



# Frost Inc.

2020 Bristol NW  
Grand Rapids MI, 49504 USA

telephone: +1.800.783.6633 | fax: +1.616.453.2161 | [www.frostinc.com](http://www.frostinc.com) | [frost.sales@frostinc.com](mailto:frost.sales@frostinc.com)



## ***Bakery Chains for Continuous Systems***

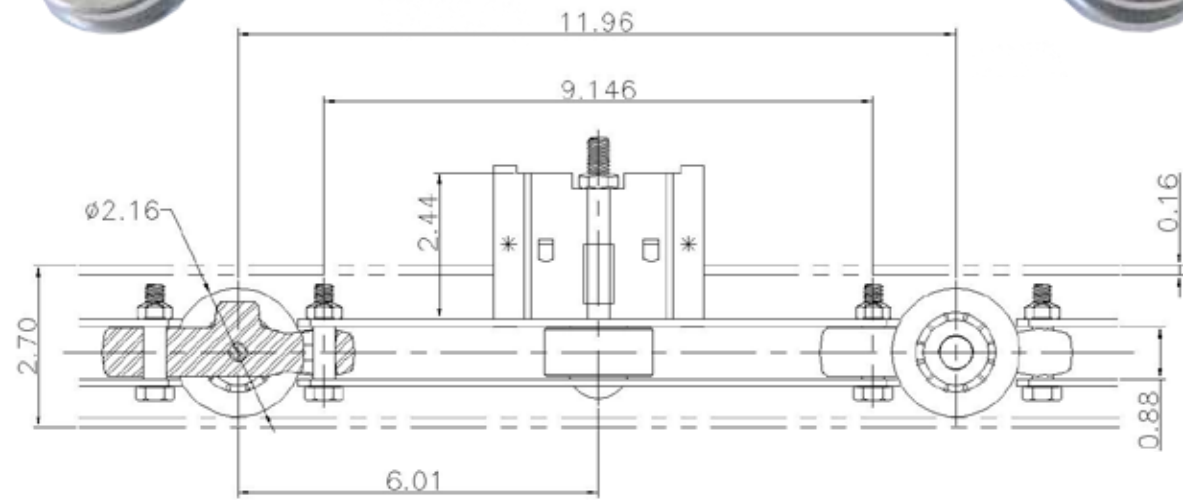
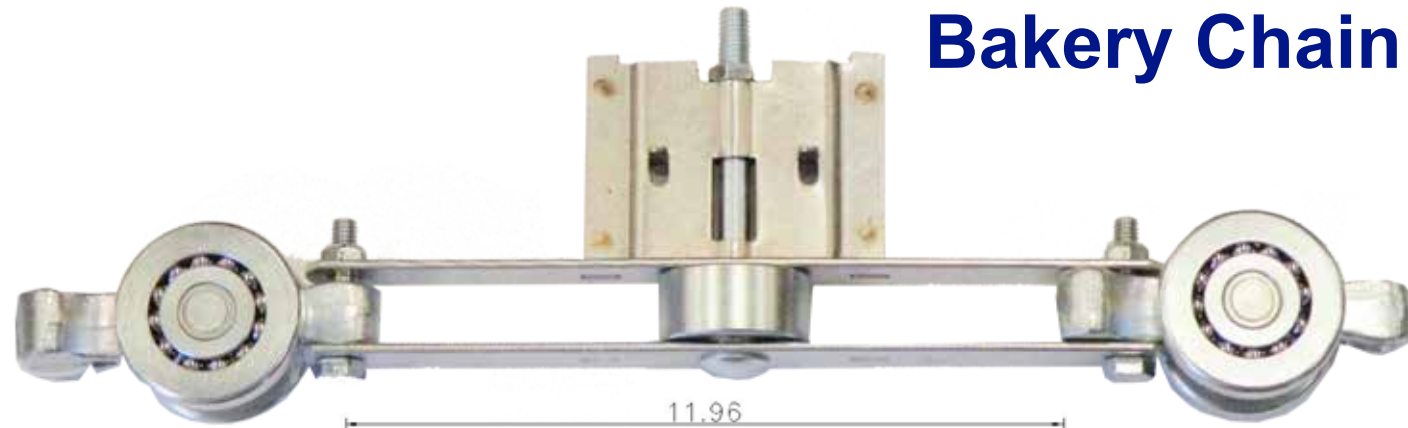


