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).

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

Certified quality and environment

CHIORINO S.p.A.
Biella - Italy
Headquarters and production plants

Associated company - Headquarters
Associated company - Branch
Exclusive distributor
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).

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

Certified quality and environment

Service and assistance throughout the world

CHIORINO S.p.A.
Biella - Italy
Headquarters and production plants

Associated company - Headquarters
Associated company - Branch
Exclusive distributor
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.

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 monoply or more plies conveyor belts.

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.
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.

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

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 monoply or more plies conveyor belts.

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.
**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

**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

**Muesli**

**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

**Sweet and salted snacks**

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

- MUESLI
- BREZTEL
- POTATO CHIPS etc.

**Muesli**

**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

**Confectionary**

**MAIN COMPETITIVE ADVANTAGES**

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

**Confectionary**

**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
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

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

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
• 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

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
> BREZTEL
> 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

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
• 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
- excellent 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
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 sanitation 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
- excellent 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
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
## Polyurethane Belts - Standard

<table>
<thead>
<tr>
<th>Type</th>
<th>Food compliant (1)</th>
<th>Conveying surface coating</th>
<th>Driving surface coating</th>
<th>Perm. antist.</th>
<th>Total thickness</th>
<th>mm</th>
<th>kg/m²</th>
<th>mm</th>
<th>N/mm</th>
<th>mm</th>
<th>N/mm</th>
<th>°C</th>
<th>mm</th>
<th>MAIN APPLICATIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>EL2-U10 HP W</td>
<td>✓</td>
<td>TPU white</td>
<td>TPU white</td>
<td>✓</td>
<td>1.0</td>
<td>1.1</td>
<td>10</td>
<td>2</td>
<td>2</td>
<td>-30</td>
<td>60</td>
<td>50</td>
<td>M</td>
<td>2000</td>
</tr>
<tr>
<td>EL2-U10 HP blue</td>
<td>✓</td>
<td>TPU blue</td>
<td>TPU blue</td>
<td>✓</td>
<td>1.0</td>
<td>1.1</td>
<td>10</td>
<td>2</td>
<td>2</td>
<td>-30</td>
<td>60</td>
<td>50</td>
<td>MF</td>
<td>2000</td>
</tr>
<tr>
<td>EL2-U10 HP blue A</td>
<td>✓</td>
<td>TPU blue</td>
<td>TPU blue</td>
<td>✓</td>
