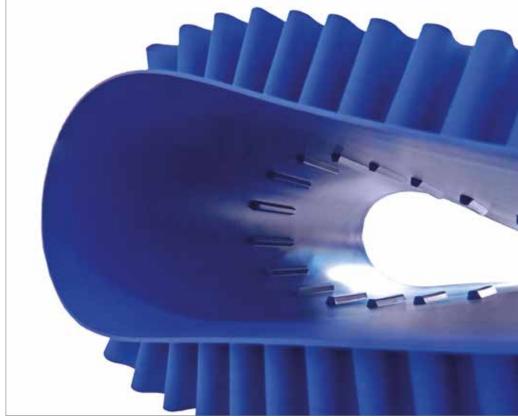


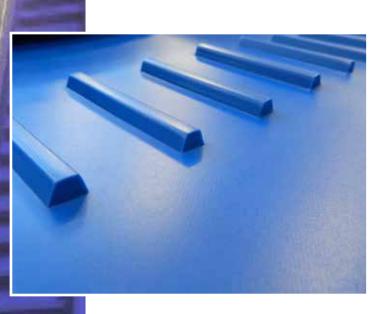
**Partner for** 

# Partner for Homogeneous and Drive belts











# The ultimate solution for total hygiene

**HP COMPACT**® is a homogeneous conveyor and process belts - smooth or positive drive - assuring **total hygiene** and designed to resist the **most severe cleaning** procedures.

It goes beyond the application limits of both modular and monolithic belts, reinforced or not, commonly found in the market.

# **HP COMPACT® conveying systems**





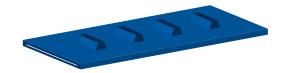


Compact belt design, reinforced traction core.

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

Compact belt having a reinforced traction core and toothed profile on the running side. The HP COMPACT DRIVE® belts for positive drive can be supplied with any kind of teeth and pitch, both standard and customized.











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



# **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)

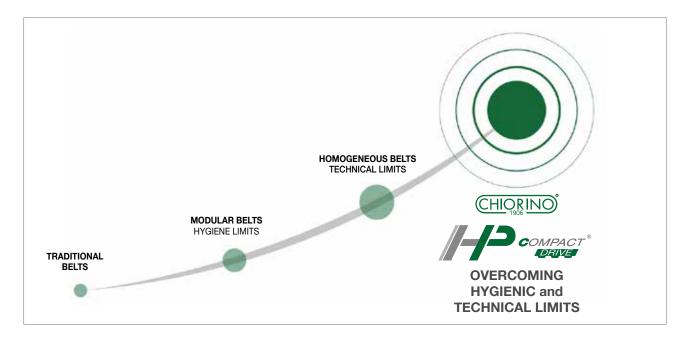
REGULATION NSF/ANSI 3-A 14159-3-2014 and amendments

**USDA (United States Department of Agriculture)** 



# Food belts and hygienic requirements

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



# **HP COMPACT DRIVE®** main benefits

- 100% Food safety
- Superior resistance to washing and sanitizing
- Excellent resistance to fats and oils
- No deformations
- Self-tracking
- Ideal for Z-Conveyors
- Up to 2000 mm width

## **Optimized cost of ownership**

HP COMPACT DRIVE® belts guarantee a considerable **Time**, **Water**, **Energy** and **Maintenance saving** compared to modular and traditional homogeneous or monolithic belts.



-60%



-60%



-50%



-60%

# The benchmark in food processing

The Chiorino HP® conveyor and process belts are today the leading products for the food industry as far as **hygiene**, **performance** and **working life** are concerned.

The HP® belts fully support all the **HACCP practices** through the whole food manufacturing process.



### **HP® SYSTEM main benefits**

- Extraordinary resistance to continuous washing and sanitization processes.
   Ideal for Clean-in-Place systems
- Superior resistance to fats and oils
- Excellent resistance to low temperatures
- Optimized cost of ownership



# PRODUCT SYSTEM

# Resistance to oils and chemical agents

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

# Resistance to hydrolysis

The HP® belts guarantee an excellent resistance to hydrolysis as well as the chemical and mechanical action of washing with hot water and steam, including in continuous systems.

