

Your partner
for food safety



BAKERY
Belting
Solutions



LEADING CONVEYOR & PROCESS BELTS FOR **FOOD SAFETY**

Chiorino continues to **lead the way in the food industry**, with belting solutions that represent a breakthrough in food safety, sustainable efficiency and cost optimization.

Thanks to its specialized technical knowledge and experience, Chiorino wide range of solutions fully meet **processing and packaging requirements of the bakery industry**, performing outstandingly and overcoming today's challenges of the industry.



Food safety



Risk management



Sustainability



Optimized TCO

SUSTAINABILITY

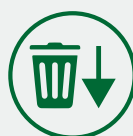
Chiorino develops fully environmental-friendly belting solutions that guarantee **highly sustainable performances** for food processing and packaging, reducing the use of natural resources, such as energy and water, minimizing product waste and cutting downtimes. The best sustainability performance also translates into **optimized cost of ownership**.



WATER
SAVING



ENERGY
SAVING



REDUCED
PRODUCT WASTE



MINIMIZED
DOWNTIMES



CHIORINO IS MEMBER OF



EMPOWERING HACCP



Chiorino food belting
solutions fully comply
with the latest & strictest
European and International
Food Regulations and are
particularly recommended for
the **HACCP** system.

CERTIFIED FOOD COMPLIANCE



Regulation EC 1935/2004 and amendments

Regulation EC 2023/2006 and amendments

Regulation EU 10/2011 and amendments

FDA (Food and Drug Administration)

REGULATION NSF/ANSI 3-A 14159-3 and amendments

USDA (United States Department of Agriculture)

HALAL (World Halal Authority)



VEGAN CERTIFIED CONVEYOR BELTS

Chiorino premium food belts are V-Label Vegan certified.

The V-Label certification is an international seal of quality and safety for labelling vegan products.

The growth of plant-based food consumption is impacting significantly on food and packaging industry, requiring **certified components** to ensure compliance with the Vegan philosophy.

Chiorino V-Label certified solutions are compliant with the Vegan food processing.



AT THE FOREFRONT OF BAK

Food Safety & Hygiene



Optimized Cost
of Ownership



Risk management



BAKERY INDUSTRY EVOLUTION



Sustainability



Production
efficiency



Industry 4.0

CHIORINO'S UNIQUE &



Best hygienic belt for the HACCP



TOTAL FOOD SAFETY & HYGIENE



SUPERIOR PERFORMANCES



EASY TO CLEAN & SANITIZE



Enhancing food safety & hygiene



ANTIMICROBIAL BACTERIOSTATIC PROPERTIES



PREVENT PRODUCT RECALLS



PRESERVE FOOD QUALITY



The ultimate positive drive belt



ANTIMICROBIAL BACTERIOSTATIC PROPERTIES



SUPERIOR PERFORMANCES



OPTIMIZED COST OF OWNERSHIP

MATCHLESS SOLUTIONS

DET[®]

+300% Metal Detectability



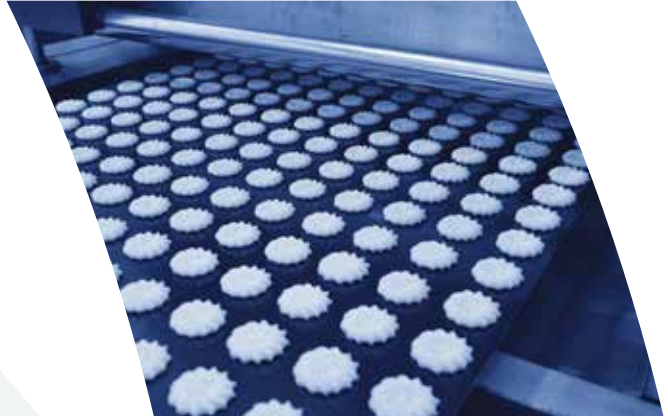
PREVENT PRODUCT RECALLS



TOTAL FOOD SAFETY & HYGIENE



LONG SERVICE LIFE



FXD[™]

X-Ray & Metal Detectable solutions



TOTAL FOOD SAFETY & HYGIENE



RISK MINIMIZATION



OPTIMIZED COST OF OWNERSHIP



HYPERCLEAN[®]

Superior release properties



EXCELLENT CLEANLINESS



INCREASED EFFICIENCY



SUSTAINABILITY



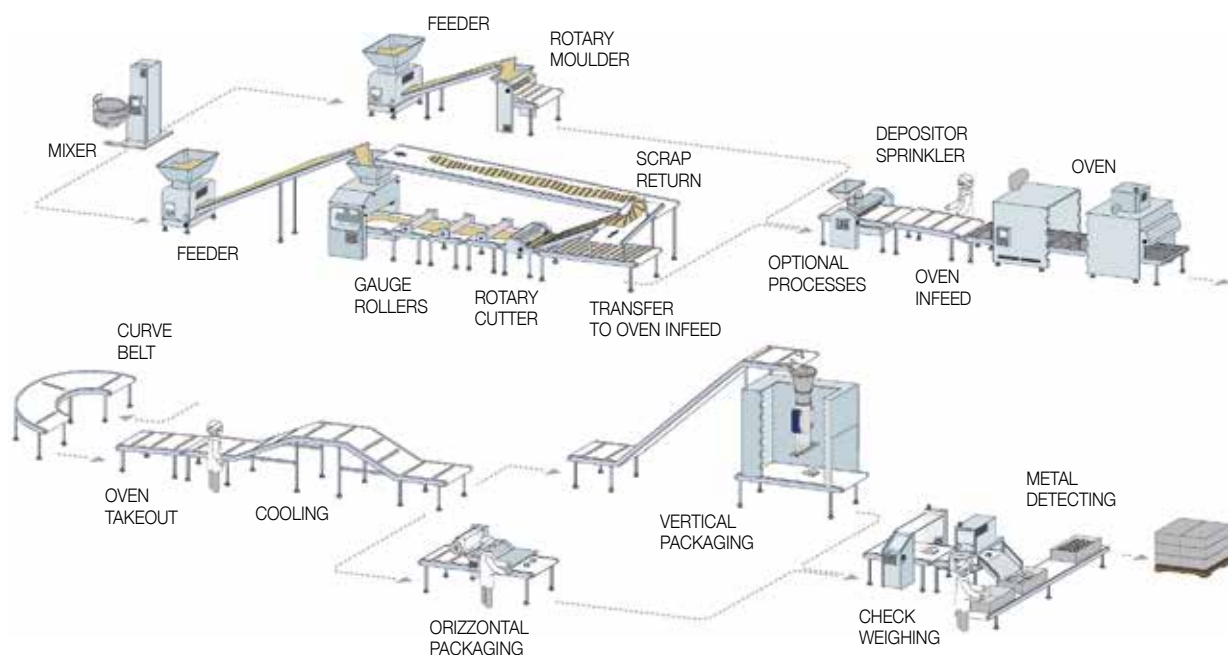
A high-angle, close-up view of a bakery production line. A blue conveyor belt moves from the bottom left towards the top right. It is densely packed with small, uniform, light-colored dough balls arranged in neat rows. Above the belt, there are various mechanical components, including rollers and guides, which are part of the automated system. The lighting is bright and even, highlighting the texture of the dough and the color of the belt.

PROCESSES & APPLICATIONS

Chiorino offers a wide range of high performing food belts that satisfy all the demanding applications to process any kind of products in the bakery industry, such as bread, pizza, biscuits, croissants, crackers, snacks, muesli, puff pastry and potato chips.

