

Partner for  
food conveying solutions

**HP<sup>COMPACT</sup><sup>®</sup> DRIVE AM** AntiMicrobial  
Homogeneous and Drive belts



EC 1935/2004 & FDA  
Certified Food Compliance



# **HP<sup>®</sup> COMPACT<sup>®</sup> DRIVE<sup>®</sup> AM** AntiMicrobial homogeneous and drive belts

Chiorino **HP<sup>®</sup> Antimicrobial homogeneous and drive belts** represent a breakthrough for food safety & hygiene.

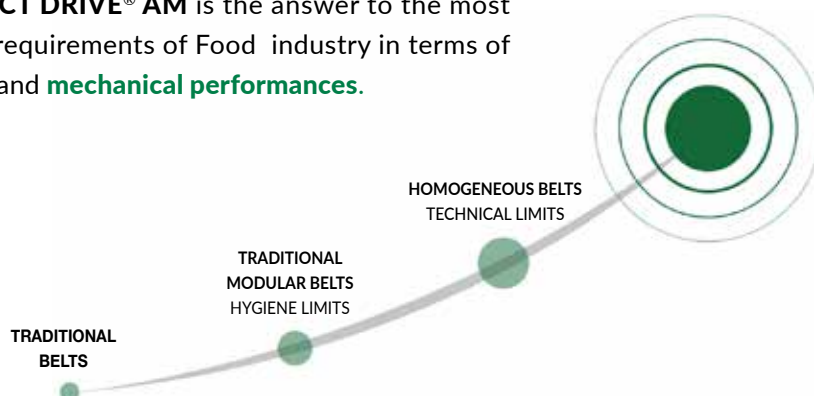
The HP<sup>®</sup> Antimicrobial homogeneous and drive belts perform an **advanced antimicrobial bacteriostatic action** that **prevents bacteria build-up** on the belt surface by breaking the cycle of biofilm creation.

They **do not contain biocides that can migrate and contaminate the food** <sup>(1)</sup> and fully comply with **EU and international food regulations**.

HP<sup>®</sup> COMPACT DRIVE Antimicrobial belts **help preventing product recalls** due to cross contamination from the belt and **minimize the risks** on non-compliance during food safety inspections and audits by authorities.

<sup>(1)</sup> Migration tests are made in accordance with EU 10/2011 regulation.

**HP COMPACT DRIVE<sup>®</sup> AM** is the answer to the most demanding requirements of Food industry in terms of **food safety** and **mechanical performances**.



**CHIORINO**  
1906  
**HP<sup>®</sup> COMPACT<sup>®</sup> DRIVE<sup>®</sup> AM**

**OVERCOMING  
HYGIENIC  
and TECHNICAL  
LIMITS**

# The ultimate food conveying system

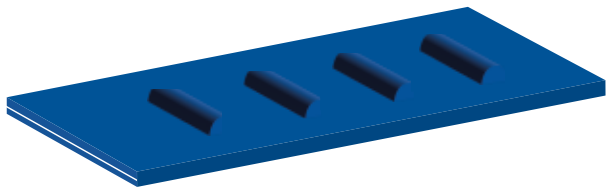


## Belt design

**Homogeneous and drive belt with a reinforced traction core and toothed profile on the running side.**

The HP COMPACT DRIVE® AM positive drive belts can be supplied with any kind of teeth and pitch, both standard and customized.

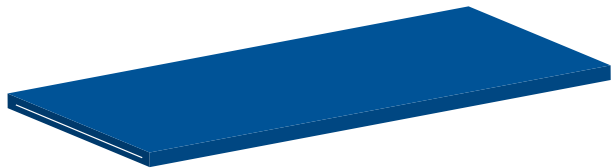
**HP COMPACT DRIVE® AM** **HP COMPACT® mini DRIVE AM**



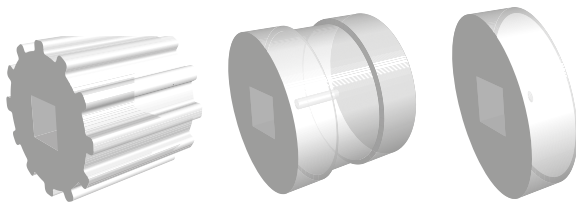
**Homogeneous belt design, reinforced traction core.**

The HP COMPACT® AM belts assure the total compliance with the requisites imposed by the HACCP practice in the whole production process.

