



## Continuous Bakery System Chains and Solutions



# Your Experienced Partner

## PROVIDING CHAIN SOLUTIONS FOR OVER 40 YEARS.

Frost's service to the Bakery Industry started in Grand Rapids, Michigan over four decades ago with a simple handshake and a promise to deliver high-quality products. Today, we manufacture a variety of bakery chains and components for the Proofer and Oven stages of Continuous Bakery Systems. Most notably, we are the original manufacturer of Lanham and AMF Bakery System chains. We provide engineered chain solutions for both small and large bakery applications. Our experienced assembly team can then build your particular chain while guided by a long Frost tradition of quality standards and methodology.

## EXPECT EXCELLENCE

Our approach to design and manufacturing makes us the "go-to" manufacturer for Continuous Bakery Chains. When working with Frost, you can expect to be provided with:

- **Proven chain performance that outlasts the competition.**
- **Timely delivery by maintaining sufficient inventory levels.**
- **Continuous Proofer and Oven Chains designed to run smoothly.**
- **Original manufacturer of most Continuous Chain Solutions.**
  - **AMF BAKETECH**
  - **The Middleby Corporation**
  - **Baker Thermal Solutions**
  - **Baker Perkins**
  - **Global Bakery Solutions**
- **100% compatible with Stewart Style Systems.**
- **Exceptional customer service.**
- **Ability to maximize bakery conveyor performance.**

## ACCOMPLISHED CAPABILITIES

Built with an engineering foundation, Frost has been designing state-of-the-art chain solutions that can handle the extreme operating requirements of bakeries. Our products are proven to be long lasting and higher quality when compared to other chain manufacturers because they are built with the following benefits:

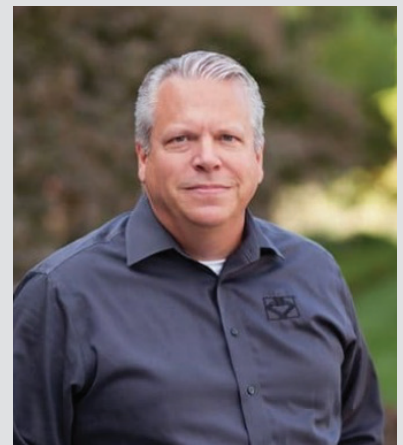
- **Manufactured using High Grade Steel.**
- **Designed to operate in high baking temperatures.**
- **750 pounds of maximum rated chain pull.**
- **Ultimate tensile strength exceeds 10,000 pounds.**
- **Heat treated, plated and assembled in the United States.**
- **All chains and spare parts are put through a rigorous quality check.**



## YOUR FROST CONTACT

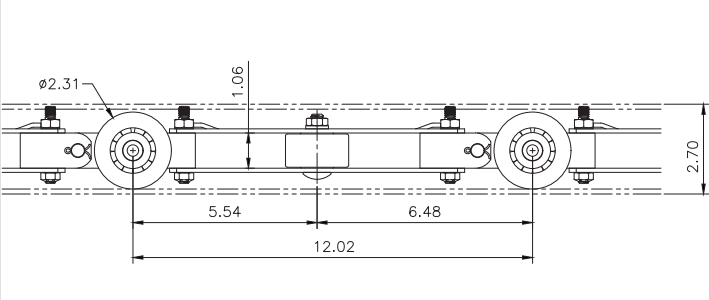
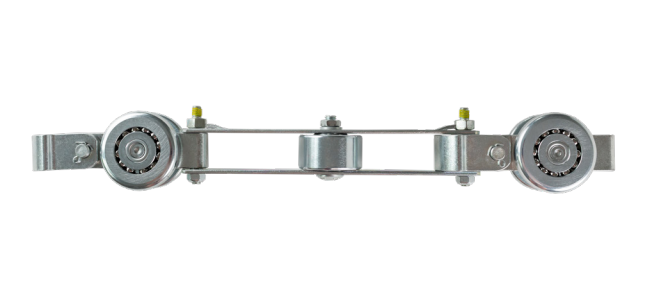
Our Bakery Sales Account Manager will be with you every step of the purchasing process—from recommending a solution, to providing spare parts, to overseeing installation if desired.