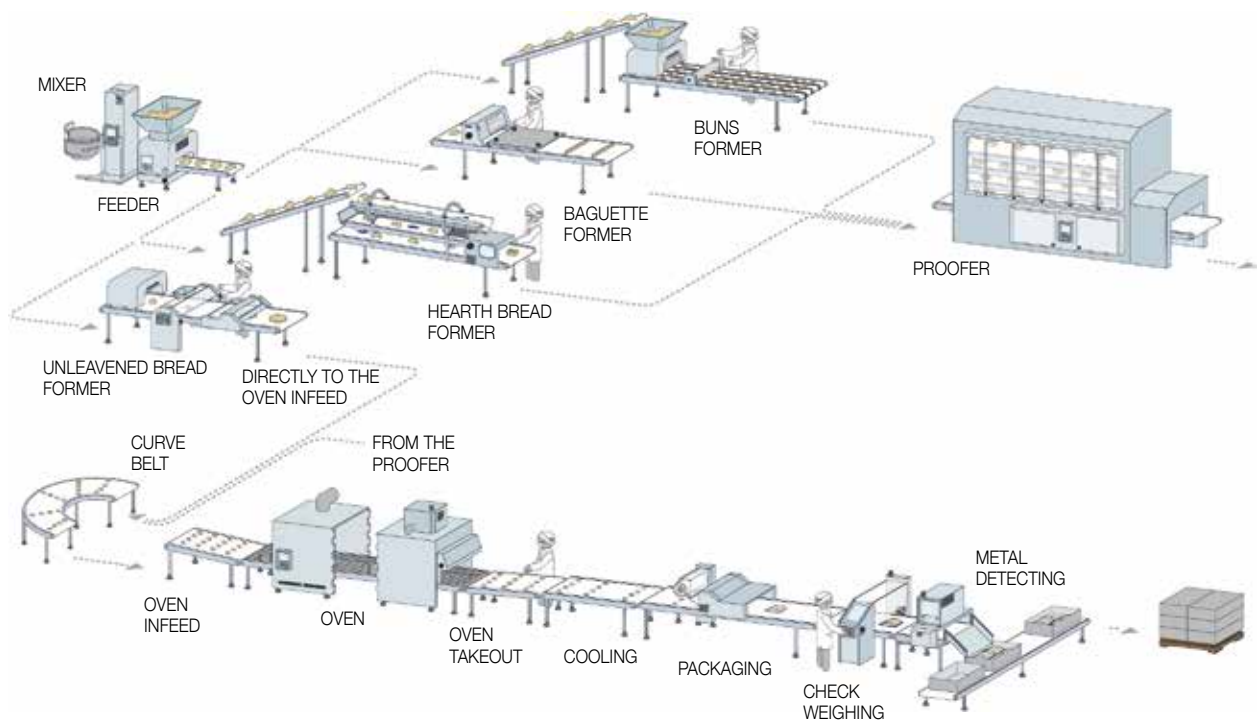
Biscuits & Crackers

Chiorino belting solutions are developed to provide the best resistance to cut, abrasion, fats, oils and high temperature, guaranteeing production efficiency, longer service life, product safety and cost savings.



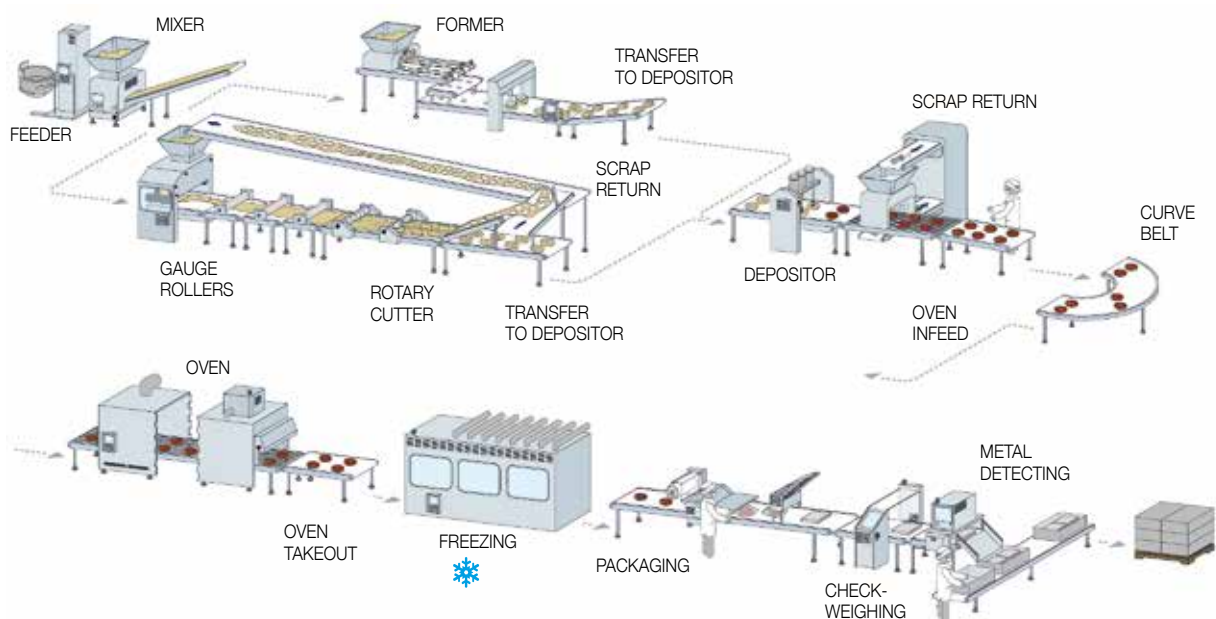
Bread

Chiorino belting solutions are developed to provide the best resistance to fats, oils and high temperatures, guaranteeing production efficiency, longer service life, product safety and an optimized cost of ownership.



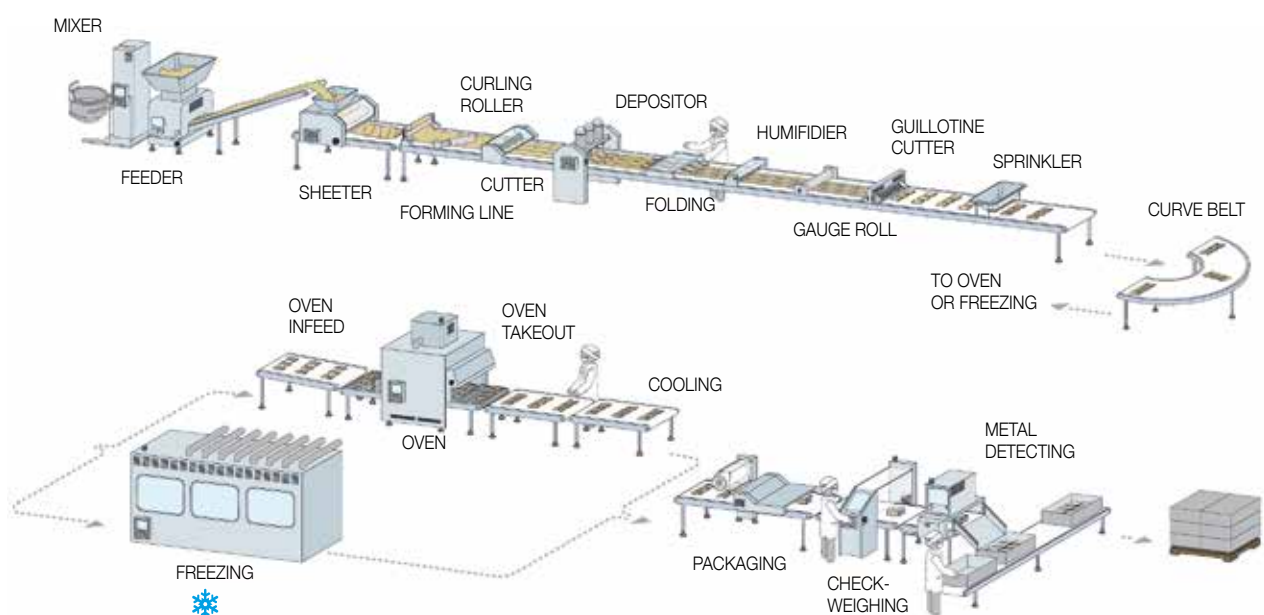
Pizza

Chiorino belting solutions are developed to provide a superior resistance to cut, abrasion, aggressive fats, oils and extreme temperature, guaranteeing excellent release properties, production efficiency, product safety and a longer service life.