**HP COMPACT® AM**



## Pulleys



Chiorino supplies standard or customized pulleys according to Customer's needs.



# Risk minimization

## Empower food safety



### **HP** Homogeneous and drive belts

Trouble-free conveyor solution

- Excellent mechanical stability
- Constant running
- Self-tracking
- No deformations
- Ideal for Z-Conveyors
- Up to 2000 mm width



Increased production efficiency



Optimized cost of ownership



### Enhancing food safety & hygiene

Durable inhibition of biofilm growth

They reduce bacterial growth by >99% and inhibit the biofilm formation.

They maintain constant the antimicrobial properties during the whole lifetime.



Help preventing product recalls



Long service life



### Preserve food quality

No contamination from the belt

They do not contain biocides that can migrate and contaminate the food <sup>(1)</sup>.

<sup>(1)</sup> Migration tests are made in accordance with EU 10/2011 regulation.



No food contamination

No alteration of food organoleptic properties



### **HP** Product System

Premium performances

Excellent resistance to:

- Chemicals & sanitization agents
- High/low temperatures
- Fats and aggressive oils
- Mechanical stress caused by knife edges backflexing and scrapers.



Quick & easy to clean



Increased production efficiency



Long service life



## Minimize the risk of product recalls

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

*As the uncontrolled biofilm growth on a conveyor surface is a severe danger, Chiorino has developed a solution that minimizes this risk: the **HP® Antimicrobial belts** reduce by >99% the bacterial growth.*



## Supporting HACCP On field results

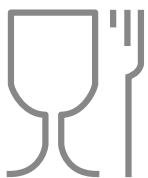
*Chiorino HP® Antimicrobial belts have been successfully tested by End users adopting severe hygienic protocols.*

*Comparative Swab Tests have been run on HP® AM belts both during the food processing and after sanitization cycles.*

*The bacteria count on HP® AM belts resulted far below the acceptable limits and it remained constant for the whole belt service life.*

*Customers declared that HP® AM belts fully support the HACCP procedures and facilitate cleaning operations <sup>(1)</sup>.*

<sup>(1)</sup> HP®AM belts do not replace the cleaning and sanitification procedures.



## 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)**





# Antimicrobial tests

Measurement of antibacterial activity on plastics and other non-porous surfaces.

Test performed by external independent Laboratories.

BACTERIA	Antibacterial activity <sup>1</sup> ufc/cm <sup>2</sup>	Reduction %	Test method
Staphylococcus aureus ATCC 6538P	2,63	99,77%	ISO 22196:2011
Escherichia coli ATCC 8739	3,54	99,97%	
Salmonella enterica ATCC 70072	3,54	99,73%	
Listeria monocytogenes CECT 5672	3,54	98,87%	

<sup>1</sup> As reported by ISO22196:2011 and JAS 2801:2010 a material has an antibacterial attitude if its antibacterial activity is  $\geq 2,00$

FUNGI	Antifungi action rate <sup>2</sup>	Note	Test method
Aspergillus brasiliensis ATCC9642	1	Belt remained free of fungal growth	ASTM G-21-15
Talaromyces pinophilum ATCC 11797	1		
Chaetomium globosum ATCC 6205	1		
Trichoderma virens ATCC9645	1		
Aereobasidium pullulans ATCC 15233	1		

<sup>2</sup> Rates values: 1=No fungal growth; 2=<10% fungal growth; 3=10-30% fungal growth; 4=30-60% fungal growth; 5=>60% fungal growth

VIRUS	Antiviral activity	Viral activity reduction %	Test method
ATCC-CCL 1679 Orthomyxoviridae Influenza virus A Influenza virus H3N2	0,000	100%	ISO 21702:2019
ATCC VR 782 Feline calicivirus	0,087	98,56%	

## Bacterial growth & biocides migration test

Microbes have been inoculated on TPU belt covers in a petri dish. The bacterial growth has been monitored for 7 days simulating washing cycles of a belt in industrial application.

Tests performed by external independent Laboratory.



