

**CHIORINO**<sup>®</sup>  
1906

*Passion for belting*

Your partner  
for sustainable  
efficiency



***HYPER*CLEAN**<sup>®</sup>

High release  
Food belts



***HYPERCLEAN***<sup>®</sup>

# Belts for a SUSTAINABLE FOOD PROCESS EFFICIENCY

***HYPERCLEAN***<sup>®</sup> Polyolefin (TPO) food conveyor belts are the ultimate solution for **sticky food, confectionery and chocolate** processing. The range is ideal for cooling tunnels thanks to the excellent resistance to low temperatures.

***HYPERCLEAN***<sup>®</sup> perfectly smooth and even surface guarantees **excellent release**, reducing cleaning operations and increasing hygiene & efficiency.

***HYPERCLEAN***<sup>®</sup> unique features and benefits:

- ✓ Superior release properties
- ✓ Excellent cleanliness
- ✓ Enhanced food safety & hygiene
- ✓ Increased efficiency
- ✓ Highest reliability
- ✓ Optimized cost of ownership

***HYPERCLEAN***<sup>®</sup> is available in the Chiorino exclusive solution Antimicrobial, X-Ray & Metal detectable.

# ***HYPERCLEAN***<sup>®</sup>

## **SUPERIOR RELEASE EXCELLENT CLEANLINESS**



***HYPERCLEAN***<sup>®</sup> is the ideal solution for processing sugar/starch-based food that can stick on the belt surface, such as Chocolate, Honey, Caramel, Sticky dough, Sticky rice / Sushi, Nougat.

The superior release properties of ***HYPERCLEAN***<sup>®</sup> belts prevent the sticky

food to adhere to the surface, making **cleaning easier, faster and more effective.**

***HYPERCLEAN***<sup>®</sup> is a sustainable belting solution that

- ✓ Enhances food safety
- ✓ Improves process efficiency
- ✓ Optimizes the total cost of ownership

## **CERTIFIED FOOD COMPLIANCE**



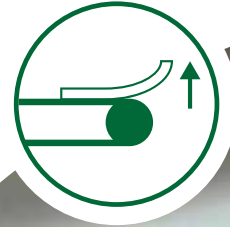
To protect Consumer's health, CHIORINO process and conveyor belts comply with the latest european and international Food Regulations:

- ✓ Regulation EC 1935/2004 and amendments
- ✓ Regulation EC 2023/2006 and amendments
- ✓ Regulation EU 10/2011 and amendments
- ✓ FDA (Food and Drug Administration)



# ***HYPERCLEAN***<sup>®</sup> for a SUSTAINABLE

Superior  
RELEASE



Optimized  
COST of  
OWNERSHIP



Highest  
RELIABILITY



***HYPER***

CHIO  
19

# ABLE PROCESS EFFICIENCY



Excellent  
**CLEANLINESS**



**R CLEAN**<sup>®</sup>

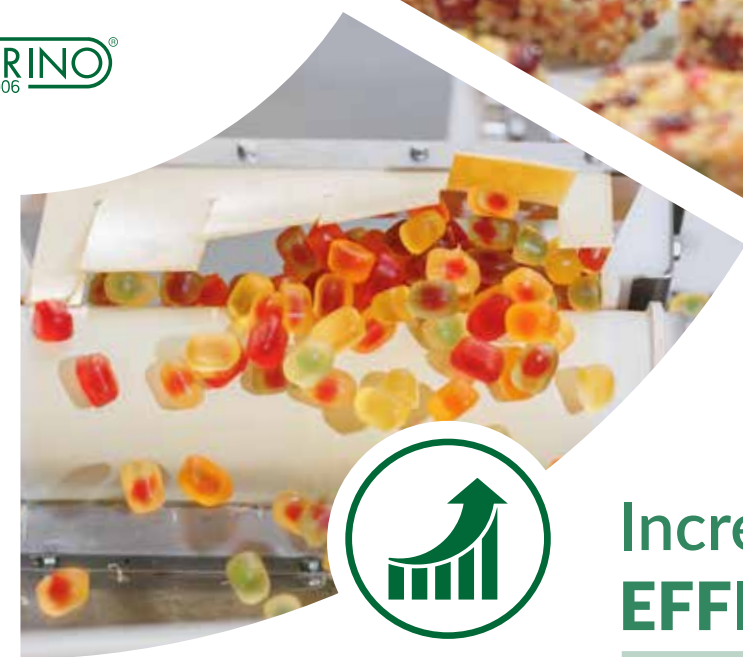
**RINO**<sup>®</sup>  
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Enhanced  
**SAFETY & HYGIENE**



Increased  
**EFFICIENCY**



# VALUE PROPOSITIONS

**HYPERCLEAN®**

## Superior RELEASE



The perfectly smooth and even HYPERCLEAN® Polyolefin surface guarantee an excellent release of any sticky food.

HYPERCLEAN® belts allow waste reduction when processing chocolate, dough, granola bars, stuffed rice, honey-based confectionery.