# Resistance to high/low temperatures

The HP® belts offer increased resistance to high temperatures when compared to the traditional polyurethane belts and maintain their characteristics

even at lowest temperatures.

# **Total food safety and water saving**

# Modular belts





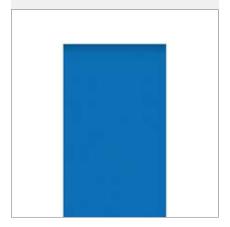
Modular belts require a high initial investment and show critical issues related to cleanability and food safety.

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



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

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



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

HP COMPACT DRIVE® belts' surface is perfectly clean and safe, ready for starting further operations assuring **total food safety**.

# **Excellent resistance to bacterial proliferation**

# Monolithics and traditional homogeneous belts







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

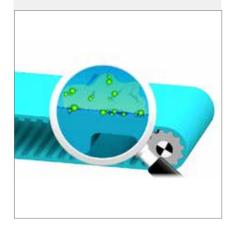
The porous surface of monolithics and traditional homogeneous belts particularly suffers the hydrolisis effect.





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® product system** resists to hydrolisis more than any other belt with no crackings on the surface.



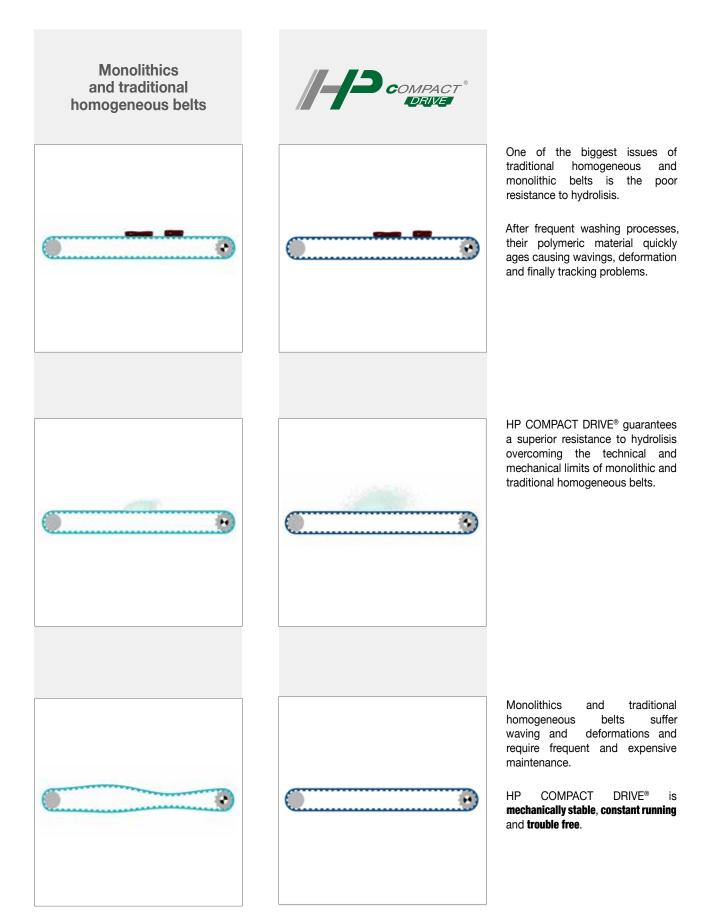


If bacteria are not completely removed there is a considerable risk of bacterial layer formation on the belts' surface.

Thanks to the HP® closed and compact surface, bacteria are completely removed.

This makes HP COMPACT DRIVE® the best solution for total food safety.

# **Excellent mechanical stability**



# Ideal for all conveyor designs

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

### **KEY FEATURES**

### **MAIN BENEFITS**

Compact reinforced traction core



No deformations Cross rigidity Self tracking No elongations Low fitting tension

Exclusive design



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





HP COMPACT DRIVE® 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® is the unique homogeneous reinforced belt available in 2000 mm width.