Standard TPU belt

✗ Bacterial growth on the belt's surface



Biofilm formation on belt



TPU antimicrobial belts WITH BIOCIDES

✓ Bacterial growth inhibited  
✗ Migration of biocides  
✗ Loss of antimicrobial efficacy due to biocides migration



Food contamination & reduced antimicrobial effect with time



HPAM

✓ Bacterial growth inhibited  
✓ No migration<sup>(1)</sup>  
✓ No contamination from the belt



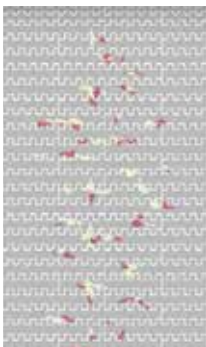
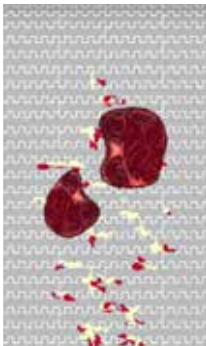
No biofilm, no contamination

<sup>(1)</sup> Migration tests are made in accordance with EU 10/2011 regulation.

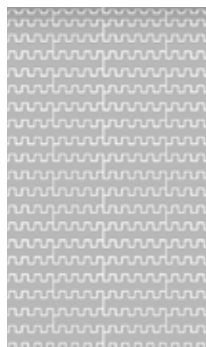
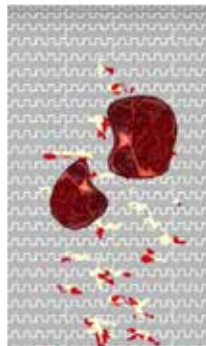
# Total food safety and water saving



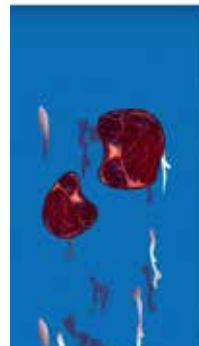
Traditional modular belts



Chiorino Ultra-TUFF™ modular belts



HP COMPACT DRIVE® AM



Chiorino HP COMPACT DRIVE® AM **washing is quick and easy**, assuring total hygiene and reducing downtime to a minimum.

Thanks to their high release properties the Chiorino ULTRA-TUFF® modular belts allow a much more effective cleaning compared to traditional modular belts.

Traditional modular belts require an excessive water and energy consumption, still resulting in an effectively impossible sanitization.

Up to **60% water saving** compared to traditional modular belts is one of the main competitive advantages of HP COMPACT DRIVE® AM belts.

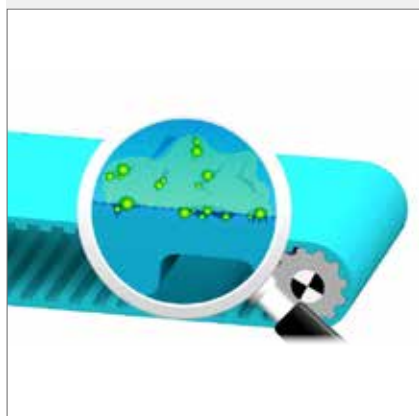
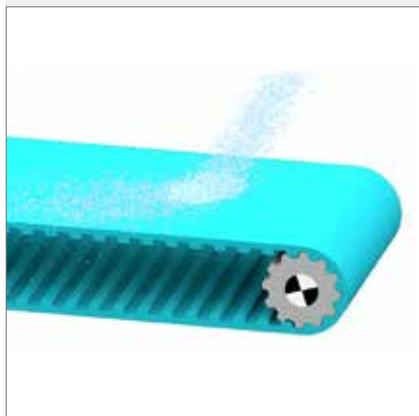
Even after long cleaning operations, foodstuff residuals remain on traditional modular belts surface, resulting in poor hygiene.

At the end of the cleaning cycle both HP COMPACT DRIVE® AM and ULTRA-TUFF belts' surfaces are perfectly clean and safe, ready for starting further operations assuring **total food safety**.

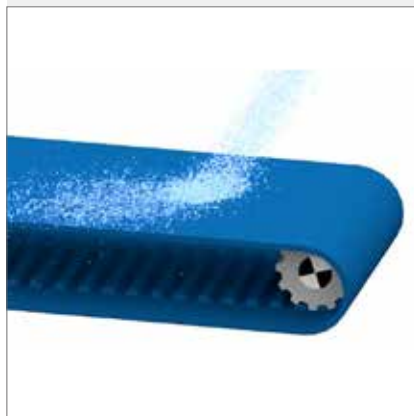
# Excellent resistance to bacterial proliferation



Monolithics  
and traditional  
homogeneous belts



**HP** COMPACT<sup>®</sup>  
DRIVE<sup>®</sup> AM



Frequent washings affect the conveyor belts' surface that undergoes the hydrolisis attack, with heavy consequences in terms of hygiene and belts life.