## A 40 Year Legacy in Bakery Chains

Our service to the bakery industry started in Grand Rapids Michigan, over four decades ago on a simple handshake with a promise to deliver. Today, our customer base ranges from small local bakeries to the largest bakeries In North America and around the world. Frost is the original maker of Bake Tech chains and continues to manufacture them today. We are proud to see them in bakeries scattered across the globe. Frost also produces Lanham bakery chains and has done so over its 40 year tenure in the bakery industry. And finally, Frost is heavily focused on producing all types of continuous chains for our customers. In addition to high speed, continuous bakery chain, Frost also manufactures conventional engineered style conveyor chains for bread tunnel ovens.

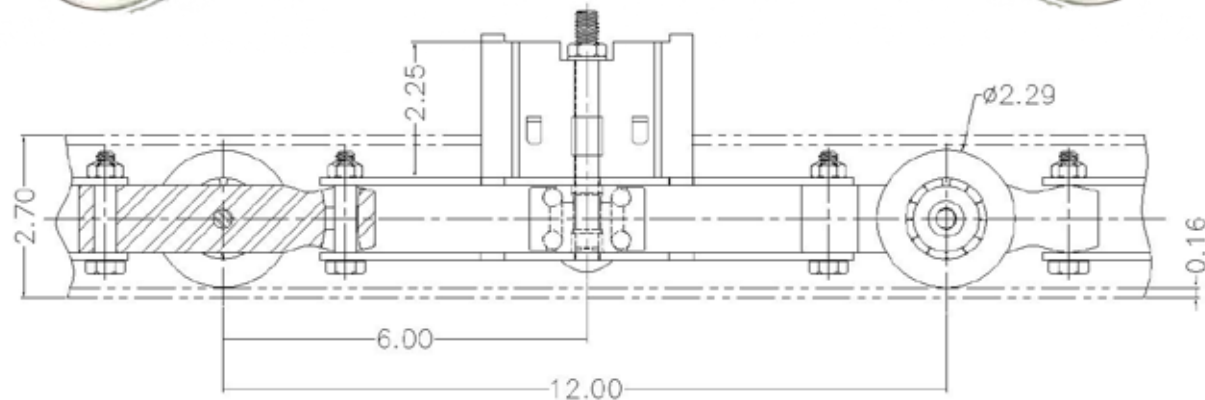
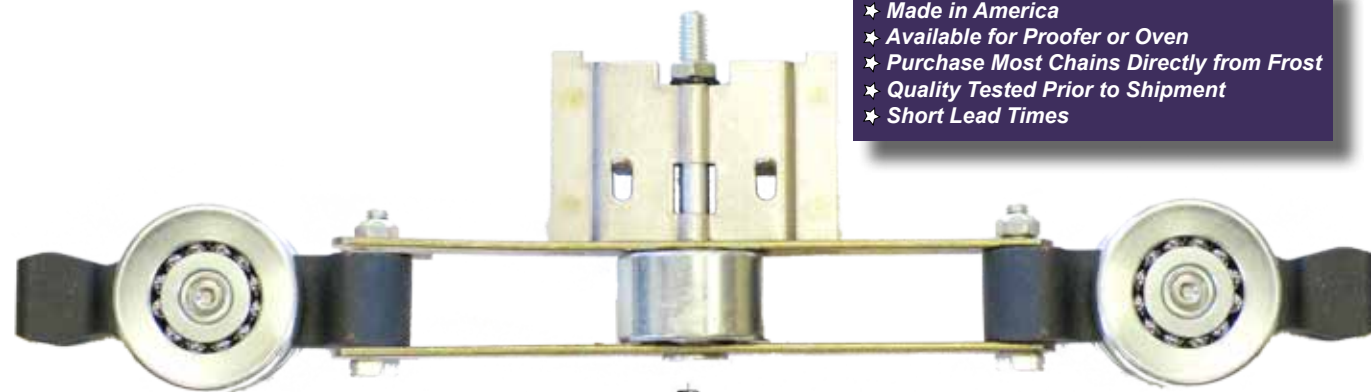
Our approach to making bakery chain is simple—Frost engineers and manufactures higher quality products, focuses greater attention on the customer, and revolutionizes the market with innovative products. This approach results in longer lasting proofer and oven chains. Our customers' needs range from a handful of spare parts to several thousand feet of continuous bakery system chain. But regardless of their size, one thing all our customers have in common is the need for timely delivery on our promises—and this is what we consistently do. What started with a handshake 40 years ago has grown into a major segment of Frost's business model. We understand that being the best is not easy as it requires the consistent pursuit of high quality products and great customer service. For more than four decades, Frost has provided leadership and generated ideas that have set the bakery standard around the world, and our chains are still proudly made in Grand Rapids Michigan, U.S.A..