<td>0.7</td>
<td>0.7</td>
<td>4</td>
<td>4</td>
<td>-30</td>
<td>110</td>
<td>50</td>
<td>50</td>
<td>LF</td>
<td>2000</td>
</tr>
<tr>
<td>1M5-U2-U2 HP blue A</td>
<td>✓</td>
<td>TPU blue</td>
<td>TPU blue</td>
<td>✓</td>
<td>0.7</td>
<td>0.7</td>
<td>5</td>
<td>5</td>
<td>-30</td>
<td>110</td>
<td>50</td>
<td>50</td>
<td>MF</td>
<td>2000</td>
</tr>
<tr>
<td>1M5-U2-U2 HP W A</td>
<td>✓</td>
<td>TPU blue</td>
<td>TPU blue</td>
<td>✓</td>
<td>0.7</td>
<td>0.7</td>
<td>5</td>
<td>5</td>
<td>-30</td>
<td>110</td>
<td>50</td>
<td>50</td>
<td>MF</td>
<td>2000</td>
</tr>
<tr>
<td>1M5-U2-U2 HP W S A</td>
<td>✓</td>
<td>TPU blue</td>
<td>TPU blue</td>
<td>✓</td>
<td>0.7</td>
<td>0.7</td>
<td>5</td>
<td>5</td>
<td>-30</td>
<td>110</td>
<td>50</td>
<td>50</td>
<td>MF</td>
<td>2000</td>
</tr>
<tr>
<td>1M5-U2-U2 HP blue S A</td>
<td>✓</td>
<td>TPU blue</td>
<td>TPU blue</td>
<td>✓</td>
<td>0.7</td>
<td>0.7</td>
<td>5</td>
<td>5</td>
<td>-30</td>
<td>110</td>
<td>50</td>
<td>50</td>
<td>MF</td>
<td>2000</td>
</tr>
<tr>
<td>156-U2-U2 HP W A</td>
<td>✓</td>
<td>TPU white</td>
<td>TPU white</td>
<td>✓</td>
<td>0.8</td>
<td>0.8</td>
<td>6</td>
<td>6</td>
<td>-30</td>
<td>110</td>
<td>50</td>
<td>50</td>
<td>MF</td>
<td>2000</td>
</tr>
<tr>
<td>2MTU-U3-H</td>
<td>✓</td>
<td>- white</td>
<td>- white</td>
<td>✓</td>
<td>1.5</td>
<td>1.4</td>
<td>6</td>
<td>12</td>
<td>-30</td>
<td>100</td>
<td>LF</td>
<td>2000</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2MTU-U3-HP A</td>
<td>✓</td>
<td>- white</td>
<td>- white</td>
<td>✓</td>
<td>1.0</td>
<td>1.0</td>
<td>6</td>
<td>12</td>
<td>-30</td>
<td>110</td>
<td>LF</td>
<td>2000</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2MTU-U3-HP W A</td>
<td>✓</td>
<td>TPU blue</td>
<td>TPU blue</td>
<td>✓</td>
<td>1.3</td>
<td>1.4</td>
<td>6</td>
<td>12</td>
<td>-30</td>
<td>110</td>
<td>LF</td>
<td>2000</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2MTU-U3-HP blue A</td>
<td>✓</td>
<td>TPU blue</td>
<td>TPU blue</td>
<td>✓</td>
<td>1.3</td>
<td>1.4</td>
<td>6</td>
<td>12</td>
<td>-30</td>
<td>110</td>
<td>LF</td>
<td>2000</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2MTU-U3-HP blue S A</td>
<td>✓</td>
<td>TPU blue</td>
<td>TPU blue</td>
<td>✓</td>
<td>1.3</td>
<td>1.4</td>
<td>6</td>
<td>12</td>
<td>-30</td>
<td>110</td>
<td>LF</td>
<td>2000</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2MTU-U3-HP blue S A</td>
<td>✓</td>
<td>TPU blue</td>
<td>TPU blue</td>
<td>✓</td>
<td>1.3</td>
<td>1.4</td>
<td>6</td>
<td>12</td>
<td>-30</td>
<td>110</td>
<td>LF</td>
<td>2000</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2MTU-U3-U10 HP ST W A</td>
<td>✓</td>
<td>TPU blue</td>
<td>TPU blue</td>
<td>✓</td>
<td>3.5</td>
<td>2.7</td>
<td>5</td>
<td>10</td>
<td>-30</td>
<td>110</td>
<td>LF</td>
<td>2000</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2M8-U2-U10 HP ST W A</td>
<td>✓</td>
<td>TPU blue</td>
<td>TPU blue</td>
<td>✓</td>
<td>1.6</td>
<td>1.7</td>
<td>2</td>
<td>2</td>
<td>-30</td>
<td>110</td>
<td>LF</td>
<td>2000</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3M8-U2-U10 HP blue A</td>
<td>✓</td>
<td>TPU blue</td>
<td>TPU blue</td>
<td>✓</td>
<td>2.3</td>
<td>2.4</td>
<td>6</td>
<td>10</td>
<td>20</td>
<td>-30</td>
<td>110</td>
<td>50</td>
<td>LF</td>
<td>2000</td>
</tr>
</tbody>
</table>