# **Beyond the limits of custom solutions!**



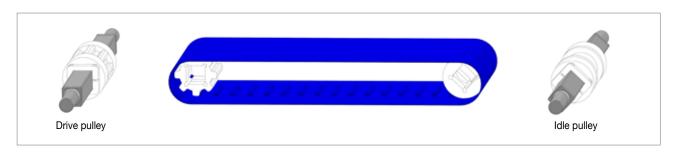


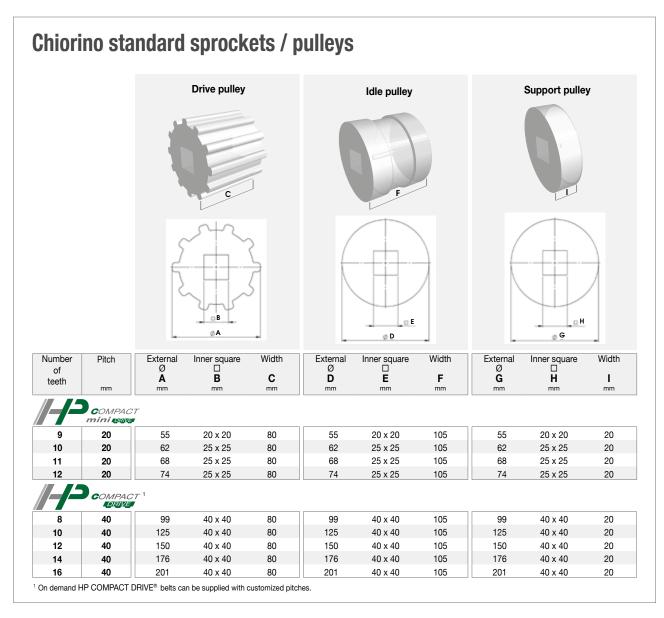
# Pitches and pulleys

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.

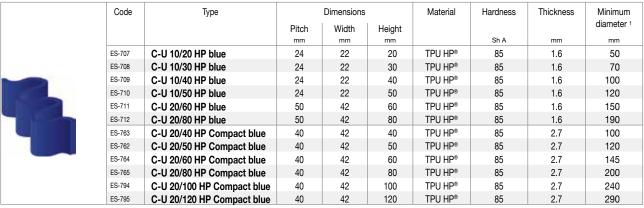




### **Profiles and Sidewalls**

	Code	Туре	Dimensions b x h	Material	Hardness	Min. transversal pitch	Min. transversa diameter 1	
			mm		Sh A / Sh D	mm	mm	
//-/> Tra	ansversal pi	rofiles						
	ES-543	L20 U HP blue	10 x 20	TPU HP®	70 Sh A	40	40	
	ES-546	L30 U HP blue	10 x 30	TPU HP®	70 Sh A	40	40	
	ES-549	L40 U HP blue	10 x 40	TPU HP®	70 Sh A	40	40	
	ES-535	L50 U HP blue	10 x 50	TPU HP®	70 Sh A	40	40	
The same of	ES-538	L80 U HP blue	10 x 80	TPU HP®	70 Sh A	40	40	
	ES-731	L80 U HP blue 55D	10 x 80	TPU HP®	55 Sh D	40	40	
	ES-563	T20 U HP blue	10 x 20	TPU HP®	70 Sh A	40	40	
	ES-560	T30 U HP blue	10 x 30	TPU HP®	70 Sh A	40	40	
1	ES-557	T40 U HP blue	10 x 40	TPU HP®	70 Sh A	40	40	
- 1	ES-554	T50 U HP blue	10 x 50	TPU HP®	70 Sh A	40	40	
	ES-534	T60 U HP blue	10 x 60	TPU HP®	70 Sh A	40	40	
	ES-713	T50 U HP blue 55D	10 x 50	TPU HP®	55 Sh D	40	40	
	ES-793	T100 U HP blue 55MD 2	10 x 100	TPU HP®	55 Sh D	40	50	
	ES-785	T120 U HP blue 55MD 2	10 x 120	TPU HP®	55 Sh D	40	50	





 $<sup>^{\</sup>rm 1}$  Minimum pulley diameters referred to environment conditions of 20°C.  $^{\rm 2}$  Available in 800 mm lenght bars.



HY-FAST™ is a **unique hygienic fastener** designed by Chiorino for the **installation on site** of HP COMPACT DRIVE® food conveyor belts.

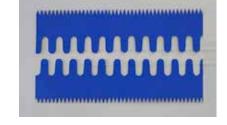
Made of thermoplastic food compliant material, it does not contain any metal component.