**Chuck Deschaine**  
Sales Account Manager  
[cdeschaine@frostinc.com](mailto:cdeschaine@frostinc.com)  
616.885.3496

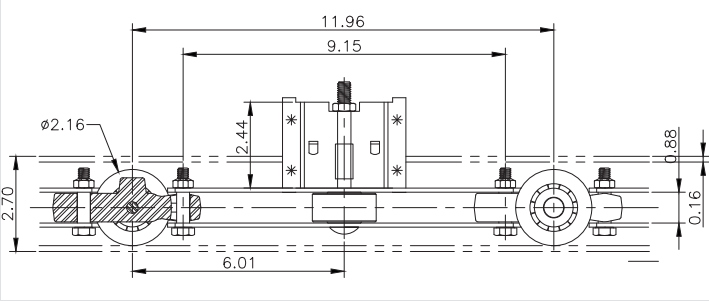
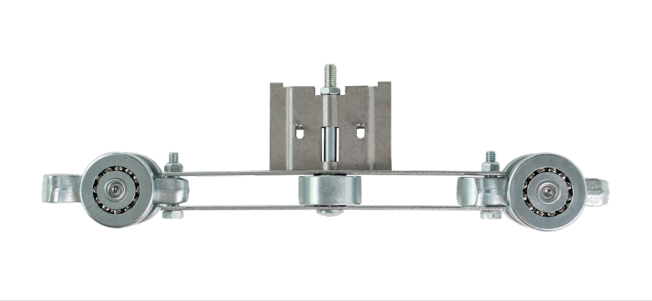


# Proofer Chains

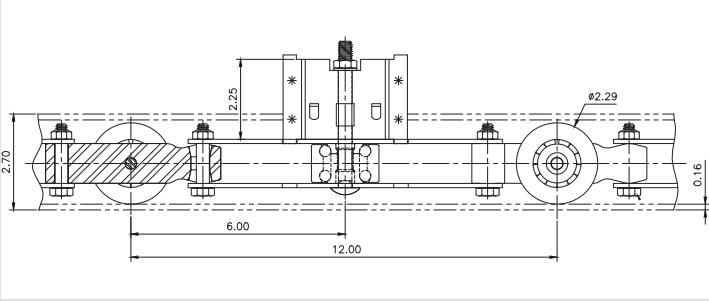
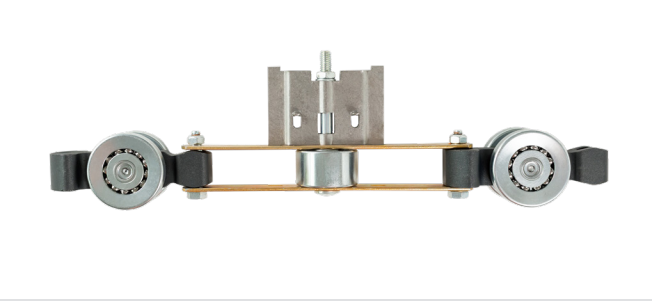
AMF BAKETECH – 0548100