## Polyurethane Round Belts

<table>
<thead>
<tr>
<th>Type</th>
<th>Material</th>
<th>Food compliant (1)</th>
<th>Belt's diameter (mm)</th>
<th>Nominal transmission power (kW)</th>
<th>Tension %</th>
<th>Pull for 8% elongation</th>
<th>Min. pulley's diameter (mm)</th>
<th>MAIN APPLICATIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>RU-3 HP blue</td>
<td>TPU</td>
<td>✓</td>
<td>2.5 m/sec</td>
<td>15 m/sec</td>
<td>30</td>
<td>50</td>
<td>30</td>
<td></td>
</tr>
<tr>
<td>RU-4 HP blue</td>
<td>TPU</td>
<td>✓</td>
<td>2.5 m/sec</td>
<td>15 m/sec</td>
<td>30</td>
<td>50</td>
<td>30</td>
<td></td>
</tr>
<tr>
<td>RU-5 HP blue</td>
<td>TPU</td>
<td>✓</td>
<td>2.5 m/sec</td>
<td>15 m/sec</td>
<td>30</td>
<td>50</td>
<td>30</td>
<td></td>
</tr>
<tr>
<td>RU-6 HP blue</td>
<td>TPU</td>
<td>✓</td>
<td>2.5 m/sec</td>
<td>15 m/sec</td>
<td>30</td>
<td>50</td>
<td>30</td>
<td></td>
</tr>
<tr>
<td>RU-8 HP blue</td>
<td>TPU</td>
<td>✓</td>
<td>2.5 m/sec</td>
<td>15 m/sec</td>
<td>30</td>
<td>50</td>
<td>30</td>
<td></td>
</tr>
</tbody>
</table>

(2) Minimum roller diameter is dependent on the joint recommended by CHIORINO.
(3) El, ser. type: pull for 8% elongation.
(4) The applications on the chart provide guidance to the belt selection based on CHIORINO’s field experience, but they are not binding.
## Conveyor and process belts

### Production program

<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>mm</td>
<td>kg/m²/mm²</td>
<td>mm</td>
<td>mm</td>
<td>°C</td>
<td>°C</td>
<td>mm</td>
<td>mm</td>
</tr>
</tbody>
</table>

### TPU - TEXTILE CARCASS

- **TPU blue**
- **TPU white**

**Polyurethane Belts - Standard**

<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>mm</td>
<td>kg/m²/mm²</td>
<td>mm</td>
<td>mm</td>
<td>°C</td>
<td>°C</td>
<td>mm</td>
<td>mm</td>
</tr>
</tbody>
</table>

### Polyurethane Belts - Standard

<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>mm</td>
<td>kg/m²/mm²</td>
<td>mm</td>
<td>mm</td>
<td>°C</td>
<td>°C</td>
<td>mm</td>
<td>mm</td>
</tr>
</tbody>
</table>

### Polyurethane Round Belts

<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>mm</td>
<td>kg/m²/mm²</td>
<td>mm</td>
<td>mm</td>
<td>°C</td>
<td>°C</td>
<td>mm</td>
<td>mm</td>
</tr>
</tbody>
</table>

---

**EXPLANATION OF TYPE DESIGNATION**

- **U** Conveying surface colour
- **W** Material

**Coating and Interply Materials**

- **S** Silicone
- **U** TPU Polyurethane
- **V** Polyvinyl chloride (PVC)

**Other Characteristics**

- **A** Permanent antistatic (EN 1718)
- **D** Durable
- **HP** High Performance
- **LF** Low Friction surface
- **S** Soft polyurethane cover (70 Sh.A)
- **TR** Transparent
- **VL** Velvet finish
- **W** White colour conveying surface

**Surface Patterns**

- **LT**

---

**Other notes:**

- They are subject to alteration without notice.
- Based on CHIORINO’s field experience, but they are not binding.
- Minimum roller diameter is dependent on the joint recommended by CHIORINO.
- El. series belts: pull for 8% elongation.
- The applications on the chart provide guidance to the belt selection based on CHIORINO’s field experience, but they are not binding.
- Knife edge.

---

The data of these tables have been formulated under normal environmental conditions. They are subject to alteration without notice.
## Conveyor and process belts
### Production program