# Bakery Chain for Continuous Systems

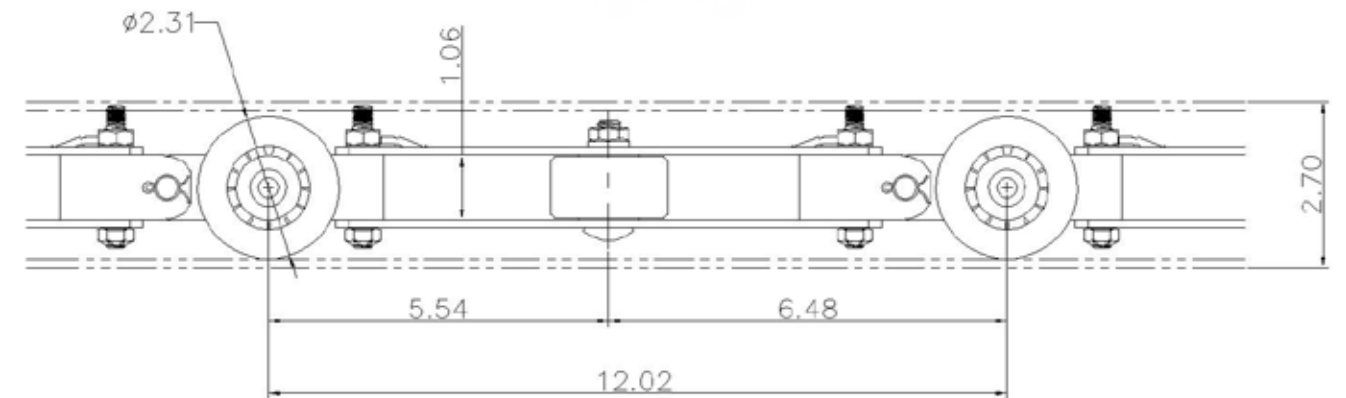


**12" Proofer (part number 0523600-ET) and Oven (part number 0523500-ET) Chains**

- ★ Made in America
- ★ Available for Proofer or Oven
- ★ Purchase Most Chains Directly from Frost
- ★ Quality Tested Prior to Shipment
- ★ Short Lead Times



**12" Proofer (part number 0563000-ET) and Oven (part number 0562500-ET) Chains**

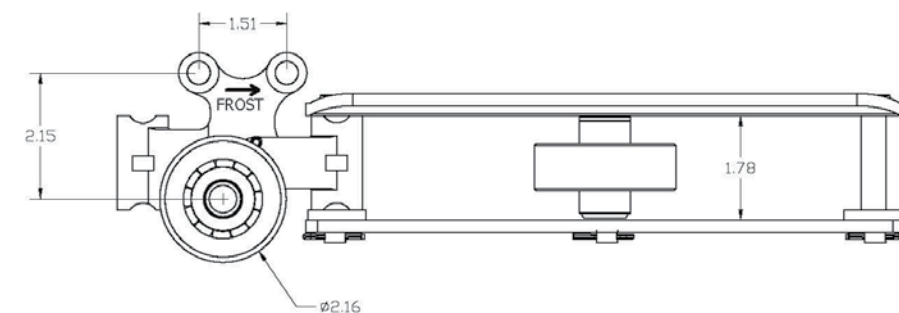
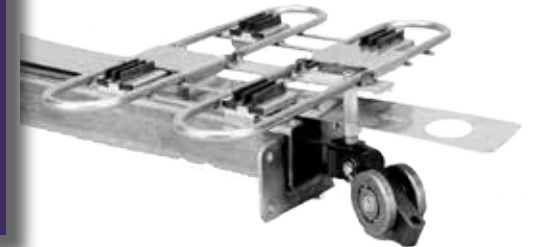


