



Bakery Industry Products

Power and Performance

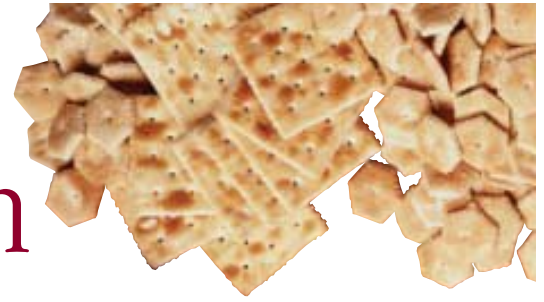
For Bakery Operations



- Increase profitability
- Improve operations
- Enhance equipment reliability

Solutions for commercial bakeries

Rise to the Occasion



U.S. Tsubaki offers the widest range of power transmission components to keep your operation running at peak capacity. Our state-of-the-art, ISO-certified manufacturing facilities are designed to turn out the quality and reliability you need.

- We carry more than 46,000 different designs of attachment chains. Many were developed for specific bakery applications and are in-stock for quick delivery.
- We have more kinds of corrosion-resistant products than any other supplier, including lube-free corrosion-resistant chains for clean, maintenance-free operations.
- Our heavy-duty chains are press-fit to keep dust and fines out for longer service life.

- Precision-length chains are matched and tagged to keep double-strand equipment running at optimum performance.
- Heavy-duty sprockets stand up to humidity, cold, and heat with longer service life and lower maintenance costs.
- Our freezer chains stand up to demanding conditions and keep product moving through the cycle.
- Oven chains have flatted pins to allow for mechanical locking.
- Proofer chains are manufactured with alloy pins, bushings, and rollers to provide the strength and tolerance needed to accommodate this specialized application.

To revitalize and reenergize bakery equipment,

oven and proofer chains — customized to meet your requirements

- Material selection and manufacturing techniques (holding pitch, tight clearances, and maximum press fits) ensure even wear throughout the chain. In multi-strand applications common in bakeries, even wear is critical to successful operations.
- Specially designed lubrication ports through the pins and bushings, as well as special coatings, help extend the service life of long-wearing engineering class chains.
- Heat treatments, including case-hardened, vacuum, boronizing, and powder coating, keep oven and proofer chains operating in tough conditions.





innovations improve operations

Tsubaki developed a number of enhanced and innovative chains to meet the increasing needs of a growing, successful bakery operation.

Increased Corrosion Resistance

- Stainless Steel Chains and Food-Grade Stainless Steel Sprockets stand up to humidity and washdown conditions.
- ULTRA WP® Chains and Sprockets provide the strength of carbon steel and corrosion resistance approaching stainless to operate in high humidity and washdowns.



Improved Lube-Free Applications

- LAMBDA® Chains, with special oil-impregnated bushings, offer maintenance-free operations and heat resistance up to 302°F.
- Xceeder™ Chains with unique, oil-impregnated felt seals keep lubrication in, and dirt and abrasives out.
- LS Chain® — lube-free stainless steel chains — provide maintenance-free operations.

Reduced Risk of Contamination

- Antimicrobial Chains reduce the risk of enteric pathogens in your facility, processes, and products.
- Plastic Chains and Sprockets ensure the quality of delivered goods in every batch.

