

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.

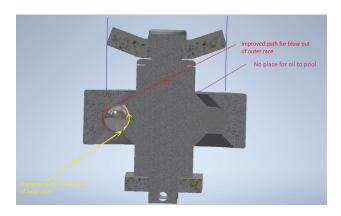
EXPECT EXCELLENCE

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.

INNOVATIVE ENGINEERING

Frost has designed state-of-the-art, innovative chain solutions specifically for bakeries that can handle extreme operating requirements in demanding environments. As a testament to our innovative capabilities, the Frost Engineering team has designed a new Single Ball Path Guide Wheel compared to the more traditional Double Ball Path Guide Wheel. The improved Guide Wheel possesses the following benefits:



- Longer bearing life.
- · Higher load rating.
- Less wear due to decreased stress on bearing contact and fewer ball revolutions.
- Improved air flow at blow off stations to make cleanout of debris more effective.
- Heat treated, plated, and assembled in the United States.
- All chains and spare parts are put through a rigorous quality check.
- Manufactured using High Grade Steel.



CONTACT FROST INC.

Our Sales Team

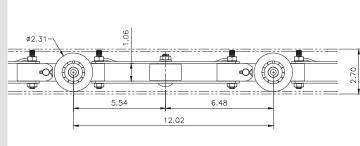
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Proofer Chains

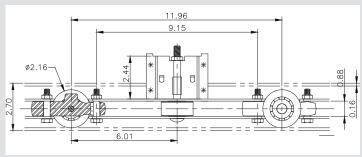
AMF BAKETECH - 0548100





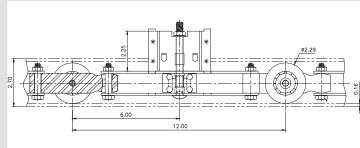
ORIGINAL STYLE - 0523600





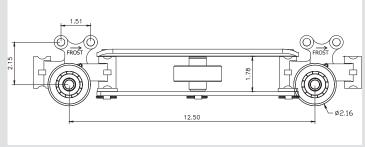
LANHAM - NEXT GENERATION - 0563000





STEWART STYLE - 0589000

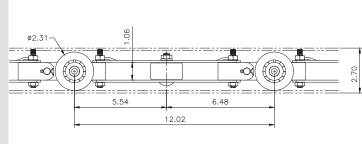




Oven Chains

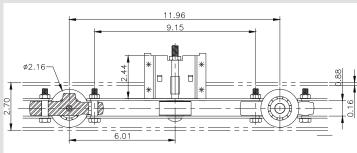
AMF BAKETECH - 0548510





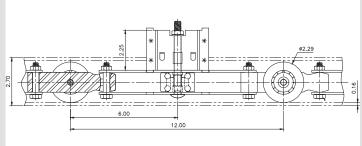
ORIGINAL STYLE - 0523500





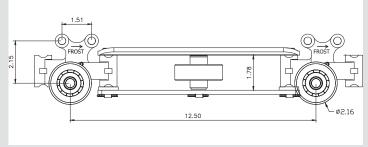
LANHAM - NEXT GENERATION - 0562500





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.



