

Designing modular belt conveyors for easier inspection and cleaning

Hygiene performance depends on the complete conveyor—not the belt alone. Belt construction, frame access, water management and the documented sanitation process should be reviewed together.

Design priorities

Open access

Provide room to inspect the belt, hinges, sprockets, wear strips, return path and the underside of the carryway.

Drainage

Select suitable open area and avoid pockets that retain water, soil or cleaning solution.

Material compatibility

Confirm belt, rod, sprocket and wear-strip materials against food contact needs, temperature and chemicals.

Controlled tension

Maintain correct sprocket engagement and catenary sag so the belt can be lifted or released safely where designed.

Typical cleaning sequence

1. Stop, isolate and secure the conveyor in accordance with the site's safety procedure.
2. Remove gross debris without damaging belt modules, hinges or accessories.
3. Apply the approved cleaning method at validated concentration, temperature and contact time.
4. Rinse or complete the required finish step, then inspect accessible product-contact and return surfaces.
5. Check modules, rods, sprockets, wear strips and belt tracking before restart.

What to confirm with FELTNOVA

Product handled, required certifications, sanitation chemicals, exposure time, cleaning temperature, mechanical load, surface style and any detectable or low-temperature requirements.