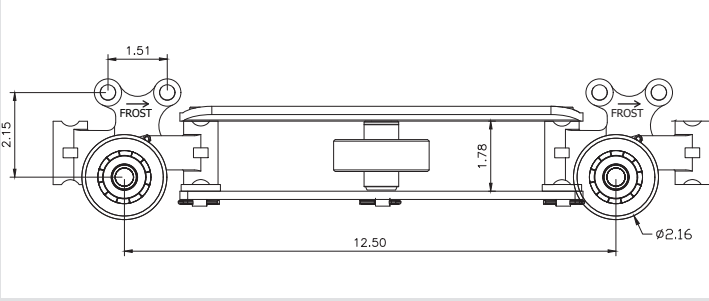
ORIGINAL STYLE – 0523600



LANHAM - NEXT GENERATION – 0563000



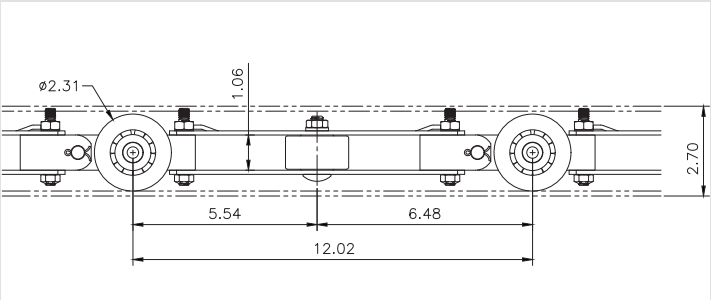
STEWART STYLE – 0589000



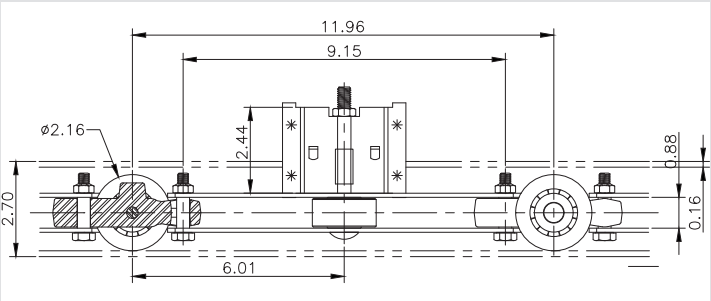
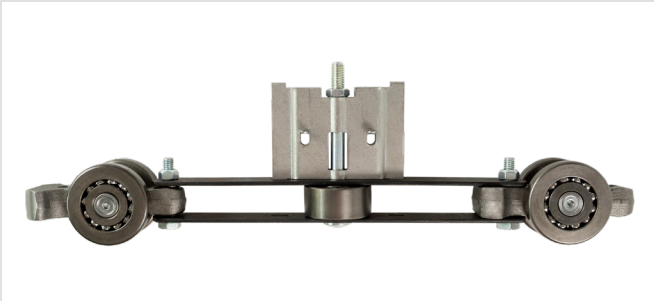


# Oven Chains

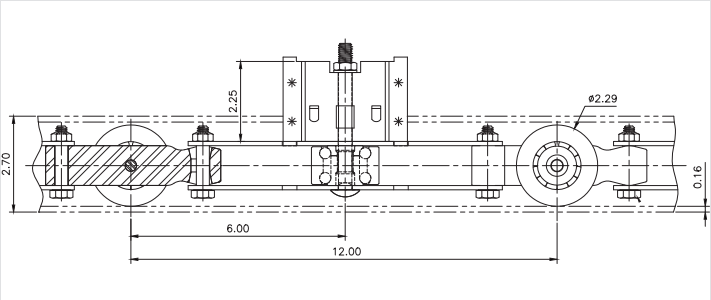
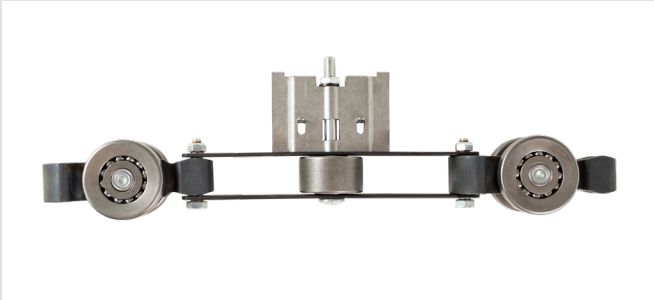
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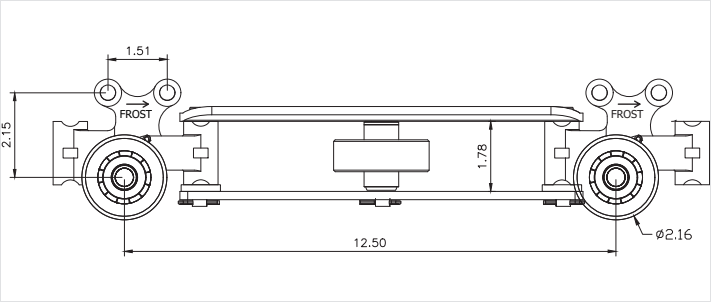
ORIGINAL STYLE – 0523500



LANHAM - NEXT GENERATION – 0562500



STEWART STYLE – 0589500





## NEED REPLACEMENT PARTS?

Customer needs can range from thousands of feet of Continuous Bakery Chain to a handful of spare parts. Frost supplies an assortment of replacement parts for Proofer and Oven chains to assist customers with uninterrupted operation of their chains. We currently offer the following spare parts:

- **Pendants**
- **Wheel Assemblies**
- **Carriage Bolts**
- **Guide Wheels**
- **Grids**
- **High Performance Proofer and Oven Oil**



# CHAIN WEAR MONITORING SYSTEM

Frost recommends periodically reviewing and lubricating your conveyor systems to prevent costly line downtime. We provide portable and permanent Chain Wear Monitoring Systems that can help predict failures before they happen. Please contact Frost's Sales Account Manager for more information.

## BENEFITS

- **Monitors can be configured to any bakery system.**
- **No dedicated computer needed to run the system.**
- **24/7 chain monitoring.**
- **Simple interface that is easy to use.**
- **Monitor interface anywhere in your facility.**





Grand Rapids, MI | [frostinc.com](http://frostinc.com) | 616.453.7781