**12" Heavy Duty Proofer (part number 0548100) and Oven (part number 0548510) Chain**

*Do You Need Replacement Parts?  
Frost also sells component parts for your bakery chain including:*

- ★ Pendants
- ★ Wheel Assemblies
- ★ Carriage Bolts
- ★ Guide Wheels and more!

★ Contact your Frost sales representative for details.  
Call +1.800.783.6633



**Enclosed Track Proofer (part number 0589000) and Oven (part number 0589500) Chain**

# Frost's Chain Wear Monitor for Continuous Systems

## The CATS Benefits For the Bakery Industry

- **Universal Fit.** Can be configured for any bakery system..
- **Efficient.** No dedicated computer is required to monitor your conveyor.
- **Flexible.** Data is stored internally and can be accessed multiple ways based on your needs. Data retrieval options include:
  - Through your existing network;
  - By removing the internal USB thumb drive;
  - By cell phone or tablet as you walk across your shop floor via a WiFi connection (optional feature);
  - Through the internet when equipped with a cellular modem.
- **Constant Attention.** The **CATS** system monitors your chain for wear 24 hours per day, 7 days a week, 365 days per year. If the chain is moving, we are collecting and logging data.
- **Accurate.** Measurements are accurate within 0.02".
- **Simple to Use.** All data is interpreted through an Excel spreadsheet (via a macro).
- **Easy to Operate.** Touch screen interface is standard.
- **Remote Monitoring Available.** We monitor your conveyor for you.

## Customer Requirements

- Power—Dedicated 110V 10A plug. (International options available).
- Computer—Any device capable of running Microsoft (or equivalent) Excel 2003 or newer with the ability to run macros.
- Provide and install safety guards if needed.
- Provide and install all necessary conduit if needed.

### What kind of chain does it work on?

The Frost Chain wear monitor is currently installed in many bakeries mostly on continuous systems. It is compatible with almost any type chain. A picture or drawing of your installed chain allows Frost to easily determine if there are any issues with compatibility.

### Why do I need this?

As we like to say "failure is not an option." Proper utilization of the data generated by the **CATS** system will help prevent any catastrophic chain failures before they happen, leading to less down time and more profit for your company.

### Can I buy one and set it up myself without training?

Every conveyor system is different. Our on-site installers are vital to helping you get the most out of your investment. Not only will they help your maintenance department set the unit up, but they also provide training on the use of the equipment and interpretation of the output while they are at your location.

