Feltnova

Conveyor Specification Checklist



Product and process

Fish species and dimensions; smallest portion; product temperature; wet, oily or frozen condition; direct food contact or packaged product.

Conveyor geometry

Belt width and length; load; speed; incline; minimum pulley diameter; transfer gaps; curves; drive and tensioning arrangement.

Environment

Operating and cleaning temperature ranges; chemicals and concentrations; rinsing and drainage needs; freezing and defrost cycles.

Validation

Confirm material grade, food-contact documentation and equipment compatibility for the intended use. Validate inspection, weighing and metal detection with the actual equipment and product.

Application guidance only. Confirm the selected belt specification and current supporting documents with Feltnova before use. Illustrations are AI-generated application concepts.