### ENDLESS VERTICAL FORM-FILL-SEAL BELTS

#### Type

<table>
<thead>
<tr>
<th>Type</th>
<th>Traction core</th>
<th>Outer cover</th>
<th>Inner cover</th>
<th>Total Thickness</th>
<th>% elongation pull</th>
<th>Temperature resistance [°C]</th>
</tr>
</thead>
<tbody>
<tr>
<td>MF R-052</td>
<td>elastomer</td>
<td>purple red</td>
<td>purple red</td>
<td>5-15</td>
<td>20</td>
<td>-20 +100</td>
</tr>
<tr>
<td>MF R-053</td>
<td>elastomer</td>
<td>purple red</td>
<td>black</td>
<td>5-15</td>
<td>20</td>
<td>-20 +100</td>
</tr>
<tr>
<td>MF-HS W-300</td>
<td>polyester</td>
<td>elastomer</td>
<td>black</td>
<td>6-12</td>
<td>10</td>
<td>-20 +100</td>
</tr>
<tr>
<td>MF R-300</td>
<td>polyester</td>
<td>elastomer</td>
<td>black</td>
<td>6-12</td>
<td>10</td>
<td>-20 +100</td>
</tr>
<tr>
<td>MF B-300</td>
<td>elastomer</td>
<td>beige</td>
<td>black</td>
<td>6-12</td>
<td>10</td>
<td>-20 +100</td>
</tr>
</tbody>
</table>

## SPECIAL EXECUTIONS

Endless belts can be supplied with special execution such as:
- cuttersinks
- punched holes
- borizontal slots
- grooving
- application of polyurethane or rubber timing belts

### MATERIALS

#### Type Food

<table>
<thead>
<tr>
<th>Material</th>
<th>Colour</th>
</tr>
</thead>
<tbody>
<tr>
<td>Elastomer (TPU)</td>
<td>white</td>
</tr>
<tr>
<td>Polyurethane</td>
<td>purple red</td>
</tr>
<tr>
<td>Polyvinyl chloride (PVC)</td>
<td>white, black</td>
</tr>
<tr>
<td>Polyurethane</td>
<td>purple red</td>
</tr>
<tr>
<td>Polyurethane</td>
<td>black</td>
</tr>
</tbody>
</table>

### OTHER CHARACTERISTICS

- Permanent artistic (UNI EN 1719)
- White colour

### Surface patterns

- Rigid polyester
- Flexible polyester
- Polyvinyl chloride (PVC)

### Technical data

- Conveying surface coefficient of friction: LF low, MF medium, HF high
- Minimum roller diameter is dependent on the joint recommended by CHIORINO (see technical data sheet)
- In compliance with food standards: FDA, TDS/EN/IEC, 2023/2006/EC, 10/2011/EC

---

**EXPLANATION OF TYPE DESIGNATION**

- Non-woven
- Thickness (mm/10)
- Conveying surface coating
- Thickness (mm/10)
- Surface pattern (see photo)
- Conveying surface coating

---

**Silicone Belts**

- 2M1U-0-SW
- 2M8 50-52

**Silon 25 W**

- TNT white

---

**Silicone Belts**

- 2M1U-0-SW
- 2M8 50-52

---

**Non Woven Belts**

- 2M10 U10 V0 CL W
- 2M10 U10 V0 CL W

---

**Polyester Belts**

- 2M8 V5-05 W
- 2M12 U10 V10 blue

---

**PVC Belts**

- 1M8 U0 V5 W
- 2T5 0-0

---

**SILON 25 W**

- TNT white

---

**Coating and Interply Materials**

- A Permanent artistic
- White colour

---

**Surface Patterns**

- M Rigid polyester
- T Flexible polyester
- V Polyvinyl chloride (PVC)

---

**CONVEYOR AND PROCESS BELTS**

- Silicone Belts
- Non-woven Belts
- PVC Belts
- Polyester Belts
- Polyurethane Belts

---

**Applications**

- Endless belts can be supplied with special execution such as:
  - cuttersinks
  - punched holes
  - borizontal slots
  - grooving
  - application of polyurethane or rubber timing belts

---

**Notes**

- The data of these tables have been formulated under normal environment conditions.
- They are subject to alteration without notice.
- The applications on this chart provide guidance to the belt selection based on CHIORINO's field experience, but they are not binding.
- In compliance with food standards: FDA, TDS/EN/IEC, 2023/2006/EC, 10/2011/EC
- Minimum roller diameter is dependent on the joint recommended by CHIORINO (see technical data sheet)
- Conveying surface coefficient of friction: LF low, MF medium, HF high

---

**Type of Food**

- Elastomer (TPU)
- Polyurethane
- Polyvinyl chloride (PVC)
- Polyurethane
- Polyurethane
- Polyurethane
- Polyurethane
- Polyurethane
- Polyester
- Elastomer