Pastry

Chiorino belting solutions are developed to provide a superior resistance to aggressive fats, oils, high & low temperatures, guaranteeing excellent release properties to reduce product waste, increase production efficiency, enhance product safety and belt's longer service life.



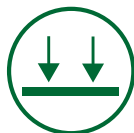
Snacks

Chiorino belting solutions are developed to process any kind of snacks, such as bretzels, bars, potato chips and frozen fries, proving a superior resistance to baking oils and excellent release properties.



Rotary Cutter belts

Rotary cutter belts are used to shape biscuits and snacks, guaranteeing a perfect cutting and, at the same time, an accurate product transferring to the next processing belt. Specialized rotary cutter belts combine high mechanical properties, to absorb the cutting shock without damaging the belt surface, with excellent release properties, to process any type of dough and baking oil.



Shock absorbing



High mechanical resistance

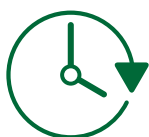


Long service life

Curve belts



Chiorino curve belts can be manufactured without any limitation in the external radius and angle, from a few degrees up to a complete circle (360°), according to any dimensional requirement and in accordance with customized drawings, ensuring absolute precision and correct working on the conveyor.



Long service life



Product precision transfer



High customization

High release belts

Chiorino **HP® Dehesive** polyurethane belts and the **HYPERCLEAN®** polyolefine range are ideal to process sticky food, such as granola bars, stuffed rice, honey-based confectionery. The perfectly smooth surface guarantees an excellent release, reducing cleaning operations and product waste. The belt provides an extended service life thanks to highest chemical and mechanical resistance that increase the production efficiency.



Excellent cleanliness



Increased efficiency



Sustainability

Frayless belts



Chiorino multipurpose belts are developed to avoid belt fraying and reduce the risk of product contamination. According to the product they have to convey, they can have different types of surface:

- Glossy: offers an optimum balance between adhesive properties and release capabilities
- Matt: assures excellent release of any sticky product as dough, pastry or candies.



Frayless



No contamination



Highest chemicals
& oils resistance

Food Compliant Marking Technology

The Chiorino Marking Technology meets the requirements of a wide variety of applications of the Bakery 4.0 where traceability, automatization, improving efficiency and optimizing the total cost of ownership are strategical issues.

It is the ideal solution to customize conveyors and process belts with any kind of drawings, QR codes and logos.

Chiorino Marking Technology is EU Food compliant.



KEY FEATURES

- Perfect manual or automatic product positioning
- Allows multiple products in a single production line
- Help operators with product identification
- EU Food compliant

MAIN BENEFITS

- Minimized product waste
- Increased production efficiency
- Optimized TCO
- Total food safety





PRODUCTION PROGRAM

Code	Type	Conveying surface material	Colour	Permanent antistatic (UNI EN Iso 21179)	Total thickness mm	Weight Kg/m ²	Knife edge min. radius ⁽¹⁾ mm	Bending pulley min. diameter ⁽¹⁾ mm	Counter-bending pulley min. diameter ⁽¹⁾ mm	Pull at 1% elongation ⁽²⁾ N/mm	Max. admissible pull N/mm	Temperature resistance min. / max ⁽³⁾ °C	Conveying surface coefficient of friction ⁽⁴⁾
------	------	----------------------------	--------	---	-----------------------	-----------------------------	--	--	---	---	------------------------------	--	--



NA1669	EL2-U10 HP blue AM	HP® TPU	●		1.00	1.1	-	10	15	2	2	-30 60	MF
NA1688	EL3-U15 HP blue AM	HP® TPU	●		1.50	1.6	-	10	15	3	3	-30 60	MF
NA1758	EL3-U15 HP PN blue AM	HP® TPU	●		1.50	1.4	-	10	15	3	3	-30 60	MF
NA1667	1M5 U0-U2 HP blue A AM	HP® TPU	●	✓	0.70	0.9	3	6	16	5	5	-30 110	MF
NA1665	1M5 U0-U2 HP VL blue A AM	HP® TPU	●	✓	0.70	0.8	3	6	16	5	5	-30 110	MF
NA1717	1DM8 U0-U2 HP W A AM	HP® TPU	○	✓	1.35	1.4	4	8	16	8	16	-30 110	MF
NA1747	2M5 U0-U0 HP A AM	HP® TPU ⁽⁴⁾	○	✓	1.00	1.0	4	8	16	6	12	-30 110	LF
NA1760	2M5 U0-U0 HP blue A AM	HP® TPU ⁽⁴⁾	●	✓	1.00	1.1	4	8	16	6	12	-30 110	LF
NA1775	2M5 U0-U2 HP W AM	HP® TPU	○		1.30	1.4	4	8	16	6	12	-30 110	MF
NA1770	2M5 U0-U2 HP W A AM	HP® TPU	○	✓	1.30	1.4	4	8	16	6	12	-30 110	MF
NA1748	2M5 U0-U2 HP W S A AM	HP® TPU	○	✓	1.30	1.4	4	8	16	6	12	-30 110	HF
NA1668	2M5 U0-U2 HP blue A AM	HP® TPU	●	✓	1.30	1.4	4	8	16	6	12	-30 110	MF
NA1766	2M5 U0-U2 HP blue S A AM	HP® TPU	●	✓	1.30	1.4	4	8	16	6	12	-30 110	HF
NA1666	2M5 U0-U2 HP VL blue A AM	HP® TPU	●	✓	1.30	1.4	4	8	16	6	12	-30 110	MF
NA1761	2M5 U2-U2 HP PN blue AM	HP® TPU	●		1.85	1.7	-	15	30	6	12	-30 110	MF