Waste minimization



Increased efficiency

## Excellent CLEANLINESS



Cleaning is easier, faster and more effective thanks to the smooth surface, the superior release properties and resistance to hydrolysis.

More efficient cleaning operations reduce water & energy consumption and extend the belt service life.



Optimized TCO



Longer service life

## Enhanced food SAFETY & HYGIENE



A perfectly clean and smooth surface strongly reduce the presence of microbes on the belt, enhancing food safety & hygiene.

Available in the Chiorino exclusive solution Antimicrobial & Dual Detectable (X-Ray & Metal)



Total food safety



Risk management

## Increased EFFICIENCY



Faster and more efficient cleaning operations prevent belt surface crackings, improving operational processes and reducing machine downtime.



Reduced maintenance



Longer service life

## Highest RELIABILITY



HYPERCLEAN® Polyolefine (TPO) excellent performances guarantee the highest resistance to hydrolysis, chemicals, aggressive oils & fats, knife edges, increasing belt reliability and service life.



Hydrolysis



Low temperature



Chemicals, oils & fats

## Optimized COST of OWNERSHIP



HYPERCLEAN® superior performances allow a total cost of ownership reduction, reducing waste, water, energy and maintenance, offering a longer service life.



Waste minimization



Reduced maintenance



Longer service life

## Conveyor belts

Code	Type	Material	Colour	Texture	Coefficient of friction	Total thickness mm	Pull for 1% elongation N/mm	Knife edge min. radius <sup>(1)</sup> mm	Min. pulley diameter <sup>(1)</sup> mm	Temperature resistance <sup>(2)</sup>		Max. prod. width mm
										min. °C	max. °C	
NA1733	EL4-O15 HY W	Polyolefin (TPO)	white	smooth	LF	1.50	4 <sup>(3)</sup>	-	20	-40	80	1600
NA1793	1DT8 U0-O2 HY RA blue A	Polyolefin (TPO)	blue	RA	MF	1.20	8	3	6	-40	80	1600
NA1597	2MT4 U0-O2 HY W A	Polyolefin (TPO)	white	smooth	LF	1.10	4	3	6	-40	80	1600
NA1632	2MT4 U0-O2 HY blue A	Polyolefin (TPO)	blue	smooth	LF	1.10	4	3	6	-40	80	1600
NA1734	2MT4 U0-O2 HY HR blue A	Polyolefin (TPO)	blue	HR	LF	1.20	4	3	6	-40	80	1600
NA1778	2MT4 U0-O2 HY FXD AM	Polyolefin (TPO)	silver	smooth	LF	1.10	4	3	6	-40	80	1600
NA1741	2M6 U0-O2 HY W A	Polyolefin (TPO)	white	smooth	LF	1.40	6	4	20	-40	80	1600
NA1796	2M6 U0-O2 HY GS W A	Polyolefin (TPO)	white	GS	HF	1.40	6	4	20	-40	80	1600
NA1677	2M8 O0-O4 HY W A	Polyolefin (TPO)	white	smooth	LF	2.00	8	-	30	-40	80	2000
NA1721	2M8 O0-O2 HY GS W A	Polyolefin (TPO)	white	GS	HF	2.00	8	-	30	-40	80	2000

## Guides and Profiles

Code	Type	Material	Colour	Base	Hardness Sh.A	Dimensions base x height mm	Min. pitch		Min. diameter <sup>(1)</sup>	
							long. mm	transv. mm	long. mm	transv. mm
ES925	K6 HY P W	Polyolefin (TPO)	white	flat	85	6 x 4	40	40	30	-
ES909	K10 HY blue	Polyolefin (TPO)	blue	grooved	85	10 x 6	40	40	65	-
ES941	K13 HY W	Polyolefin (TPO)	white	grooved	85	13 x 8	45	45	85	-
ES897	T40 HY blue	Polyolefin (TPO)	blue	flat	92	10 x 40	-	40	-	40

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

<sup>(2)</sup> Use of the belt with limit values may reduce its life.

<sup>(3)</sup> Elastic belts: pull for 8% elongation.

*The technical data of this table has been formulated under normal environment conditions. They are subject to alteration without notice.*

### Features

<b>A</b> Permanent antistatic	<b>GS</b> Glossy surface	<b>O</b> TPO Polyolefin
<b>AM</b> Antimicrobial	<b>HR</b> High Release (micro PN)	<b>U</b> Polyurethane
<b>DT</b> Textile carcass: flexible double weft	<b>HY</b> HYPERCLEAN®	<b>RA</b> Rhombus Arlequin
<b>EL</b> Elastic belt without textile carcass	<b>M</b> Textile carcass: rigid polyester	<b>W</b> White
<b>FXD</b> X-Ray and Metal detectable	<b>MT</b> Textile carcass: combined polyester	

### Textures



HR



RA

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Chiorino operates all over the world through the Group companies and more than 100 distributors.  
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