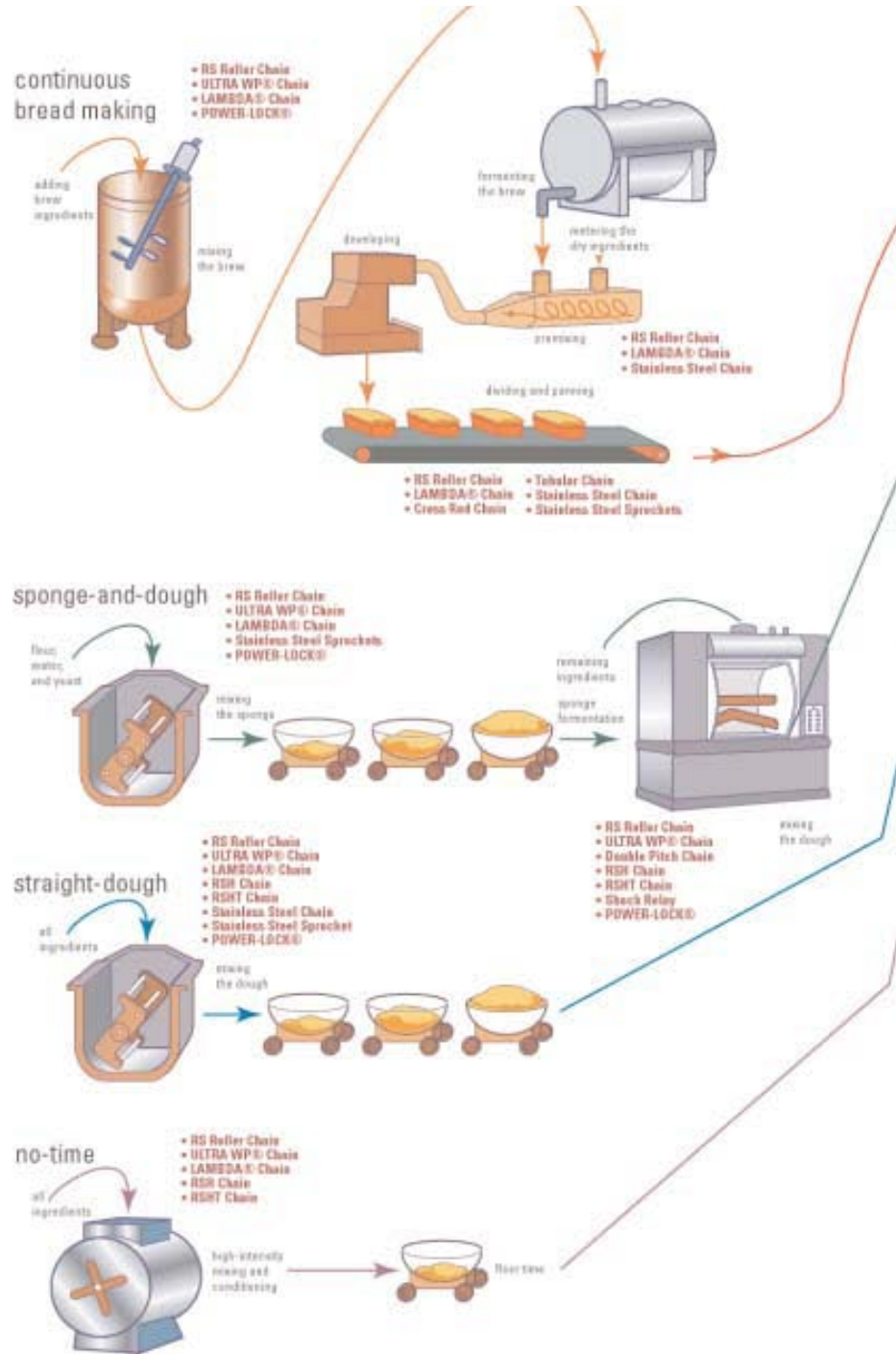


products keep your lines moving

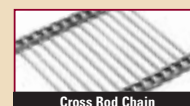
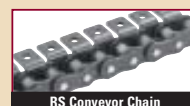
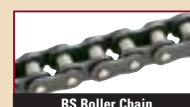
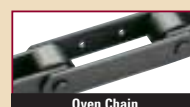
Tsubaki builds the most reliable power transmission products for your bakery application. That means you get real value for your investment. For more than 50 years, we have been serving the needs of commercial bakeries.