### What is the lead time?

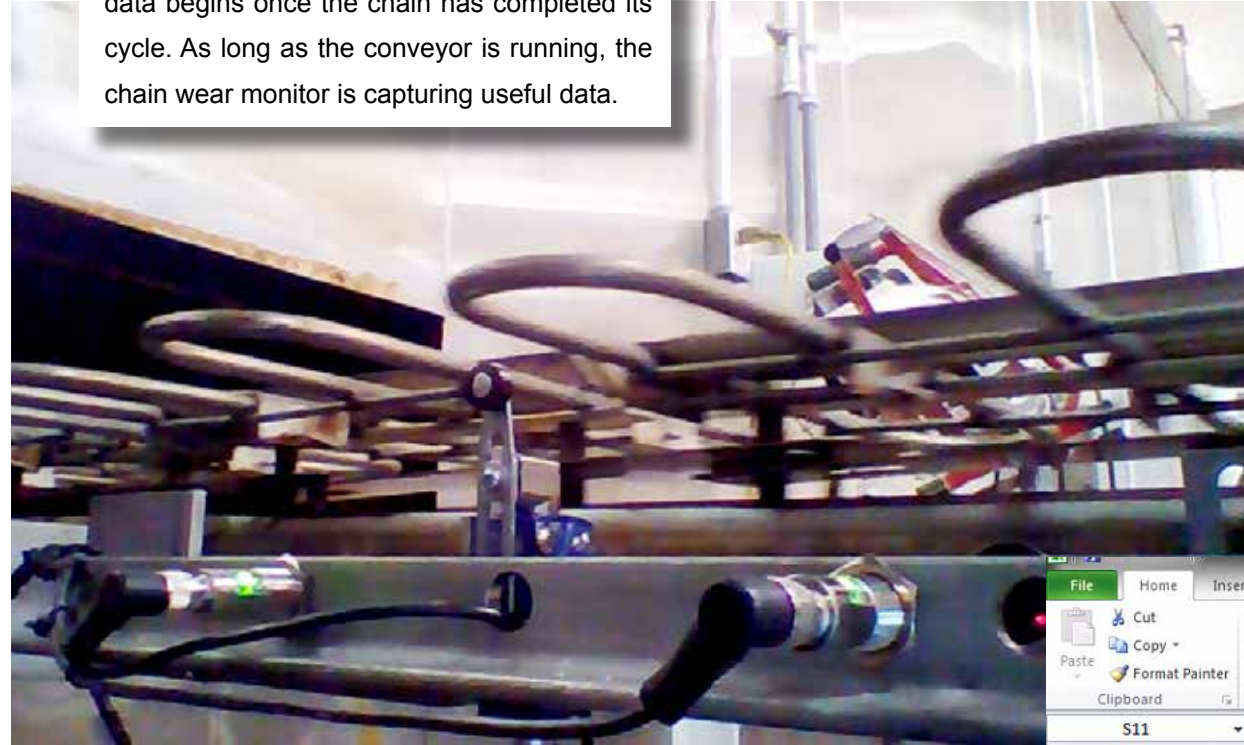
Typical lead times are two and a half weeks for the hardware. Timing of the installation is dependent on our installer's schedules and are determined at the time of purchase.

## Ease of Use, Peace of Mind

The Frost **CATS** system records the condition of your chain ready to perform 24 hours a day, 7 days per week, 365 days per year. Reports are easy to read with color coded warnings. Measurements are saved at user selected intervals, with multiple data retrieval options available. The **CATS** system ultimately saves you money by reducing expensive, and unplanned chain breaks and downtime.

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Lasers are programmed to measure set distances between the links of the chain. This data is stored in the control box and a new cycle of data begins once the chain has completed its cycle. As long as the conveyor is running, the chain wear monitor is capturing useful data.



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Multiple means for storage including USB data stick, mobile device, or a desktop computer.



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Over time as the pins wear, the distance measured by the lasers will increase. When this occurs, the data output will indicate which links to check. In extreme circumstances, the bad links will appear as red on the Excel spread sheet output. Red indicates the chain should be immediately replaced (or repaired) to avoid a costly breakdown.

		List of All Links:			Links to be Inspected:			Links to be Replaced:		
		Link #	Length	Wear	Link #	Length	Wear	Link #	Length	Wear
1	Chain Type:				13	12.336	0.336	430	12.460	0.460
2	File Date:	5/30/2017 14:15			211	12.329	0.329	535	12.592	0.592
3	Base File Date:	N/A			834	12.371	0.371	934	12.491	0.491
4	Total # of Links:	1033			913	12.359	0.359			
5	Good Links:	1026								
6	Inspect Links:	4								
7	Replace Links:	3								
8	Ideal Length:	12396.000								
9	Actual Length:	12450.820								
10	Replacement Length:	12809.200								
11	Percent Wear:	0.44								
12	MIN Wear:	-0.470								
13	MAX Wear:	0.592								
14	AVG Wear:	0.053								

Links need inspection

Links need repair or replacement

Links are "Good"



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Easy to program control box. Data can be read at the conveyor location.

**Contact Frost Inc.**

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**or**

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