FELTNOVA

Confectionery Belt Selection Checklist

Product: type, size, weight, fat and sugar content; wrapped or unpackaged.

Process: product and ambient temperature, speed, load and incline.

Equipment: belt width and length, smallest roller, drive and transfer gaps.

Cleaning: chemicals, concentration, temperature, frequency and access.

Documentation: request food-contact documentation for the selected material and use.

Validation: trial grip, release and tracking with representative product.

Application planning guide. Not a product specification or certificate.