The porous surface of monolithics and traditional homogeneous belts particularly suffers the hydrolisis effect.

The surface of traditional monolithic belts cracks and becomes a natural shelter for bacterial growth.

The **highly compact polyurethane** resulting from the exclusive Chiorino **HP<sup>®</sup> product system** resists hydrolisis more than any other belt with no crackings on the surface.

If bacteria are not completely removed there is a considerable risk of bacterial layer formation on the belts surface.

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

This makes HP COMPACT DRIVE<sup>®</sup> AM the **best solution for total food safety**.



# Excellent mechanical stability



Monolithics  
and traditional  
homogeneous belts

**HP** COMPACT<sup>®</sup>  
DRIVE<sup>®</sup> AM

One of the biggest issues of traditional homogeneous and monolithic belts is the poor resistance to hydrolisis.

After frequent washing processes, their polymeric material quickly ages causing wavings, deformation and finally tracking problems.

HP COMPACT DRIVE<sup>®</sup> AM guarantees a superior resistance to hydrolisis overcoming the technical and mechanical limits of monolithic and traditional homogeneous belts.

Monolithics and traditional homogeneous belts suffer waving and deformations and require frequent and expensive maintenance.

HP COMPACT DRIVE<sup>®</sup> AM is **mechanically stable, constant running** and **trouble free**.

# Ideal for all conveyor designs



The special **Chiorino compact reinforced traction core** assures unlimited flexible and innovative configurations, making HP® COMPACT DRIVE AM ideal for the use on all demanding applications such as swan neck conveyors.

## KEY FEATURES

Compact reinforced traction core



## MAIN BENEFITS

No deformations  
Cross rigidity  
Self tracking  
No elongations  
Low fitting tension

Compact reinforced traction core



No vibrations  
Ideal for Z-conveyors  
Up to 2000 mm width



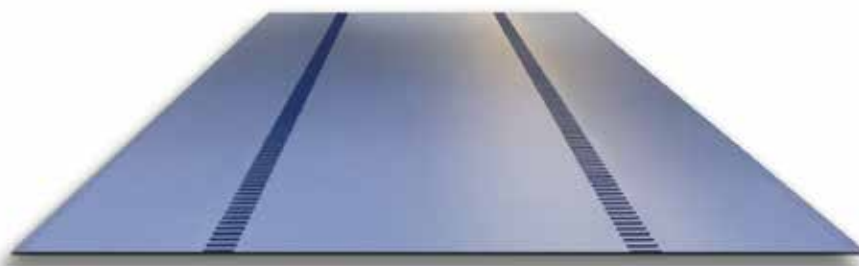
**HP<sup>®</sup> COMPACT<sup>®</sup> DRIVE<sup>®</sup> AM 2000**

Beyond the limits of custom solutions!

HP COMPACT DRIVE® AM is produced in **2000 mm width** and no length limits for endless belts.

It can be supplied with a **double row of teeth** up to 2000 mm belts width.

HP COMPACT® DRIVE AM is the **only homogeneous reinforced belt** available in **2000 mm** width.



