



MODUTECH[®]
Movement Technologies

Bakery Processing Belts



www.modutech.com.tr

MODUTECH is a brand of İŞÇİMENLER Group



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?



Reliable Belt Solutions for the Bakery Processing

At Modutech, we understand that hygiene, durability, and operational efficiency are critical in the bakery industry. That's why our modular conveyor belt systems are engineered to meet the high standards required in bakery operations, 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 dough handling, baking, cooling to packaging, Modutech modular belts optimize your workflow for maximum productivity.

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



Boosting Efficiency and Productivity in Bakeries

Streamline your bakery operations with modular belts designed to adapt to your evolving needs. Our solutions minimize downtime, improve performance, and maintain the highest hygiene standards crucial for food production 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 and Maximum Hygiene

Maintaining impeccable cleanliness is critical in the food production environments like bakeries, 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 your Production Processes

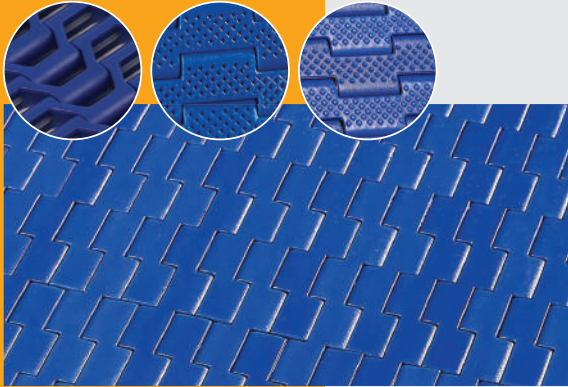
Modutech provides the most suitable belt solutions for every process in the bakery production, including:

Raw dough handling, proofing lines, oven infeed-outfeed, incline-decline conveyors, metal detectors, spiral systems for proofing, cooling and freezing.



Task-Oriented Belting Solutions

0,3 Inch – 8 mm Micropitch Belt Series



MP80 C

Tight Transfer Belt

- Closed and flat top surface
- Flexible and strong product
- Quick installation and easy maintenance
- Flush Grid, Non-Slip and Negative Pyramid surface options

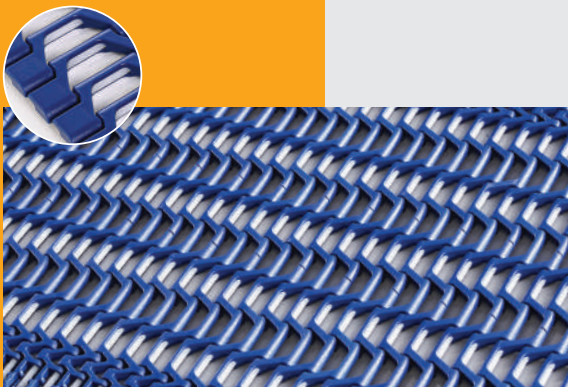
0,5 Inch – 12,7 mm Minipitch Belt Series



EC127 C

Handling Belt

- Easy to clean design
- Quick installation and easy maintenance
- Strong and thick belt design



MD127 GAP50%

Cooling & Transfer Belt

- Flush grid surface & high open area
- Excellent airflow and drainage
- Suitable for nosebar/knife edge applications
- Flat Edge option

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



HC152 FG

Handling & Transfer Belt

- Strong and lightweight belt design
- Optimal open area for drainage and airflow
- Suitable for nosebar/knife edge applications
- Rubber Top option for incline/decline conveyors

1 Inch – 25,4 mm Modular Belt Series



MD254 FG

Handling Belt

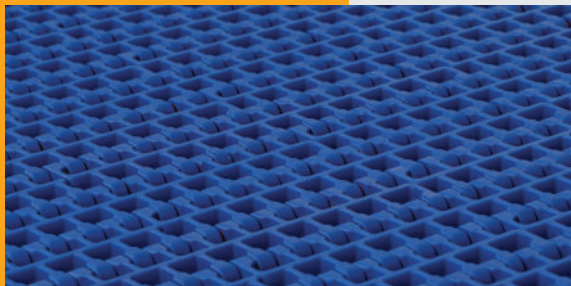
- Strong and thick belt design
- Quick installation and easy maintenance
- Suitable for spiral feeding operations
- Excellent for oven outfeed and cooling conveyors