NA790	EL2-U10 HP W	HP® TPU	○		1.00	1.1	-	10	15	2	2	-30 60	MF
NA785	EL2-U10 HP blue	HP® TPU	●		1.00	1.1	-	10	15	2	2	-30 60	MF
NA1089	EL3-U15 HP PN blue	HP® TPU	●		1.50	1.4	-	10	15	3	3	-30 60	MF
NA899	EL4-U20 HP blue	HP® TPU	●		2.00	2.3	-	10	15	4	4	-30 60	MF
NA949	1M5 U0-U2 HP D W A	HP® TPU	○	✓	0.70	0.7	3	6	16	5	5	-20 100	HF
NA1235	1M5 U0-U2 HP D LF W A	HP® TPU	○	✓	0.90	1.0	3	6	16	5	5	-20 100	LF
NA1160	2M5 U0-U2 HP D W A	HP® TPU	○	✓	1.30	1.5	4	8	16	6	12	-20 100	HF
NA1234	2M5 U0-U2 HP D LF W A	HP® TPU	○	✓	1.30	1.5	4	8	16	6	12	-20 100	LF
NA948	1M5 U0-U2 HP W A	HP® TPU	○	✓	0.70	0.8	3	6	16	5	5	-30 110	MF
NA946	1M5 U0-U2 HP W S A	HP® TPU	○	✓	0.70	0.8	3	6	16	5	5	-30 110	HF
NA1052	1M5 U0-U2 HP blue S A	HP® TPU	●	✓	0.70	0.8	3	6	16	5	5	-30 110	HF
NA947	1M5 U0-U2 HP VL blue A	HP® TPU	●	✓	0.70	0.8	3	6	16	5	5	-30 110	MF
NA983	1T6 U0-U2 HP W A	HP® TPU	○	✓	0.80	0.8	4	8	16	6	6	-30 110	MF
NA716	2M5 U0-U0 HP A	HP® TPU ⁽⁵⁾	○	✓	1.00	1.0	4	8	16	6	12	-30 110	LF
NA1057	2M5 U0-U0 HP blue A	HP® TPU ⁽⁵⁾	●	✓	1.00	1.0	4	8	16	6	12	-30 110	LF
NA789	2M5 U0-U2 HP W A	HP® TPU	○	✓	1.30	1.4	4	8	16	6	12	-30 110	MF
NA1067	2M5 U0-U2 HP blue A	HP® TPU	●	✓	1.30	1.4	4	8	16	6	12	-30 110	MF
NA913	2M5 U0-U2 HP W S A	HP® TPU	○	✓	1.30	1.4	4	8	16	6	12	-30 110	HF
NA1054	2M5 U0-U2 HP blue S A	HP® TPU	●	✓	1.30	1.4	4	8	16	6	12	-30 110	HF
NA1410	2M5 U0-U2 HP VL blue	HP® TPU	●		1.30	1.4	4	8	16	5	10	-30 110	MF
NA786	2M5 U0-U2 HP VL blue A	HP® TPU	●	✓	1.30	1.4	4	8	16	6	12	-30 110	MF
NA842	2M5 U0-U2 HP PN W A	HP® TPU	○	✓	1.60	1.5	4	8	16	6	12	-30 110	MF
NA811	2M5 U0-U2 HP PN blue A	HP® TPU	●	✓	1.60	1.5	4	8	16	6	12	-30 110	MF
NA1087	2M5 U0-U15 HP ST W A	HP® TPU	○	✓	3.50	2.7	-	50	100	5	10	-30 110	MF
NA1041	2MT6 U0-0 HP	Cotton	○		1.50	1.4	4	8	16	6	12	-30 100	LF
NA1215	2MT6 U0-0 HP E/C	Cotton-PET	○		1.50	1.4	4	8	16	6	12	-30 100	LF
NA992	2T12 U0-U2 HP VL W A	HP® TPU	○	✓	1.60	1.7	6	12	50	12	24	-30 110	MF
NA1208	2T12 U3-U3 HP VL blue A	HP® TPU	●	✓	1.90	2.1	-	40	60	12	24	-30 110	MF



Round belts

		Material	Colour	Hardness Sh.A	Surface	Diameter mm	Min. pulley diameter mm	Pull for 8% elongation N	Temperature resistance ⁽³⁾ min. °C max. °C
ES603	RU-3 HP blue	HP® TPU	●	85	smooth	3	20	15	-20 60
ES604	RU-4 HP blue	HP® TPU	●	85	smooth	4	35	26	-20 60
ES605	RU-5 HP blue	HP® TPU	●	85	smooth	5	45	42	-20 60
ES606	RU-6 HP blue	HP® TPU	●	85	smooth	6	50	60	-20 60
ES607	RU-8 HP blue	HP® TPU	●	85	smooth	8	70	110	-20 60
ES719	RU-4 R HP blue	HP® TPU	●	85	rough	4	35	26	-20 60
ES720	RU-6 R HP blue	HP® TPU	●	85	rough	6	50	60	-20 60

Code	Type	Conveying surface material	Colour	Permanent antistatic (UNI EN Iso 21179)	Total thickness mm	Weight Kg/m ²	Knife edge min. radius ⁽¹⁾ mm	Bending pulley min. diameter ⁽¹⁾ mm	Counter-bending pulley min. diameter ⁽¹⁾ mm	Pull at 1% elongation ⁽²⁾ N/mm	Max. admissible pull N/mm	Temperature resistance min. / max ⁽³⁾ °C	Conveying surface coefficient of friction ⁽⁴⁾
------	------	----------------------------	--------	---	-----------------------	-----------------------------	---	---	---	--	------------------------------	--	--

HP^{COMPACT} DRIVE AM

NA1724A	HP Compact 15 blue AM	HP®TPU	●		1.50	1.6	-	25	60	5	-	-30 110	MF
NA1729A	HP Compact 20 blue AM	HP®TPU	●		2.00	2.1	-	50	80	8	-	-30 110	MF
NA1706A	HP Compact 25 blue AM	HP®TPU	●		2.50	2.9	-	40	40	8	-	-30 110	MF
NA1730A	HP Compact 25 PN blue AM	HP®TPU	●		2.50	2.9	-	40	40	8	-	-30 110	HF
NA1725A	HP Compact 25 RG blue AM	HP®TPU	●		2.50	2.9	-	40	40	8	-	-30 110	HF
NA1725A RG	HP Compact RG 25 blue AM	HP®TPU	●		2.50	2.9	-	40	40	8	-	-30 110	MF
NA1726A	HP Compact 25 VL blue AM	HP®TPU	●		2.50	2.9	-	40	40	8	-	-30 110	MF
NA1727A	HP Compact 40 blue AM	HP®TPU	●		4.00	4.1	-	80	120	15	-	-30 110	MF
NA1729C_D13	HP Compact Drive 20/40 blue AM	HP®TPU	●		2.00	2.1	-	80	120	8	-	-30 90	MF
NA1706C_D13	HP Compact Drive 25/40 blue AM	HP®TPU®	●		2.50	2.9	-	80	120	8	-	-30 90	MF
NA1730C_D13	HP Compact Drive 25/40 PN blue AM	HP®TPU	●		2.50	2.9	-	80	120	8	-	-30 90	HF
NA1725C_D13	HP Compact Drive 25/40 RG blue AM	HP®TPU	●		2.50	2.9	-	80	120	8	-	-30 90	HF
NA1726C_D13	HP Compact Drive 25/40 VL blue AM	HP®TPU	●		2.50	2.9	-	80	120	8	-	-30 90	LF
NA1727C_D13	HP Compact Drive 40/40 blue AM	HP®TPU	●		4.00	4.1	-	80	120	15	-	-30 90	MF
NA1724F_D6	HP Compact Minidrive 15/20 blue AM	HP®TPU	●		1.50	1.6	-	25	60	5	-	-30 90	MF
NA1761F_D6	HP Compact Minidrive 15/20 PN blue AM	HP®TPU	●		1.50	1.6	-	25	60	5	-	-30 90	HF

FXD™

NA1590	1M5 U0-U2 FXD	TPU	○		0.75	0.8	4	8	16	5	5	-20 100	MF
NA1598	1M5 U0-U2 FXD VL	TPU	○		0.75	0.9	4	8	16	5	5	-20 100	LF
NA1606	1T6 U0-U2 FXD	TPU	○		0.80	0.8	4	8	16	6	6	-20 100	MF
NA1591	2M5 U0-U2 FXD	TPU	○		1.30	1.9	4	8	16	6	12	-20 100	MF
NA1599	2M5 U0-U2 FXD VL	TPU	○		1.30	1.9	4	8	16	6	12	-20 100	LF
NA1714	1M5 U0-U2 FXD AM	TPU	○		0.75	0.8	4	8	16	5	5	-20 100	MF
NA1754	1M5 U0-U2 FXD VL AM	TPU	○		0.75	0.8	4	8	16	5	5	-20 100	LF
NA1753	2M5 U0-U2 FXD AM	TPU	○		1.30	1.4	4	8	16	6	12	-20 100	MF
NA1782	2M5 U0-U2 FXD blue AM	TPU	●		1.30	1.4	4	8	16	6	12	-20 100	MF
NA1755	2M5 U0-U2 FXD VL AM	TPU	○		1.30	1.4	4	8	16	6	12	-20 100	LF