---

**Applications**

- Endless belts can be supplied with special execution such as:
  - cuttersinks
  - punched holes
  - borizontal slots
  - grooving
  - application of polyurethane or rubber timing belts

---

**Surface Patterns**

- M Rigid polyester
- T Flexible polyester
- V Polyvinyl chloride (PVC)

---

**Silicone Belts**

- 2M1U-0-SW
- 2M8 50-52

---

**Silon 25 W**

- TNT white

---

**Other Characteristics**

- Permanent artistic
- White colour

---

**Notes**

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

### PVC BELTS

<table>
<thead>
<tr>
<th>Type</th>
<th>Food compliance (1)</th>
<th>Conveying surface coating</th>
<th>Driving surface coating</th>
<th>Perm. antist.</th>
<th>Total thickness</th>
<th>Weight Min.</th>
<th>Max. diam.</th>
<th>Pull for 1% elong. (2)</th>
<th>Max. admiss. pull</th>
<th>Temperature resistance</th>
<th>Coef. of friction (4)</th>
<th>Max. production width</th>
<th>MAIN APPLICATIONS (4)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1M6 U0-V5 W</td>
<td>✓</td>
<td>PVC white</td>
<td>-</td>
<td>white</td>
<td>✓</td>
<td>1.0</td>
<td>1.1</td>
<td>20</td>
<td>6</td>
<td>6</td>
<td>-10</td>
<td>60</td>
<td>MF</td>
</tr>
<tr>
<td>2T5 U0-V5</td>
<td>✓</td>
<td>-</td>
<td>white</td>
<td>white</td>
<td>✓</td>
<td>1.6</td>
<td>1.7</td>
<td>20</td>
<td>5</td>
<td>10</td>
<td>-10</td>
<td>60</td>
<td>LF</td>
</tr>
<tr>
<td>2T8 U0-V5</td>
<td>✓</td>
<td>-</td>
<td>natural</td>
<td>natural</td>
<td>✓</td>
<td>1.4</td>
<td>1.4</td>
<td>30</td>
<td>8</td>
<td>16</td>
<td>-10</td>
<td>60</td>
<td>MF</td>
</tr>
<tr>
<td>2M8 U0-V5-UD</td>
<td>✓</td>
<td>natural</td>
<td>-</td>
<td>natural</td>
<td>✓</td>
<td>1.5</td>
<td>1.5</td>
<td>30</td>
<td>8</td>
<td>16</td>
<td>-10</td>
<td>60</td>
<td>LF</td>
</tr>
<tr>
<td>2M6 U0-V5-W</td>
<td>✓</td>
<td>PVC white</td>
<td>-</td>
<td>white</td>
<td>✓</td>
<td>2.0</td>
<td>2.3</td>
<td>30</td>
<td>8</td>
<td>16</td>
<td>-10</td>
<td>60</td>
<td>MF</td>
</tr>
<tr>
<td>2M6 U0-V5-bl</td>
<td>✓</td>
<td>PVC blue</td>
<td>-</td>
<td>blue</td>
<td>✓</td>
<td>2.0</td>
<td>2.3</td>
<td>30</td>
<td>8</td>
<td>16</td>
<td>-10</td>
<td>60</td>
<td>MF</td>
</tr>
<tr>
<td>2M6 V5-V5 W</td>
<td>✓</td>
<td>PVC white</td>
<td>PVC black</td>
<td>white</td>
<td>✓</td>
<td>2.5</td>
<td>3.0</td>
<td>50</td>
<td>8</td>
<td>16</td>
<td>-10</td>
<td>60</td>
<td>MF</td>
</tr>
<tr>
<td>2M8 V5-V5-bl</td>
<td>✓</td>
<td>PVC blue</td>