# Pitches and pulleys



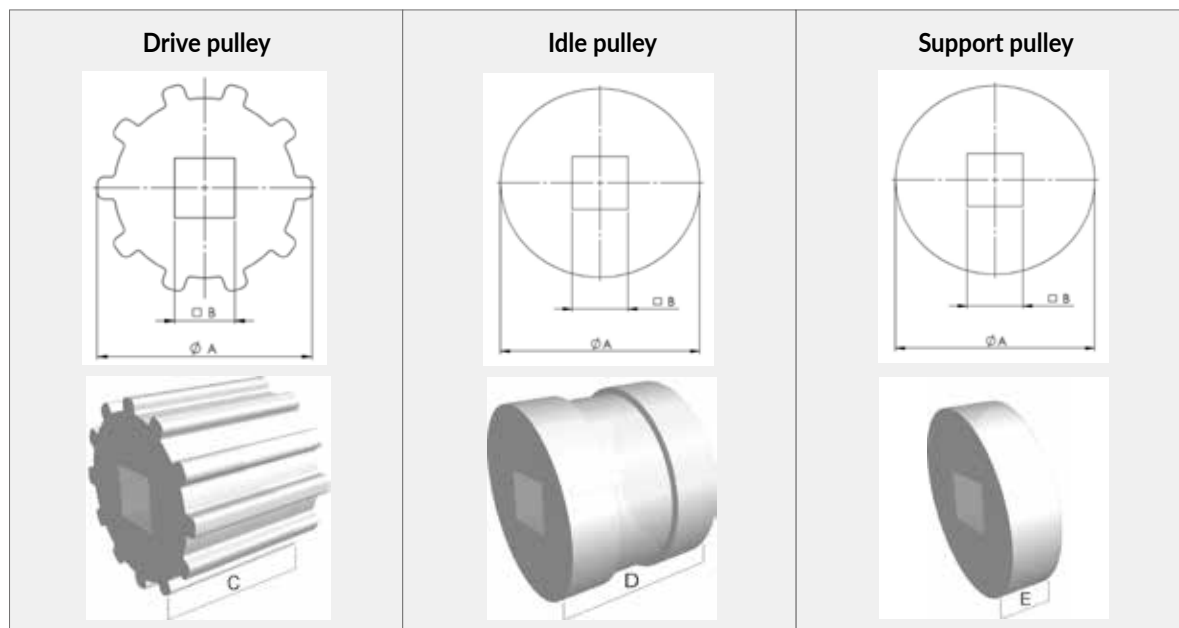
The traditional positive drive conveyor construction consists of:

- Drive pulley
- Slidebed
- Idle pulley with tensioning device
- Support pulleys

Chiorino supplies both standard and customized pulleys according to Customer's needs.



## **HP<sup>compact</sup> DRIVE<sup>AM</sup>** Chiorino standard sprockets / pulleys



Number of teeth	Pitch mm	External $\phi$ <b>A</b> mm	Inner square $\square$ <b>B</b> mm	Width <b>C</b> mm	Width <b>D</b> mm	Width <b>E</b> mm
8	40	99	40 x 40	80	105	20
10	40	125	40 x 40	80	105	20
12	40	150	40 x 40	80	105	20
14	40	176	40 x 40	80	105	20
16	40	201	40 x 40	80	105	20

On demand HP COMPACT DRIVE<sup>AM</sup> belts can be supplied with customized pitches.

# Homogeneous and drive belts



## Homogeneous drive belts

Code	Type	Total thickness	Material	Driving toothed side surface texture	Conveying side surface texture	Pitch	Tooth section	Tooth length	Pull for 1% elong.	Min. diameter (1)	Temperature resistance	Max. width	Inclined	Swan neck	Trough
		mm				mm	b x h	mm	N/mm	mm	min. °C    max. °C	mm			
NA1729C_D13	HP Compact Drive 20/40 blue AM	2.0	TPU HP®	smooth	smooth	40	13 x 8	72	8	80	-30 +90	2000			•
NA1706C_D13	HP Compact Drive 25/40 blue AM	2.5	TPU HP®	smooth	smooth	40	13 x 8	72	8	80	-30 +90	2000		•	
NA1730C_D13	HP Compact Drive 25/40 PN blue AM	2.5	TPU HP®	smooth	PN	40	13 x 8	72	8	80	-30 +90	2000	•	•	
NA1725C_D13	HP Compact Drive 25/40 RG blue AM	2.5	TPU HP®	smooth	RG	40	13 x 8	72	8	80	-30 +90	2000	•	•	
NA1726C_D13	HP Compact Drive 25/40 VL blue AM	2.5	TPU HP®	smooth	VL	40	13 x 8	72	8	80	-30 +90	2000		•	
NA1727C_D13	HP Compact Drive 40/40 blue AM	4.0	TPU HP®	smooth	smooth	40	13 x 8	72	15	80	-30 +90	2000		•	