DET®

NA1379	EL4-U20 blue DET	TPU	●		2.00	2.3	-	10	15	4	4	-30 60	MF
NA1323	EL6-U30 blue DET	TPU	●		3.00	3.4	-	20	40	6	6	-30 60	MF
NA1558	1M5 U0-U2 blue DET	TPU	●	✓	0.80	0.8	4	8	16	5	5	-30 100	LF
NA1565	2M5 U0-U0 blue DET	TPU ⁽⁵⁾	●	✓	1.00	1.1	4	8	16	5	10	-30 100	MF
NA1373	2M5 U0-U2 blue DET	TPU	●	✓	1.30	1.4	4	8	16	5	10	-30 100	MF
NA1427	2M5 U0-U2 PN blue DET	TPU	●	✓	1.60	1.5	4	8	16	5	10	-30 100	MF
NA1564	2M5 U0-U15 ST blue DET	TPU	●	✓	3.50	2.7	-	50	100	5	10	-30 100	MF
NA1474	2MT5 U0-U2 blue DET	TPU	●	✓	1.40	1.4	4	8	16	5	10	-30 100	MF
NA1526	2M12 U0-U15 LT blue DET	TPU	●	✓	6.00	3.5	-	80	100	12	24	-30 100	MF
NA1374	2T12 U0-U2 blue DET	TPU	●	✓	1.60	1.8	-	25	50	12	24	-30 100	MF
NA1406	3M8 U0-U5 blue DET	TPU	●	✓	2.30	2.4	-	60	100	8	16	-30 100	MF

DET^{COMPACT} DRIVE

NA1460A	Compact 25 blue DET	TPU	●		2.50	2.9	-	50	80	8	-	-30 100	LF
NA1561A	Compact 25 PN blue DET	TPU	●		2.50	2.9	-	50	80	8	-	-30 100	HF
NA1460C_D13	Compact Drive 25/40 blue DET	TPU	●		2.50	2.9	-	80	120	8	-	-30 90	MF
NA1561C_D13	Compact Drive 25/40 PN blue DET	TPU	●		2.50	2.9	-	80	120	8	-	-30 90	MF
NA1482F_D6	Compact Minidrive 15/20 A blue DET	TPU	●		1.50	1.7	-	20	50	10	-	-30 90	MF
NA1461F_D6	Compact Minidrive 15/20 blue DET	TPU	●		1.50	1.7	-	25	60	5	-	-30 90	MF

DET® Round belts

		Material	Colour	Hardness Sh.A	Surface	Diameter mm	Min. pulley diameter mm	Pull for 8% elongation N	Temperature resistance ⁽³⁾ min. °C max. °C
ES873	RU-3 blue DET	TPU	●	85	smooth	3	20	18	-20 60
ES790	RU-4 blue DET	TPU	●	85	smooth	4	35	30	-20 60
ES822	RU-5 blue DET	TPU	●	85	smooth	5	45	50	-20 60
ES832	RU-5 R blue DET	TPU	●	70	rough	5	45	50	-20 60
ES791	RU-6 blue DET	TPU	●	85	smooth	6	50	70	-20 60
ES792	RU-8 blue DET	TPU	●	85	smooth	8	70	130	-20 60
ES830	RU-8 R blue DET	TPU	●	70	rough	8	70	130	-20 60

Textures

BAKERY ⁽⁶⁾																				Type						
Feeder	Mixer	Buns former	Baguette former	Heart Bread former	Unleavened bread former	Proofer	Sheeter	Forming line	Former	Rotary moulder	Gauge rollers	Rotary cutter	Scrap return	Optional processes	Transfer to depositor	Depositor	Transfer to oven infeed	Oven infeed	Curve belt		Oven takeout	Cooling	Horizontal packaging	Vertical packaging	Packaging	Check-weighting
Bread					Pastry		Biscuits and Crakers Pizza																			
																							✓			HP Compact 15 blue AM
✓	✓					✓		✓							✓									✓		HP Compact 20 blue AM
																										HP Compact 25 blue AM
✓																										HP Compact 25 PN blue AM
✓																										HP Compact 25 RG blue AM
✓	✓																									HP Compact RG 25 blue AM
✓	✓					✓		✓																		HP Compact 25 VL blue AM
✓	✓																									HP Compact 40 blue AM
✓	✓					✓		✓																✓		HP Compact Drive 20/40 blue AM
																										HP Compact Drive 25/40 blue AM
✓															✓											HP Compact Drive 25/40 PN blue AM
✓	✓																									HP Compact Drive 25/40 RG blue AM
✓	✓					✓		✓																✓		HP Compact Drive 25/40 VL blue AM
✓	✓																									HP Compact Drive 40/40 blue AM
																						✓		✓	✓	HP Compact Minidrive 15/20 blue AM
																						✓		✓	✓	HP Compact Minidrive 15/20 PN blue AM

							✓	✓		✓		✓	✓	✓	✓	✓	✓			✓	1M5 U0-U2 FXD
							✓	✓		✓		✓	✓	✓	✓	✓	✓			✓	1M5 U0-U2 FXD VL
✓	✓		✓	✓		✓	✓			✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	1T6 U0-U2 FXD
✓	✓					✓	✓			✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	2M5 U0-U2 FXD
							✓	✓		✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	2M5 U0-U2 FXD VL
							✓	✓		✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	1M5 U0-U2 FXD AM
✓	✓		✓	✓		✓	✓			✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	1M5 U0-U2 FXD VL AM
✓	✓		✓	✓		✓	✓			✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	2M5 U0-U2 FXD AM
✓	✓					✓	✓			✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	2M5 U0-U2 FXD blue AM
✓	✓					✓	✓			✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	2M5 U0-U2 FXD VL AM

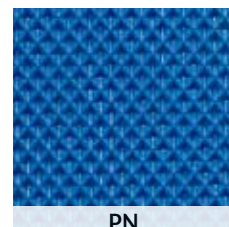
																				✓	EL4-U20 blue DET
																				✓	EL6-U30 blue DET
	✓					✓	✓	✓		✓		✓	✓	✓	✓	✓	✓	✓	✓	✓	1M5 U0-U2 blue DET
✓	✓		✓	✓		✓	✓			✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	2M5 U0-U0 blue DET
✓	✓				✓					✓		✓	✓	✓	✓	✓	✓	✓	✓	✓	2M5 U0-U2 blue DET
✓	✓									✓		✓	✓	✓	✓	✓	✓	✓	✓	✓	2M5 U0-U2 PN blue DET
✓	✓		✓	✓		✓	✓			✓		✓	✓	✓	✓	✓	✓	✓	✓	✓	2M5 U0-U15 ST blue DET
✓	✓											✓									2MT5 U0-U2 blue DET
✓	✓																				2M12 U0-U15 LT blue DET
	✓																✓				2T12 U0-U2 blue DET
																				✓	3M8 U0-U5 blue DET

																				✓	✓	✓	Compact 25 blue DET
																				✓	✓	✓	Compact 25 PN blue DET
✓	✓				✓		✓														✓		Compact Drive 25/40 blue DET
												✓											Compact Drive 25/40 PN blue DET
																				✓	✓	✓	Compact Minidrive 15/20 A blue DET
																				✓	✓	✓	Compact Minidrive 15/20 blue DET

																				✓	RU-3 blue DET
																				✓	RU-4 blue DET
																				✓	RU-5 blue DET
																				✓	RU-5 R blue DET
																				✓	RU-6 blue DET
																				✓	RU-8 blue DET
																				✓	RU-8 R blue DET



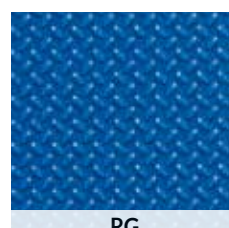
LT



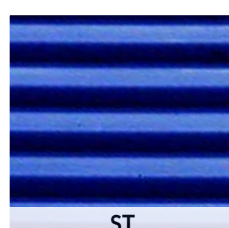
PN



RA



RG



ST

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

⁽²⁾ EL series: pull for 8% elongation.