<td>PVC blue</td>
<td>white</td>
<td>✓</td>
<td>2.5</td>
<td>3.0</td>
<td>50</td>
<td>8</td>
<td>16</td>
<td>-10</td>
<td>60</td>
<td>MF</td>
</tr>
<tr>
<td>3T30 V10-V10 W</td>
<td>✓</td>
<td>PVC white</td>
<td>-</td>
<td>white</td>
<td>✓</td>
<td>2.8</td>
<td>3.3</td>
<td>50</td>
<td>10</td>
<td>20</td>
<td>-10</td>
<td>60</td>
<td>MF</td>
</tr>
<tr>
<td>3T18 V10-V10 W</td>
<td>✓</td>
<td>PVC white</td>
<td>-</td>
<td>white</td>
<td>✓</td>
<td>2.8</td>
<td>3.1</td>
<td>50</td>
<td>10</td>
<td>20</td>
<td>-10</td>
<td>60</td>
<td>MF</td>
</tr>
<tr>
<td>3T18 U0-V15 W</td>
<td>✓</td>
<td>PVC white</td>
<td>-</td>
<td>white</td>
<td>✓</td>
<td>2.5</td>
<td>2.9</td>
<td>50</td>
<td>12</td>
<td>24</td>
<td>-10</td>
<td>60</td>
<td>MF</td>
</tr>
<tr>
<td>3T18 U0-V15 BL</td>
<td>✓</td>
<td>PVC white</td>
<td>-</td>
<td>white</td>
<td>✓</td>
<td>2.5</td>
<td>2.9</td>
<td>50</td>
<td>12</td>
<td>24</td>
<td>-10</td>
<td>60</td>
<td>MF</td>
</tr>
<tr>
<td>3T12 V10-V10 W</td>
<td>✓</td>
<td>PVC white</td>
<td>PVC black</td>
<td>white</td>
<td>✓</td>
<td>3.0</td>
<td>3.4</td>
<td>80</td>
<td>12</td>
<td>24</td>
<td>-10</td>
<td>60</td>
<td>MF</td>
</tr>
<tr>
<td>3T12 V10-V10-bl</td>
<td>✓</td>
<td>PVC blue</td>
<td>PVC black</td>
<td>white</td>
<td>✓</td>
<td>3.1</td>
<td>3.5</td>
<td>80</td>
<td>12</td>
<td>24</td>
<td>-10</td>
<td>60</td>
<td>MF</td>
</tr>
<tr>
<td>3T20 V10-V10 W A</td>
<td>✓</td>
<td>PVC white</td>
<td>PVC white</td>
<td>✓</td>
<td>4.5</td>
<td>5.4</td>
<td>120</td>
<td>20</td>
<td>40</td>
<td>-10</td>
<td>60</td>
<td>MF</td>
<td>3000</td>
</tr>
<tr>
<td>3M18 U0-V15 W</td>
<td>✓</td>
<td>PVC white</td>
<td>PVC white</td>
<td>✓</td>
<td>4.2</td>
<td>4.9</td>
<td>100</td>
<td>18</td>
<td>36</td>
<td>-10</td>
<td>60</td>
<td>MF</td>
<td>3000</td>
</tr>
<tr>
<td>3T18 U0-V10 W</td>
<td>✓</td>
<td>PVC white</td>
<td>PVC white</td>
<td>✓</td>
<td>4.2</td>
<td>5.0</td>
<td>100</td>
<td>18</td>
<td>36</td>
<td>-10</td>
<td>60</td>
<td>MF</td>
<td>3000</td>
</tr>
<tr>
<td>3T18 U10-V10 W</td>
<td>✓</td>
<td>PVC white</td>
<td>PVC white</td>
<td>✓</td>
<td>6.7</td>
<td>7.9</td>
<td>100</td>
<td>18</td>
<td>36</td>
<td>-10</td>
<td>60</td>
<td>MF</td>
<td>2000</td>
</tr>
<tr>
<td>3T20 V10-V10 W</td>
<td>✓</td>
<td>PVC white</td>
<td>PVC white</td>
<td>✓</td>
<td>6.3</td>
<td>7.4</td>
<td>200</td>
<td>30</td>
<td>60</td>
<td>-10</td>
<td>60</td>
<td>MF</td>
<td>3000</td>
</tr>
</tbody>
</table>