### **QUICK & EASY**

Thanks to HY-FAST™ the belt can be easily replaced for the *daily cleaning* procedures then instantly and easily fitted on the machine.

### **KEY BENEFITS**

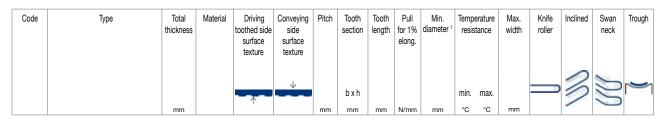
- Food safety
- High mechanical resistance
- Excellent resistance to frequent washings
- Suitable for Clean-in-Place systems
- Downtime reduction





HY-FAST™ is available only for the HP COMPACT 25 series and for belts up to a max. width of 1000 mm.

# **Technical data**



### Positive drive homogeneous belts

NA-1366F_	HP Compact Minidrive 15/20 blue	1.5	TPU HP®	smooth	smooth	20	6 x 3	72	5	25	-30	+90	800	•			
NA-1359C_	D13 HP Compact Drive 20/40 blue	2.0	TPU HP®	smooth	smooth	40	13 x 8	72	8	80	-30	+90	2000				•
NA-1207C_	D13 HP Compact Drive 25/40 blue	2.5	TPU HP®	smooth	smooth	40	13 x 8	72	8	80	-30	+90	2000			•	
NA-1294C_	D13 HP Compact Drive 25/40 PN blue	2.5	TPU HP®	smooth	PN	40	13 x 8	72	8	80	-30	+90	2000		•	•	
NA-1328C_	D13 HP Compact Drive 25/40 RG blue	2.5	TPU HP®	smooth	RG	40	13 x 8	72	8	80	-30	+90	2000		•	•	
NA-1257C_	HP Compact Drive 25/40 VL blue	2.5	TPU HP®	smooth	VL	40	13 x 8	72	8	80	-30	+90	2000			•	
NA-1307C_	D13 HP Compact Drive 40/40 blue	4.0	TPU HP®	smooth	smooth	40	13 x 8	72	15	80	-30	+90	2000			•	

### Homogeneous belts

Code	Туре	Total thickness	Material	Driving toothed side surface texture	Conveying side surface texture	Pitch	Tooth section	Tooth length	Pull for 1% elong.	Min. diameter <sup>1</sup>	Temperature resistance	Max. width	Knife roller	Inclined	Swan neck	Trough
							bxh				min. max.			$/\!\!/$	$\mathcal{Y}$	ightharpoons
		mm				mm	mm	mm	N/mm	mm	°C °C	mm			_	
NA-1366A	HP Compact 15 blue	1.5	TPU HP®	smooth	smooth	-	-	-	5	25	-30 +110	2000	•			
NA-1359A	HP Compact 20 blue	2.0	TPU HP®	smooth	smooth	-	-	-	8	50	-30 +110	2000				•
NA-1207A	HP Compact 25 blue	2.5	TPU HP®	smooth	smooth	-	-	-	8	50	-30 +110	2000			•	
NA-1294A	HP Compact 25 PN blue	2.5	TPU HP®	smooth	PN	-	-	-	8	50	-30 +110	2000		•	•	
NA-1328A	HP Compact 25 RG blue	2.5	TPU HP®	smooth	RG	-	-	-	8	50	-30 +110	2000		•	•	
NA-1328A RG	HP Compact RG 25 blue	2.5	TPU HP®	RG	smooth	-	-	-	8	50	-30 +110	2000			•	
NA-1257A	HP Compact 25 VL blue	2.5	TPU HP®	smooth	VL	-	-	-	8	50	-30 +110	2000			•	
NA-1307A	HP Compact 40 blue	4.0	TPU HP®	smooth	smooth	-	-	-	15	80	-30 +110	2000			•	

Minimum roller diameter is dependent on the joint recommended by Chiorino.
 The technical data are valid under normal environmental conditions

and are subject to change without notice.

**EXPLANATION OF TYPE DESIGNATION** RG HP Compact **Drive** 25 / 40 Compact belt design, Product Toothed Thickness Pich PN Pyramid negative RG Rice grain system HP® profile on the mm/10 mm VL Velvet finish reinforced running side traction core Minidrive: knife roller

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