⁽³⁾ Use of the belt with limit values may reduce its life.

⁽⁴⁾ LF Low friction
MF Medium friction
HF High friction

⁽⁵⁾ Fabric with HP® TPU impregnation.

⁽⁶⁾ This chart provides guidance to the belt selection based on Chiorino's field experience, but it is not binding.

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

Code	Type	Conveying surface material	Colour	Permanent antistatic (UNI EN ISO 21179)	Total thickness mm	Weight Kg/m ²	Knife edge min. radius ⁽¹⁾ mm	Bending pulley min. diameter ⁽¹⁾ mm	Counter-bending pulley min. diameter ⁽¹⁾ mm	Pull at 1% elongation ⁽²⁾ N/mm	Max. admissible pull N/mm	Temperature resistance min. / max ⁽³⁾ °C	Conveying surface coefficient of friction ⁽⁴⁾
------	------	----------------------------	--------	---	-----------------------	-----------------------------	--	--	--	--	------------------------------	---	---

HYPER CLEAN®

NA1733	EL4-O15 HY W	TPO	○		1.50	1.6	-	20	30	4	4	-40 80	LF
NA1597	2MT4 U0-O2 HY W A	TPO	○	✓	1.10	1.0	3	6	16	4	8	-40 80	LF
NA1632	2MT4 U0-O2 HY blue A	TPO	●	✓	1.10	1.0	3	6	16	4	8	-40 80	LF
NA1734	2MT4 U0-O2 HY HR blue A	TPO	●	✓	1.20	1.0	3	6	16	4	8	-40 80	LF
NA1778	2MT4 U0-O2 HY FXD AM	TPO	●	✓	1.10	1.2	3	6	16	4	8	-40 80	LF
NA1741	2M6 U0-O2 HY W A	TPO	○	✓	1.40	1.5	4	20	25	6	12	-40 80	LF
NA1796	2M6 U0-O2 HY GS W A	TPO	○	✓	1.40	1.5	4	20	25	6	12	-40 80	HF
NA1677	2M8 O0-O4 HY W A	TPO	○	✓	2.00	2.1	-	30	40	8	16	-40 80	LF
NA1721	2M8 O0-O2 HY GS W A	TPO	○	✓	2.00	2.1	-	30	40	8	16	-40 80	HF

Polyurethane

NA945	1M5 U0-U2 W A	TPU	○	✓	0.70	0.8	3	6	16	5	5	-20 100	LF
NA738	1M5 U0-U2 W A LF VL	TPU	○	✓	0.70	0.8	3	6	16	5	5	-20 100	LF
NA1483	1M5 U0-U2 GS W	TPU	○		0.65	0.7	3	6	16	5	5	-20 100	MF
NA1447	1T6 U0-U2 W A XW-P	TPU	○	✓	0.80	0.9	4	8	16	6	6	-30 110	MF
NA162	1T8 U0-U2 HF W	TPU	○		1.10	1.2	6	12	16	8	8	-20 100	HF
NA549	2M5 U0-U1 W S A	TPU	○	✓	1.30	1.5	4	8	16	6	12	-20 100	HF
NA1069	2M5 U0-U1 blue S A	TPU	●	✓	1.30	1.3	4	8	16	6	12	-20 100	HF
NA170	2M5 U0-U2 W A	TPU	○	✓	1.30	1.5	4	8	16	6	12	-20 100	MF
NA1264	2M5 U0-U2 W A SP	TPU	○	✓	1.30	1.5	4	8	16	6	12	-20 100	MF
NA696	2M5 U0-U2 LF W A	TPU	○	✓	1.30	1.5	4	8	16	6	12	-20 100	LF
NA1231	2M5 U0-U2 LB A	TPU	●	✓	1.30	1.4	4	8	16	6	12	-20 100	MF
NA1448	2M5 U0-U2 W A XW-P	TPU	○	✓	1.30	1.5	4	8	16	6	12	-30 110	MF
NA1426	2M5 U0-U2 blue A XW-P	TPU	●	✓	1.30	1.5	4	8	16	6	12	-30 110	MF
NA1290	2M6 U0-U2 GS W	TPU	○		1.30	1.4	6	12	16	6	12	-20 100	MF
NA1451	2M6 U0-U2 GS DB	TPU	●		1.30	1.4	6	12	16	6	12	-20 100	MF
NA1405	2M6 U0-U2 HR W	TPU	○		1.30	1.4	6	12	16	6	12	-20 100	LF
NA1452	2M6 U0-U2 HR DB	TPU	●		1.30	1.4	6	12	16	6	12	-20 100	LF
NA352	2M8 U0-U0	TPU ⁽⁵⁾	○		1.30	1.4	6	12	16	8	16	-20 100	LF
NA160	2T8 U0-0	Cotton	○		1.30	1.4	6	12	16	8	16	-20 100	LF
NA1335	2T12 U0-U2 W SP	TPU	○		1.60	1.8	-	30	40	12	24	-20 100	LF
NA801	2M12 U0-U3 R W A	TPU	○	✓	1.70	1.8	-	40	50	12	24	-20 100	LF
NA1010	2M12 U0-U15 LT W A	TPU	●	✓	6.00	3.5	-	50	80	12	24	-20 100	MF

Silon

NA224	SILON 25 W	Non-woven PET	○		2.50	1.3	-	30	40	10	10	-20 100	LF
-------	------------	---------------	---	--	------	-----	---	----	----	----	----	---------	----

Silicone

NA126	1M6 U0-S0	Silicone ⁽⁶⁾	⊗	✓	0.60	0.4	-	20	40	6	6	-30 100	HF
NA1102	2M5 U0-U-S2 W	Silicone	○	✓	1.30	1.4	4	8	30	6	12	-30 100	HF
NA1288	2M5 U0-U-S2 blue	Silicone	●	✓	1.30	1.4	4	8	30	6	12	-30 100	HF
NA130	2MT8 S0-S2	Silicone	⊗	✓	1.30	1.3	-	30	40	8	16	-40 160	HF

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

⁽²⁾ EL series: pull for 8% elongation.

⁽³⁾ Use of the belt with limit values may reduce its life.

⁽⁴⁾ LF Low friction
MF Medium friction

HF High friction

⁽⁵⁾ Fabric with TPU impregnation.

⁽⁶⁾ Fabric with silicone impregnation.

⁽⁷⁾ This chart provides guidance to the belt selection based on CHIORINO's field experience, but it is not binding.