## Homogeneous belts

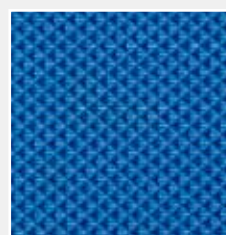
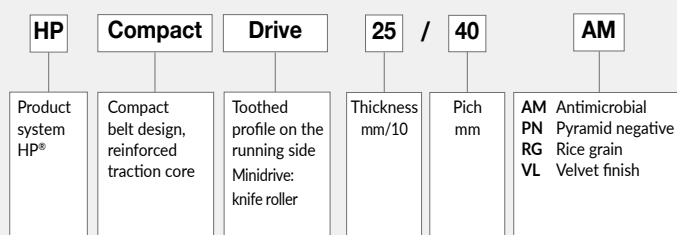
Code	Type	Total thickness	Material	Driving side surface texture	Conveying side surface texture	Pull for 1% elong.	Min. diameter (1)	Temperature resistance	Max. width	Knife roller	Inclined	Swan neck	Trough
		mm				N/mm	mm	min. °C    max. °C	mm				
NA1724A	HP Compact 15 blue AM	1.5	TPU HP®	smooth	smooth	5	25	-30 +110	2000	•			
NA1729A	HP Compact 20 blue AM	2.0	TPU HP®	smooth	smooth	8	50	-30 +110	2000				•
NA1706A	HP Compact 25 blue AM	2.5	TPU HP®	smooth	smooth	8	50	-30 +110	2000			•	
NA1730A	HP Compact 25 PN blue AM	2.5	TPU HP®	smooth	PN	8	50	-30 +110	2000		•	•	
NA1725A	HP Compact 25 RG blue AM	2.5	TPU HP®	smooth	RG	8	50	-30 +110	2000		•	•	
NA1725A RG	HP Compact RG 25 blue AM	2.5	TPU HP®	RG	smooth	8	50	-30 +110	2000			•	
NA1726A	HP Compact 25 VL blue AM	2.5	TPU HP®	smooth	VL	8	50	-30 +110	2000			•	
NA1727A	HP Compact 40 blue AM	4.0	TPU HP®	smooth	smooth	15	80	-30 +110	2000			•	

<sup>(1)</sup> Minimum roller diameter is dependent on the joint recommended by Chiorino.

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## Explanation of type designation






PN



RG

# Profiles and Sidewalls


## Transversal profiles

	Code	Type	Dimensions b x h mm	Material	Hardness	Min. transversal pitch mm	Min. transversal diameter <sup>(1)</sup> mm
	ES993	L20 U HP blue AM	10 x 20	TPU HP®	70 Sh A	40	40
	ES994	L30 U HP blue AM	10 x 30	TPU HP®	70 Sh A	40	40
	ES995	L40 U HP blue AM	10 x 40	TPU HP®	70 Sh A	40	40
	ES996	L50 U HP blue AM	10 x 50	TPU HP®	70 Sh A	40	40
	ES997	L80 U HP blue AM	10 x 80	TPU HP®	70 Sh A	40	40
	ES998	L80 U HP blue 55D AM	10 x 80	TPU HP®	55 Sh D	40	40
	ES1000	T20 U HP blue AM	10 x 20	TPU HP®	70 Sh A	40	40
	ES1001	T30 U HP blue AM	10 x 30	TPU HP®	70 Sh A	40	40
	ES1002	T40 U HP blue AM	10 x 40	TPU HP®	70 Sh A	40	40
	ES1003	T50 U HP blue AM	10 x 50	TPU HP®	70 Sh A	40	40
	ES1004	T60 U HP blue AM	10 x 60	TPU HP®	70 Sh A	40	40
	ES1005	T50 U HP blue 55D AM	10 x 50	TPU HP®	55 Sh D	40	40
	ES1012	T80 U HP RG blue 55MD AM	10 x 80 <sup>(2)</sup>	TPU HP®	55 Sh D	40	50
	ES1006	T100 U HP blue 55MD AM	10 x 100 <sup>(2)</sup>	TPU HP®	55 Sh D	40	50
	ES1015	T100 U HP RG blue 55MD AM	10 x 100 <sup>(2)</sup>	TPU HP®	55 Sh D	40	50
	ES970	T120 U HP blue 55MD AM	10 x 120 <sup>(2)</sup>	TPU HP®	55 Sh D	40	50
	ES971	T120 U HP RG blue 55MD AM	10 x 120 <sup>(2)</sup>	TPU HP®	55 Sh D	40	50
	ES973	T150 U HP blue 55 MD AM	10 x 150 <sup>(2)</sup>	TPU HP®	55 Sh D	40	50
	ES1013	TS80 U HP blue 55MD AM	10 x 80 <sup>(2)</sup>	TPU HP®	55 Sh D	---	---
	ES1008	TS100 U HP blue 55MD AM	10 x 100 <sup>(2)</sup>	TPU HP®	55 Sh D	---	---
	ES1007	TS120 U HP blue 55MD AM	10 x 120 <sup>(2)</sup>	TPU HP®	55 Sh D	---	---