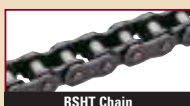
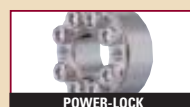
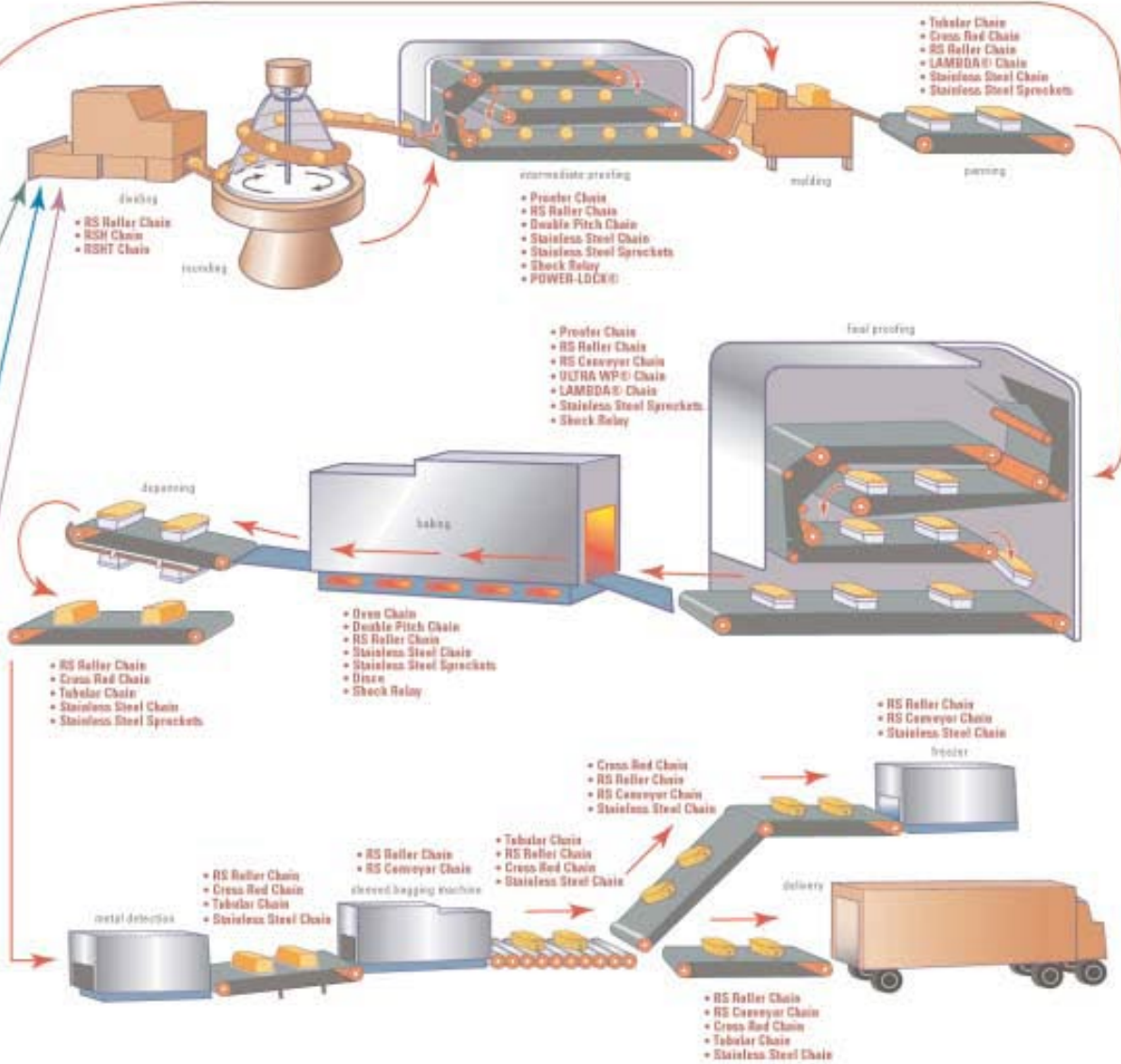
Whether you are an original equipment manufacturer or you want to revitalize your facility, Tsubaki has the products—and the prompt turnaround—you need.

- Attachment Chains
- Oven Chains
- Proofer Chains
- Cross Rod Chains
- Live Tubular Chains
- Standard Conveyor Chains
- High-Performance Drive Chains
- Bucket Elevator Chains
- Sprockets
- Shock Relay



Tsubaki products for every step of the bakery process:





Tsubaki is the right choice

Your customers demand fresh baked goods. To keep your products moving from mixing to packaging... to deliver the freshest products you can to your customers, count on Tsubaki high-quality drive and conveyor chains, engineering class chains, sprockets, and components. Commercial bakeries face tough operating challenges every day. Perishable products move through complex mixing, proofing, baking, cooling, and packaging operations where minutes matter. Extreme temperatures and humidity take a heavy toll on chains. Dust, salt, and fines can wear out pins and bushings. Tsubaki power transmission products solve your toughest operating challenges.





The formula for bakery success

- Reduce downtime
- Improve operations
- Increase reliability

Call today.