Explanation of type designation

BAKERY ⁽⁷⁾																				Type
Feeder	Mixer	Buns former	Baguette former	Heart Bread former	Unleavened bread former	Proofer	Sheeter	Forming line	Former	Rotary moulder	Gauge rollers	Rotary cutter	Scrap return	Optional processes	Transfer to depositor	Depositor	Transfer to oven infeed	Oven infeed	Curve belt	

																				✓	EL4-O15 HY W
															✓	✓		✓	✓		2MT4 U0-O2 HY W A
															✓	✓		✓	✓		2MT4 U0-O2 HY blue A
																		✓	✓		2MT4 U0-O2 HY HR blue A
						✓	✓											✓	✓		2MT4 U0-O2 HY FXD AM
						✓	✓											✓	✓		2M6 U0-O2 HY W A
✓																			✓		2M6 U0-O2 HY GS W A
						✓															2M8 O0-O4 HY W A
✓																					2M8 O0-O2 HY GS W A

									✓		✓		✓		✓	✓	✓		✓	✓	✓	1M5 U0-U2 W A
✓						✓		✓	✓	✓	✓	✓	✓	✓	✓	✓	✓			✓	✓	1M5 U0-U2 W A LF VL
																		✓		✓	✓	1M5U0-U2 GS W
																		✓				1T6 U0-U2 W A XW-P
																		✓				1T8 U0-U2 HF W
✓						✓		✓		✓		✓						✓	✓	✓	✓	2M5 U0-U1 W S A
✓						✓		✓		✓		✓						✓	✓	✓	✓	2M5 U0-U1 blue S A
✓	✓			✓	✓					✓		✓						✓	✓	✓	✓	2M5 U0-U2 W A
✓	✓			✓	✓					✓		✓						✓	✓	✓	✓	2M5 U0-U2 W A SP
																		✓		✓	✓	2M5 U0-U2 LF W A
✓	✓									✓	✓	✓						✓	✓	✓	✓	2M5 U0-U2 LB A
✓	✓			✓	✓		✓	✓			✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	2M5 U0-U2 W A XW-P
✓				✓	✓		✓	✓			✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	2M5 U0-U2 blue A XW-P
✓						✓		✓		✓	✓	✓	✓	✓	✓	✓	✓			✓	✓	2M6 U0-U2 GS W
✓						✓		✓		✓	✓	✓	✓	✓	✓	✓	✓			✓	✓	2M6 U0-U2 GS DB
✓						✓		✓		✓		✓								✓	✓	2M6 U0-U2 HR W
✓						✓		✓		✓		✓								✓	✓	2M6 U0-U2 HR DB
	✓					✓		✓		✓		✓										2M8 U0-U0
		✓	✓					✓		✓		✓						✓	✓			2T8 U0-0
																						2T12 U0-U2 W SP
✓	✓																			✓	✓	2M12 U0-U3 R W A
														✓								2M12 U0-U15 LT W A

									✓													SILON 25 W
--	--	--	--	--	--	--	--	--	---	--	--	--	--	--	--	--	--	--	--	--	--	------------

																					✓	1M6 U0-S0
															✓							2M5 U0-U-S2 W
															✓							2M5 U0-U-S2 blue
															✓							2MT8 S0-S2


CONVEYOR AND PROCESS BELTS	
2	Number of plies
M	Textile carcass:
DM	Rigid double weft
M	Rigid polyester
MT	Combined polyester
T	Flexible polyester
5	Pull for 1% elongation (N/mm)
U	Bottom cover
0	Thickness (mm/10)
U	Top cover
2	Thickness (mm/10)
HP	Other characteristics Textures (see photos)
EL	Elastic belt without textile carcass
2	Pull for 8% elongation (N/mm)
U	Material
10	Thickness (mm/10)
PN	Other characteristics Textures (see photos)
SILON	Non-woven polyester (PET)
25	Thickness (mm/10)
W	White colour
Coating and interply materials	
O	Polyolefin
S	Silicone
U	Polyurethane
Other characteristics	
A	Permanent antistatic
AM	Antimicrobial
D	Dehesive
DB	Dark blue
DET	Detectable
FXD	X-Ray and Metal detectable
GS	Glossy surface
HF	Surface with high coeff. of friction
HR	High release
HP	HP Product system
HY	Hyperclean
LB	Light blue
LF	Low friction surface
R	High transversal stability
S	Soft polyurethane cover (70 Sh.A)
SP	Production width up to 3600 mm
VL	Velvet finish
W	White
XW-P	Production width up to 3500 mm

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


HP[®]AM Transversal profiles

	Code	Type	Material	Hardness	Dimensions base x height mm	Minimum pitch		Min. diameter ⁽¹⁾	
						long. mm	transv. mm	long. mm	transv. mm
	ES993	L20 U HP blue AM	TPU HP [®]	70 Sh.A	10 x 20	-	40	-	40
	ES994	L30 U HP blue AM	TPU HP [®]	70 Sh.A	10 x 30	-	40	-	40
	ES995	L40 U HP blue AM	TPU HP [®]	70 Sh.A	10 x 40	-	40	-	40
	ES996	L50 U HP blue AM	TPU HP [®]	70 Sh.A	10 x 50	-	40	-	40
	ES997	L80 U HP blue AM	TPU HP [®]	70 Sh.A	10 x 80	-	40	-	40
	ES998	L80 U HP blue 55D AM	TPU HP [®]	55 Sh.D	10 x 80	-	40	-	40
	ES1000	T20 U HP blue AM	TPU HP [®]	70 Sh.A	10 x 20	-	40	-	40
	ES1001	T30 U HP blue AM	TPU HP [®]	70 Sh.A	10 x 30	-	40	-	40
	ES1002	T40 U HP blue AM	TPU HP [®]	70 Sh.A	10 x 40	-	40	-	40
	ES1003	T50 U HP blue AM	TPU HP [®]	70 Sh.A	10 x 50	-	40	-	40
	ES1004	T60 U HP blue AM	TPU HP [®]	70 Sh.A	10 x 60	-	40	-	40
	ES1005	T50 U HP blue 55MD AM	TPU HP [®]	55 Sh.D	10 x 50 ⁽²⁾	-	45	-	65
	ES1012	T80 U HP RG blue 55MD AM	TPU HP [®]	55 Sh.D	10 x 80 ⁽²⁾	-	45	-	65
	ES1006	T100 U HP blue 55MD AM	TPU HP [®]	55 Sh.D	10 x 100 ⁽²⁾	-	45	-	65
	ES1015	T100 U HP RG blue 55MD AM	TPU HP [®]	55 Sh.D	10 x 100 ⁽²⁾	-	45	-	65
	ES970	T120 U HP blue 55MD AM	TPU HP [®]	55 Sh.D	10 x 120 ⁽²⁾	-	45	-	65
	ES971	T120 U HP RG blue 55MD AM	TPU HP [®]	55 Sh.D	10 x 120 ⁽²⁾	-	45	-	65
	ES973	T150 U HP blue 55 MD AM	TPU HP [®]	55 Sh.D	10 x 150 ⁽²⁾	-	45	-	65
	ES1013	TS80 U HP blue 55MD AM	TPU HP [®]	55 Sh.D	10 x 80 ⁽²⁾	70	100	-	65
	ES1008	TS100 U HP blue 55MD AM	TPU HP [®]	55 Sh.D	10 x 100 ⁽²⁾	80	100	-	65
	ES1007	TS120 U HP blue 55MD AM	TPU HP [®]	55 Sh.D	10 x 120 ⁽²⁾	90	100	-	65