<sup>(1)</sup> Minimum pulley diameters referred to environment conditions of 20°C

<sup>(2)</sup> Available in 800 mm lenght bars

## Sidewalls

	Code	Code	Dimensions			Material	Hardness	Thickness	Minimum diameter <sup>(1)</sup> mm
			Pitch mm	Width mm	Height mm				
	ES987	C-U 10/20 HP blue AM	24	22	20	TPU HP®	85	1.6	50
	ES988	C-U 10/30 HP blue AM	24	22	30	TPU HP®	85	1.6	70
	ES989	C-U 10/40 HP blue AM	24	22	40	TPU HP®	85	1.6	100
	ES990	C-U 10/50 HP blue AM	24	22	50	TPU HP®	85	1.6	120
	ES991	C-U 20/60 HP blue AM	50	42	60	TPU HP®	85	1.6	150
	ES992	C-U 20/80 HP blue AM	50	42	80	TPU HP®	85	1.6	190
	ES983	C-U 20/40 HP Compact blue AM	40	42	40	TPU HP®	85	2.7	100
	ES984	C-U 20/50 HP Compact blue AM	40	42	50	TPU HP®	85	2.7	120
	ES985	C-U 20/60 HP Compact blue AM	40	42	60	TPU HP®	85	2.7	145
	ES982	C-U 20/80 HP Compact blue AM	40	42	80	TPU HP®	85	2.7	200
	ES986	C-U 20/100 HP Compact blue AM	40	42	100	TPU HP®	85	2.7	240
	ES1017	C-U 20/120 HP Compact blue AM	40	42	120	TPU HP®	85	2.7	290

<sup>(1)</sup> Minimum pulley diameters referred to environment conditions of 20°C










