



MODUTECH[®]
Movement Technologies

Meat Processing Belts



BELTSERVICE
CORPORATION

beltservice.com | 800-928-9995



We Turn Ideas into Reality

As Modutech, one of the leading companies in the plastic modular belt industry, we continue to grow rapidly. With 2 factories spanning over 15,000 m² production area, we offer our customers the advantages of flexible manufacturing, exceptional service, and just-in-time delivery. We carry out all mold manufacturing in-house to ensure complete control over quality and precision.

With the addition of our new Modutech facility, we have doubled our production and stock capacity, all while maintaining the highest product quality.

We continue to expand our product range each day, committed to offering the widest selection in the industry.

We proudly serve the globe, with a presence in more than 80 countries across six continents.

Fuelled by our flexibility, comprehensive pre-sales and after-sales service, and strong focus on product quality, we build long-term collaborations with distributors, OEMs, and industrial companies around the world.

Our dedicated teams work 24/7 in three shifts to respond swiftly to your requests and urgent needs.

Carrying your business forward—today, tomorrow, and always.



Why Modutech?



Innovative Solutions for the Meat Processing Industry

At Modutech, we understand that hygiene, durability, and operational efficiency are critical in the meat industry. That's why our modular conveyor belt systems are engineered to meet the toughest demands of meat production, delivering reliable, seamless performance every time.

Our belts resist harsh cleaning agents, are easy to maintain, and help reduce downtime keeping your production line running smoothly. From cutting and deboning to packaging and distribution, Modutech conveyor solutions optimize your workflow for maximum productivity.

Choose Modutech for durable, hygienic, and high-performance conveyor belts designed specifically for the unique challenges of meat processing.



Enhancing Efficiency and Productivity

Streamline your meat production operations with Modutech modular belts designed to adapt to your evolving needs. Our solutions minimize downtime, improve performance, and maintain the highest hygiene standards crucial for meat processing environments. By combining advanced technology with expert engineering, we help you increase productivity, reduce operational costs, and ensure smooth, reliable workflows—supporting your commitment to quality and safety every step of the way.



Effortless Cleaning for Maximum Hygiene

Maintaining impeccable cleanliness is critical in the meat processing industry, where hygiene standards are uncompromising. Our modular conveyor belts are specifically designed for easy and thorough cleaning, helping you uphold the highest sanitation requirements without slowing down your production. Featuring open-hinge designs, smooth surfaces, and minimal gaps, our belts simplify residue removal and prevent bacterial buildup. Built to withstand harsh cleaning agents and high-pressure washing, they offer long-lasting durability even under rigorous cleaning routines. With Modutech, you maintain peak hygiene while reducing cleaning time and effort—keeping your operations safe, compliant, and efficient.



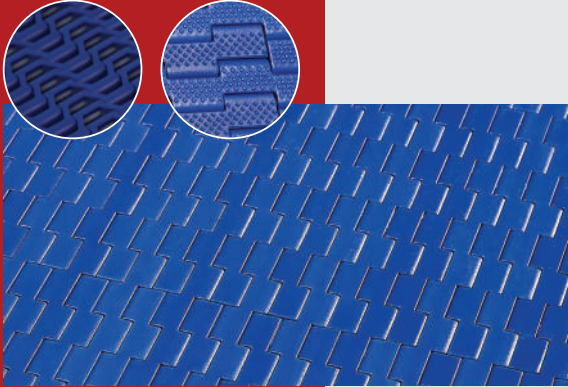
Optimizing Meat Processing Lines

Modutech delivers the ideal belt solutions for every stage of the meat processing workflow, including cutting, deboning, trimming, slicing, cleaning, sorting, further processing, freezing, and packaging.



Task-Oriented Belting Solutions

0,3 Inch – 8 mm Micropitch Belt Series

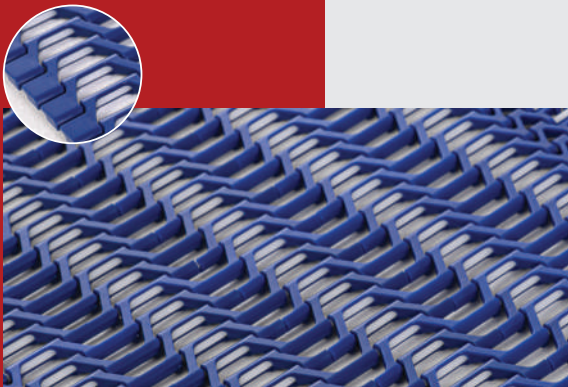


MP80 C

Tight Transfer Belt

- Flat top micropitch belt design
- Suitable for nosebar/knife edge applications
- Flexible and strong product
- Flush grid and non-slip surface options

0,5 Inch – 12,7 mm Minipitch Belt Series



MD127 GAP50%

Transfer Belt

- 50% open area for an excellent airflow
- Self cleaning surface
- Suitable for marinating, breadmaking machines and freezing
- Optional Flat Edge version

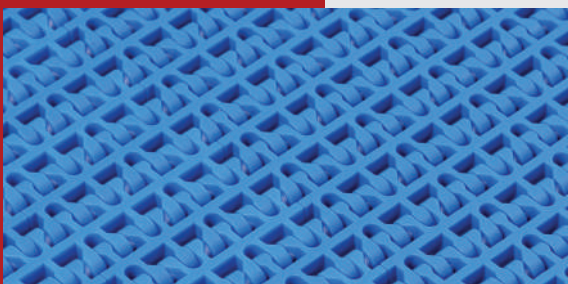
0,6 Inch – 15,24 mm Minipitch Belt Series



HC152 C

Processing Belt

- Flat top minipitch belt design
- Reduced polygon effect for smooth product transfer
- Suitable for knife edge/nosebar applications