HP[®]AM Sidewalls

	Code	Type	Material	Hardness	Thickness mm	Dimensions			Min. diameter ⁽¹⁾ mm
						Base mm	Height mm	Pitch mm	
	ES987	C-U 10/20 HP blue AM	TPU HP [®]	85 Sh.A	1.6	22	20	24	50
	ES988	C-U 10/30 HP blue AM	TPU HP [®]	85 Sh.A	1.6	22	30	24	70
	ES989	C-U 10/40 HP blue AM	TPU HP [®]	85 Sh.A	1.6	22	40	24	100
	ES990	C-U 10/50 HP blue AM	TPU HP [®]	85 Sh.A	1.6	22	50	24	120
	ES991	C-U 20/60 HP blue AM	TPU HP [®]	85 Sh.A	1.6	42	60	50	150
	ES992	C-U 20/80 HP blue AM	TPU HP [®]	85 Sh.A	1.6	42	80	50	190
	ES983	C-U 20/40 HP Compact blue AM	TPU HP [®]	92 Sh.A	2.7	42	40	40	100
	ES984	C-U 20/50 HP Compact blue AM	TPU HP [®]	92 Sh.A	2.7	42	50	40	120
	ES985	C-U 20/60 HP Compact blue AM	TPU HP [®]	92 Sh.A	2.7	42	60	40	145
	ES982	C-U 20/80 HP Compact blue AM	TPU HP [®]	92 Sh.A	2.7	42	80	40	200
	ES986	C-U 20/100 HP Compact blue AM	TPU HP [®]	92 Sh.A	2.7	42	100	40	240
	ES1017	C-U 20/120 HP Compact blue AM	TPU HP [®]	92 Sh.A	2.7	42	120	40	290


HYPERCLEAN[™] Guides / Profiles

	Code	Type	Material	Hardness	Dimensions base x height mm	Minimum pitch		Min. diameter ⁽¹⁾	
						long. mm	transv. mm	long. mm	transv. mm
	ES925	K6 HY P W	Polyolefin	85	6 x 4	40	40	30	-
	ES909	K10 HY blue	Polyolefin	85	10 x 6	40	40	65	-
	ES941	K13 HY W	Polyolefin	85	13 x 8	45	45	85	-
	ES897	T40 HY blue	Polyolefin	92	10 x 40	-	40	-	40

DET® Guides / Profiles

	Code	Type	Material	Hardness	Dimensions base x height mm	Minimum pitch		Min. diameter ⁽¹⁾	
						long. mm	transv. mm	long. mm	transv. mm
	ES751	K6 U P blue DET	TPU	85 Sh.A	6 x 3	40	40	35	-
	ES752	K8 U blue DET	TPU	85 Sh.A	8 x 5	40	40	50	-
	ES733	K10 U blue DET	TPU	85 Sh.A	10 x 6	40	40	65	-
	ES826	K13 U blue DET	TPU	85 Sh.A	13 x 8	45	45	85	80
	ES813	K17 U blue DET	TPU	85 Sh.A	17 x 11	45	45	125	120
	ES827	KN13 U blue DET	TPU	85 Sh.A	13 x 8	45	45	60	80
	ES814	KN17 U blue DET	TPU	85 Sh.A	17 x 11	45	45	120	120
	ES844	S8 U blue DET	TPU	70 Sh.A	8 x 8	40	40	70	50
	ES843	S12 U blue DET	TPU	70 Sh.A	12 x 12	45	45	100	80
	ES869	T20 U blue DET	TPU	85 Sh.A	10 x 20	-	45	-	60
	ES870	T30 U blue DET	TPU	85 Sh.A	10 x 30	-	45	-	60
	ES803	T40 U blue DET	TPU	85 Sh.A	10 x 40	-	45	-	60
	ES804	T50 U blue DET	TPU	85 Sh.A	10 x 50	-	45	-	60
	ES871	T60 U blue DET	TPU	85 Sh.A	10 x 60	-	45	-	60
	ES845	T50 U blue DET 55D	TPU	55 Sh.D	10 x 50	-	45	-	65

DET® Sidewalls

	Code	Type	Material	Hardness	Thickness mm	Dimensions			Min. diameter ⁽¹⁾ mm
						Base mm	Height mm	Pitch mm	
	ES848	C-U 10/20 blue DET	TPU	85 Sh.A	1.7	22	20	24	50
	ES849	C-U 10/30 blue DET	TPU	85 Sh.A	1.7	22	30	24	70
	ES850	C-U 10/40 blue DET	TPU	85 Sh.A	1.7	22	40	24	100
	ES851	C-U 10/50 blue DET	TPU	85 Sh.A	1.7	22	50	24	120
	ES852	C-U 20/60 blue DET	TPU	85 Sh.A	1.7	42	60	50	150
	ES853	C-U 20/80 blue DET	TPU	85 Sh.A	1.7	42	80	50	190

MF™ Seamless belts

Type	Outer cover			Traction core	Inner cover			Available thickness ⁽³⁾ mm	Pull for 1% elong. N/mm
	Material	Colour	Sh.A		Material	Colour	Sh.A		
MF R-052	Elastomer	●	45	---	Elastomer	●	45	5÷15	0.1 ⁽⁴⁾
MF R-053	Elastomer	●	45	---	Elastomer	●	65	5÷15	0.1 ⁽⁴⁾
MF D-SIL blue Food Grade	Silicone	●	35	PET	Elastomer	●	90	5÷10	10.0
MF HS W-300	Elastomer	○	40	PET	---	●	---	6÷12	10.0
MF R-300	Elastomer	●	45	PET	---	●	---	6÷12	10.0
MF B-300	Elastomer	●	50	PET	---	●	---	6÷12	10.0

⁽¹⁾ Minimum pulley diameters referred to environment conditions of 20 °C.

⁽²⁾ Available in 800 mm lenght bars.

⁽³⁾ Use of the seamless belt with limit values may reduce its life.

⁽⁴⁾ Strength in N/mm² at 10% elongation.

The technical data of this table has been formulated under normal environment conditions.

They are subject to alteration without notice.

HEADQUARTERS AND PRODUCTION PLANTS

CHIORINO S.p.A.

Via S. Agata, 9
I-13900 Biella, Italy

Tel. +39 015 8489 1
Fax +39 015 8489 161

chiorino@chiorino.com
www.chiorino.com



CHIORINO AFFILIATED COMPANIES

America

CHIORINO AMERICA Inc.
Suwanee, GA
Tel. +1-302-292-1906
info@chiorino.us
www.chiorino.us

SAFARI BELTING SYSTEMS, Inc.
Olathe, KS
Tel. +1-888-662-6611
info@safaribelting.com
www.safaribelting.com

Australia

CHIORINO AUSTRALIA Pty.
Ltd. - Brisbane
Tel. +61-7-32741900
sales@chiorino.com.au
www.chiorino.com.au

Benelux

CHIORINO BENELUX B.V.
Utrecht - Netherlands
Tel. +31-302-413-060
chiorino@chiorino.nl
www.chiorino.nl

Czech Republic

REKO s.r.o.
Jaromer
Tel. +420-491-840012
info@reko-sro.cz
www.reko-sro.cz

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

FRANSTEK BELTS PRIVATE Ltd.
Salcete Goa
Tel. +91 93709 18733
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 (TV)
Tel. +39-0438-430460
chiorinoveneto@chiorino.com

KRUSE srl - Torino
Tel. +39-011-2236878
info@kruseonline.com

Poland

CHIORINO Sp. z o.o.
Bydgoszcz
Tel. +48-(0)52-3487708
chiorino@chiorino.com.pl
www.chiorino.com.pl

Portugal

CHIORINO PORTUGAL, LDA
Alfena Valongo, Porto
Tel. +351-229684442
geral@chiorino.pt
www.chiorino.pt

Romania

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

Slovakia

CHIORINO SLOVAKIA s.r.o.
Nové Zámky
Tel. +421-910-486654
info@chiorino.sk
www.chiorino.sk

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

Ukraine

CHIORINO UKRAINE LLC
Poltava region, Shcherbani village
Tel. +38-050806560
office@chiorino.com.ua
chiorino.com.ua

United Kingdom

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

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

More info on www.chiorino.com