### SILICONE BELTS

<table>
<thead>
<tr>
<th>Type</th>
<th>Conveying surface colour</th>
<th>Driving surface colour</th>
<th>Perm. antist.</th>
<th>Total thickness</th>
<th>Weight Min.</th>
<th>Max. diam.</th>
<th>Pull for 1% elong. (2)</th>
<th>Max. admiss. pull</th>
<th>Temperature resistance</th>
<th>Coef. of friction (4)</th>
<th>Max. production width</th>
<th>MAIN APPLICATIONS (4)</th>
</tr>
</thead>
<tbody>
<tr>
<td>2M6 U0-U52 W</td>
<td>✓</td>
<td>silicone white</td>
<td>-</td>
<td>natural</td>
<td>✓</td>
<td>1.3</td>
<td>1.3</td>
<td>6</td>
<td>12</td>
<td>-30</td>
<td>100</td>
<td>HF</td>
</tr>
<tr>
<td>2MT 50-U52</td>
<td>✓</td>
<td>silicone transparent</td>
<td>-</td>
<td>white</td>
<td>✓</td>
<td>1.3</td>
<td>1.3</td>
<td>30</td>
<td>8</td>
<td>16</td>
<td>-40</td>
<td>160</td>
</tr>
<tr>
<td>2T52 U0-U52</td>
<td>✓</td>
<td>silicone transparent</td>
<td>-</td>
<td>grey</td>
<td>✓</td>
<td>1.4</td>
<td>1.3</td>
<td>30</td>
<td>12</td>
<td>24</td>
<td>-36</td>
<td>100</td>
</tr>
</tbody>
</table>

### NON WOVEN BELTS

| Type | | Conveying surface colour | | Driving surface colour | Perm. antist. | | Total thickness | | Weight Min. | | Max. diam. | | Pull for 1% elong. (2) | | Max. admiss. pull | | Temperature resistance | | Coef. of friction (4) | | Max. production width | | MAIN APPLICATIONS (4) |
|------|---------------|---------------------------|---------------|---------------------|--------------|----------------|-----------------|----------------|-------------|-----------------|-----------------|----------------|-----------------|----------------|----------------|----------------|----------------|----------------|

### ENDLESS VERTICAL FORM-FILL-SEAL BELTS

#### Type

- **MF R-052**
- **MF R-053**
- **MF HS W-300**
- **MF R-300**
- **MF B-300**

#### Traction core

- Elastomer
- Polyvinyl chloride (PVC)

#### Outer cover

- Purple red
- Black
- Beige

#### Inner cover

- Purple red
- Black

#### Material and color

- Elastomer
- Polyvinyl chloride (PVC)

#### Special executions

- Countersunks
- Groovings
- Application of polyurethane or rubber timing belts

### EXPLANATION OF TYPE DESIGNATION

- **M**: Material
- **U**: Driving surface coating
- **F**: Non-woven
- **PN**: Surface pattern

### OTHER CHARACTERISTICS

- **T**: Flexible polyester
- **W**: White colour
- **A**: Permanent artistic (LTG-EN 1719)

### SPECIAL EXECUTIONS

- Endless belts can be supplied with special execution such as:
  - Countersunks
  - Groovings
  - Application of polyurethane or rubber timing belts

### TYPE PATTERNS

- **SILON 25 W**: TNT white

### MATERIALS

- **SILON 25**: W

### COATING AND INTERPLY

- **Textile carcass**: Polyvinyl chloride (PVC)

### NOTE

- The data of these tables have been formulated under normal environment conditions.
- They are subject to alteration without notice.
- The applications on this chart provide guidance to the belt selection based on CHIORINO's field experience, but they are not binding.
- Enlargement is at 1% elongation.

---

(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.
CHIORINO DISTRIBUTORS

Argentina
Armenia
Azerbaijan
Bosnia
Brazil
Colombia
Croatia
Cyprus
Czech Republic
Denmark

Egypt
Estonia
Finland
Georgia
Herzegovina
India
Indonesia
Israel
Kazakhstan
Kyrgyzstan

Latvia
Lithuania
Macedonia
Mexico
Moldova
Russia
Saudi Arabia
Serbia
Slovak Republic
Slovenia

Sweden
Tajikistan
Thailand
Turkey
Turkmenistan
Ukraine
Uzbekistan

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

HEADQUARTERS AND PRODUCTION PLANTS

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

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