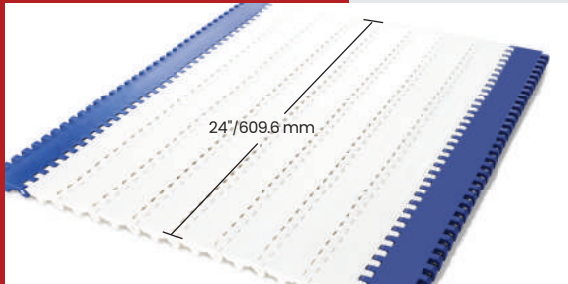


HC152 FG

Processing Belt

- Optimal open area for drainage and airflow
- Suitable for nosebars/knife edge applications and rollers
- Rubber top friction surface option for incline/decline conveyors

2 inch – 50,8 mm Modular Belt Series



HC508 C-MTW

Cutting & Deboning Belt

- Single modules up to 24" / 609.6 mm wide
- Adjusted belt top surface
- Impact and cut resistant belt material options
- Open hinge design to reduce bacteria growth



HC508 C

Meat Processing Belt

- Closed flat top surface
- Unique sprocket engagement
- Open hinge design to reduce bacteria growth
- Nub top surface option



EC508 C

Meat Processing Belt

- Easy to clean design
- Strong and thick belt design
- Unique sprocket engagement

Sideflexing/Radius Modular Belt Series



EC254 TR

Radius Belt – 1 inch / 26 mm

- Easy to clean design
- Radius and straight product transport
- Cooling, draining and freezing applications
- Suitable for spiral freezers

Applications Table

Belt Code	Surface Type	Meat (Beef & Pork) Processing																						
		slaughtering	Cutting / deboning lines	Bone takeaway	Dressing lines	Trimming	Slicing	Fat line	Offal / Lung lines	Hide lines	Marination lines	Breading machines	Freezing lines	Hoof / Shank lines	Bone incline decline	High impact / Shute Discharge	Transfer Conveyors	Elevators	Bacon microwave	Metal detectors	Shrink lines	Minced meat lines	Spiral freezer	Box handling
0.3 inch – 8 mm Modular Belt Series																								
MP80 C	Flat Top		POM														POM			POM		POM		POM
MP80 FG	Flush Grid										POM	POM												POM
MP80 NS	Non Slip																					POM		POM
0.5 inch – 12,7 mm Modular Belt Series																								
MD127 GAP50%	Flush Grid										PP POM	PP POM	POM				PP POM			PP POM				
HC127 C	Flat Top										PP POM	PP POM	POM				PP POM			PP POM				
EC127 C	Flat Top																PP			PE				
EC127FG	Flush Grid																PP			PE				
0.6 inch – 15,24 mm Modular Belt Series																								
HC152 C	Flat Top										PP POM	PP POM	POM				PP POM			PP POM				
HC152 FG	Flush Grid										PP POM	PP POM												
HC152 FG-GT	Grip Top																PP	PP						PP
1 inch – 25,4 mm Modular Belt Series																								
EC254 C	Flat Top					PE POM	PE	PE POM	PP POM									PE POM		PE		PE POM		
EC254 GT	Grip Top																PP	PP						PP
EC254 NT	Nub Top												PE POM					PE						
MD254 FG	Flush Grid										PP POM	PP POM	PE POM					PE						PP POM
MD254 GAP48%	Flush Grid												PE POM								EHT			
2 inch – 50,8 mm Modular Belt Series																								
EC508 C	Flat Top	PE POM	POM	PE	PP POM	PP POM	PE	PP POM	POM						POM			PP POM		PE		PE POM		PP POM
EC508 GT	Grip Top																	PP						PP
EC508 PR22%	Perforated Flat Top				PP POM	PP POM												PP POM		PE				
EC508 NT	Nub Top																	PE						
HC508 C	Flat Top	POM	POM	POM	PP POM	PP POM	PE	PP POM	POM						POM			PP POM		PE		PE POM		PP POM
HC508 C-MTW	Flat Top - Mold to Width	POM IR, CR	POM IR, CR	POM IR, CR	POM	POM	PE	PP POM	POM						POM IR, CR	POM IR, CR		PP POM		PE		PE POM		PP POM
Sideflexing/Radius Modular Belt Series																								
EC254 R	Flush Grid																						POM	
EC254 R-GT	Grip Top																	PP						PP
EC254 TR	Flush Grid																						POM	
EC381 R	Flush Grid																						POM	
EC508 R	Flush Grid																						POM	
EC508 TR	Flush Grid																						POM	

Materials:

PP: Polypropylene, POM: Polyoxymethylene, PE: Polyethylene, EHT: Extra High Temperature, IR: Impact Resistant, CR: Cut Resistant

The provided selection tables highlight standard belt types and materials as general recommendations. Depending on specific application requirements, other belt types or materials may be more appropriate. For special applications, please contact with Modutech representatives.

Proud Member of



Full Compliance with Global Food Safety Standards

Modutech food conveyor and processing belts are meticulously engineered to meet the stringent food safety and plastic regulations, such as FDA, USDA, EC 1935/2004 and EU No.10/2011.

We offer you the right design, color and material that supporting your ISO 22000 requirements (previously HACCP).



Highest Quality

Modutech is certified according to ISO 9001:2015, ISO 14000:2015 and ISO 45001:2018.

We do everything to ensure full compliance with international standards and earning your trust every step of the way.



Expert Service

Our global network stands ready to support you, wherever you are.

Need engineering advice, a quote, or help with an order? We've got you covered!



(Regulation EU/10 /2011)



OIC/SMIIC 1:2019

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1872 Cad. No:13
Turgutlu / Manisa - TURKEY

Factory 2

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