Bakery Chain





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Renold Bakery Chain Unique quality and safety

Original 1880 patent drawing for bush roller chain

Leading edge technology

Renold provides practical cost effective solutions, with a commitment of value through quality. This is achieved by continuous investment in people, process technology and manufacturing.

Consistent reliability

Renold's 130 years of experience in the design and manufacture of power transmission products, to the highest specifications, with proven performance in diverse industries worldwide, underwrites the guaranteed quality and the assurance of reliability.

Service excellence and care

Renold offers a unique level of service excellence and customer care. Our experienced applications engineers will select the optimum solution with the aid of the latest computer and design technology. Renold is the name for service, care and peace of mind.

Special solutions and innovations

Renold is recognized throughout the industry for its capability to create specific solutions to customers' unique requirements. International companies and industries from steel to food processing to escalators to textile machinery have chosen Renold to solve their problems.

Local and international availability

The Renold organization stretches world-wide.

- 20 National Sales Companies
- More than 100 Overseas Distributors offering the comprehensive Renold range of power transmission products.

Approvals and Quality Assurance

Renold's chain factories have ISO 9001: 2000 certification. The roller chain manufacturing sites also have ISO 14001:2004 certification.

We also manufacture to the specifications required by API and BAe.







Lots of Dough

Maximizing productivity and minimizing downtime is critical in many applications but in the Bakery sector, where output can be running at up to 8,000 loaves per hour, specifying the right chain becomes more important than ever.



At Renold, we understand the priorities of;

- Maximizing Production Time
- Hygiene
- Ensuring the integrity of your application
- No lubrication contamination
- Production line speed
- Temperature considerations



- Chain to handle 24-hour operation 365 days a year
- Chain to deal with limited lubrication capabilities
- Chain to withstand high temperatures
- Chain to cope with hygiene-sensitive environments
- Chain to combat abrasive conditions

Renold has it all.

Chain ranges for the baking industry



Synergy – High Performance

- Long working life due to enhanced wear and fatigue resistance
- Lasts up to 6 times longer than competitor brands





Syno – Maintenance Free

- For use when lubrication of the chain is not possible or desirable
- Features a food industry-approved lubricant within the sintered bush
- In almost all instances does not need re-lubrication
- Roller coating is also suitable for use in the food industry
- Dimensionally interchangeable with standard chain
- Poly-steel version for total lubricant-free applications



Sovereign – Abrasion Resistance

- For use where drive is contaminated by abrasive dust and debris
- For use where lubrication is impractical due to contamination
- Chain features pin with special thick Sovereign coating for extra hardness





- All components made from austenitic rust-proof steel
- All components receive surface finishing to remove stress raisers
- Lubrication that improves wear performance
- Tensile strength is approximately 65% that of standard carbon steel chain

Hydro-Service – Corrosion Resistance

- For wash down or high moisture environments
- Where full tensile strength is required
- Same strength, wear and fatigue properties as a standard Renold chain
- Special coating for extra corrosion resistance
- Unlike some similar products, Hydro-Service is hexavalent chrome free



- Standard and adapted conveyors are used
- High-temperature, 'bakery specification' proofer and oven chains available
- Special graphite-based lubricant that works 'dry' and at high temperatures
- Specially treated pin, bush and roller that help bond with the graphite
- Lubricant to provide even longer life



Smartlink

- Unique load monitoring technology
- Extensive track record diagnosing problems in food processing environments
- Analysis straight to your computer



Special Chains

For more information and advice on the technical solutions available for your particular application, contact your Renold Jeffrey Sales Team...

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In accordance with the policy of Renold to continually improve its products, the specifications in this publication are subject to change without notice.

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