
Belgium  
Bosnia  
Brazil  
Chile  
Colombia  
Costa Rica  
Croatia  
Cyprus  
Czech Republic  
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Slovenia  
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Thailand  
Turkey  
Turkmenistan  
Ukraine  
Uzbekistan

## HEADQUARTERS AND PRODUCTION PLANTS

### CHIORINO S.p.A.

Via S. Agata, 9  
I-13900 Biella, Italy  
Tel. +39 015 8489 1  
Fax +39 015 849 61 61  
chiorino@chiorino.com  
www.chiorino.com

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UNI EN ISO 14001:2015  
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EMAS