MD254 GAP48%

Cooling Belt

- Flush grid surface & high open area
- Excellent for oven outfeed and cooling conveyors
- Strong and thick belt design



SM254 FG50%

Cooling Belt

- Minimized contact surface
- 50% open area
- Efficient airflow for cooling conveyors
- Flame retardant material (UL94 Certified)

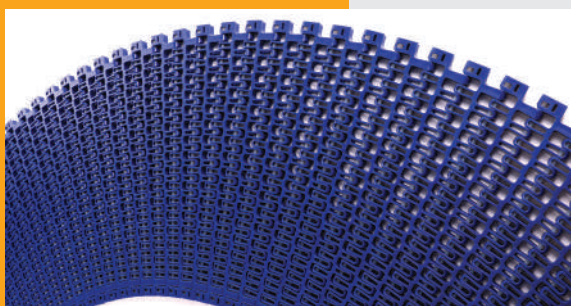
Sideflexing/Radius Modular Belt Series



EC254 TR

Sideflexing Belt – 1 inch / 26 mm pitch

- Radius and straight product transfer
- Flush grid surface
- Flexible and strong belt design



EC508 TR

Spiral Belt – 2 inch / 50,8 mm pitch

- Strong and thick belt design
- Radius and straight product transfer
- Cooling, draining and freezing applications
- Suitable for spiral freezers

Applications Table

Belt Code	Surface Type	Bakery Processing													
		Raw dough handling	Divider	Proofing lines	Oven infeed / outfeed	Cooling lines	Coating / glazing lines	Freezing lines	Incline / decline conveyors	Metal detectors	Spiral infeed / outfeed	Spiral / proofing / cooling / freezing	Conditioning lines	Laminating lines	Pan handling
0.3 inch – 8,00 mm Modular Belt Series															
MP80 C	Flat Top	POM			POM						POM				
MP80 FG	Flush Grid				POM	POM	POM								
MP80 NS	Non Slip	POM			POM						POM				
MP80 NP	Negative Pyramide			POM											
0.5 inch – 12,7 mm Modular Belt Series															
MD127 GAP50%	Flush Grid				POM	POM	POM								
EC127 C	Flat Top	POM		PP POM						PP PE				PP PE	
EC127 GT	Grip Top								PP						PP
EC127 FG	Flush Grid		PP		PP	PP POM	PP POM	PE POM		PE	PP		PP		
SM127 C	Flat Top	POM	POM	POM											
SM217 FG	Flush Grid		POM	POM											
SM127 CRV	Flush Grid	POM	POM	POM											
0.6 inch – 15,24 mm Modular Belt Series															
HC152 C	Flat Top	PP POM	POM	PP POM											
HC152 FG	Flush Grid		PP POM			PP POM	PP POM	PE POM							
HC152 FG-GT	Flush Grid Grip Top								PP						PP
1 inch – 25,4 mm Modular Belt Series															
EC254 C	Flat Top	PP POM		PP				PE		PP PE				PE	
EC254 GT	Grip Top								PP						PP
MD254 C	Flat Top														PP POM
MD254 C-RT	Roller Top														PP POM
MD254 FG	Flush Grid					PP POM	PP	PE POM	PP POM	PP	PP POM		pp		POM
MD254 FG-RT	Roller Top														POM
MD254 GT	Grip Top								PP						PP
MD254 GAP48%	Flush Grid			PP POM	POM										
SM254 FG50%	Flush Grid				PA	PA									
2 inch – 50,8 mm Modular Belt Series															
HC508 C	Flat Top	PE POM												PP PE	
EC508 C	Flat Top	PE POM												PP PE	
EC508 C-RT	Roller Top														POM
MD508 FG	Flush Grid					PP POM									
MD508 FG-RT	Roller Top														POM
Sideflexing/Radius Modular Belt Series															
EC254 R	Flush Grid											POM			
EC254 R-GT	Grip Top								PP						
EC254 TR	Flush Grid											POM			
EC381 R	Flush Grid											POM			
EC508 TR	Flush Grid											POM			

Materials:

PP: Polypropylene, POM: Polyoxymethylene, PE: Polyethylene, PA: Polyamide (Nylon)

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



MANİSA Headquarters**Factory 1**

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1872 Cad. No:13
Turgutlu / Manisa - TURKEY

Factory 2

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