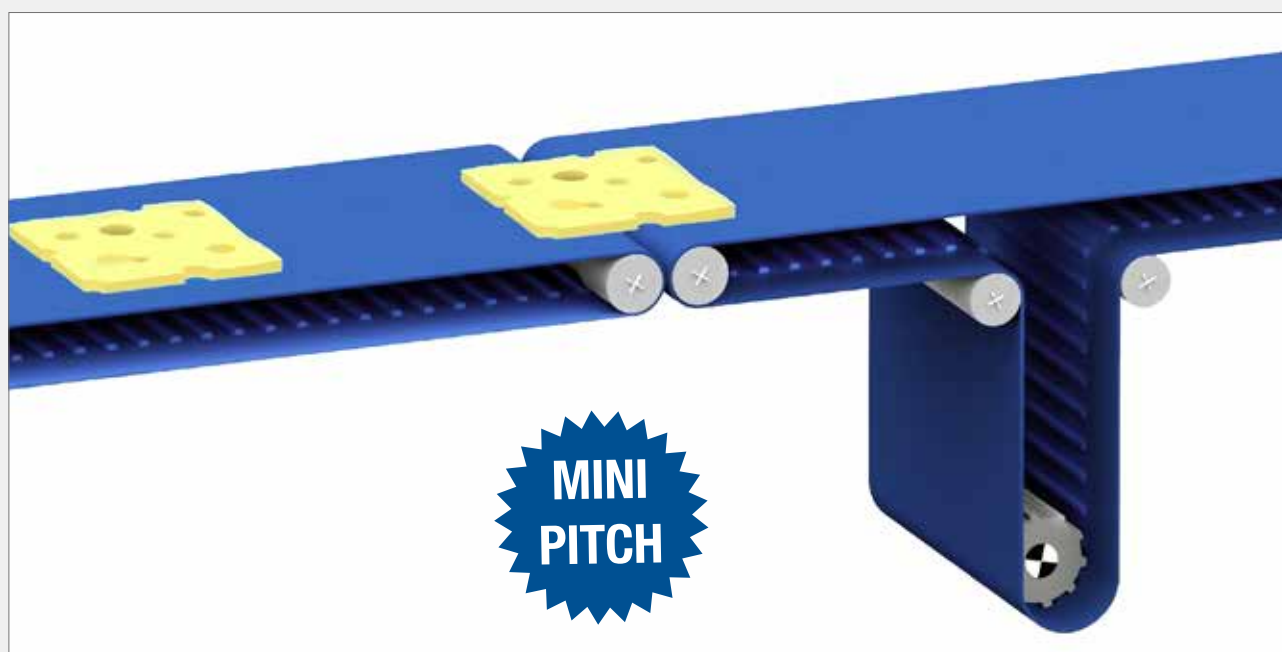


## Accuracy and precise transfer

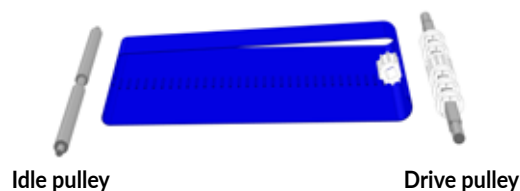
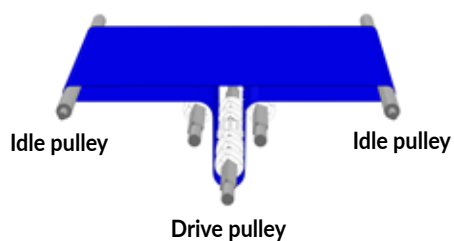
HP COMPACT MINIDRIVE AM is the ultimate solution for **food positive drive belts** featuring a **reduced teeth pitch**.

Ideal for running on small pulleys, it assures smooth product transfer and increased production efficiency.




Engineered for small pulleys	 Accurate product transfer  Minimized production waste
HP COMPACT® exclusive design	 No mistracking. No misalignments  Suitable for bi-directional running. Ideal for high speed
HP® excellent resistance to bacteria proliferation and cleaning procedures	 Total food safety
High resistance to oils, fats, abrasion	 Long service life
Lower tension = Highest resistance to mechanical stress (shafts and bearings saving) Easy to clean = Water saving	 Optimized cost of ownership



## Belt configuration



## Homogeneous drive belts

Code	Type	Total thickness mm	Material	Driving toothed side surface texture 	Conveying side surface texture 	Pitch mm	Tooth section b x h mm	Tooth length mm	Pull for 1% elong. N/mm	Min. diameter (1) mm	Temperature resistance min. °C max. °C	Max. width mm	Knife roller 
NA1724F_D6	HP Compact Minidrive 15/20 blue AM	1.5	TPU HP®	smooth	smooth	20	6 x 4	72	5	25	-30 +90	1200	•
NA1761F_D6	HP Compact Minidrive 15/20 PN blue AM	1.5	TPU HP®	smooth	PN	20	6 x 4	72	5	25	-30 +90	1200	•

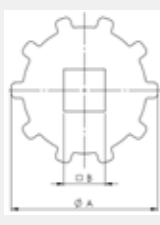
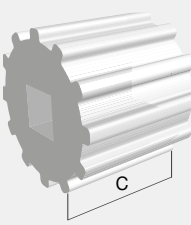
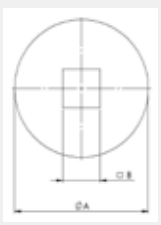
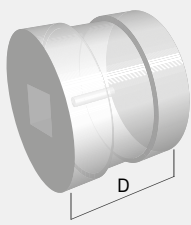
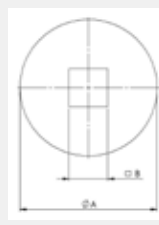
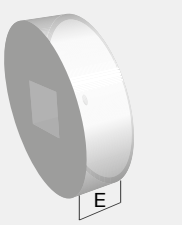
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## Chiorino standard sprockets / pulleys

Drive pulley		Idle pulley		Support pulley	
					

Number of teeth	Pitch mm	External Ø A mm	Inner square □ B mm	Width C mm	Width D mm	Width E mm
9	20	55	20 x 20	80	105	20
10	20	62	25 x 25	80	105	20
11	20	68	25 x 25	80	105	20
12	20	74	25 x 25	80	105	20

## HEADQUARTERS AND PRODUCTION PLANTS

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www.chiorino.us

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