



# BAKING INDUSTRY SOLUTIONS

**PARTNER WITH ASHWORTH TO GROW YOUR DOUGH**



# WE ARE SMART COOKIES

**PROVIDING INNOVATIVE SOLUTIONS FOR THE BAKING INDUSTRY**

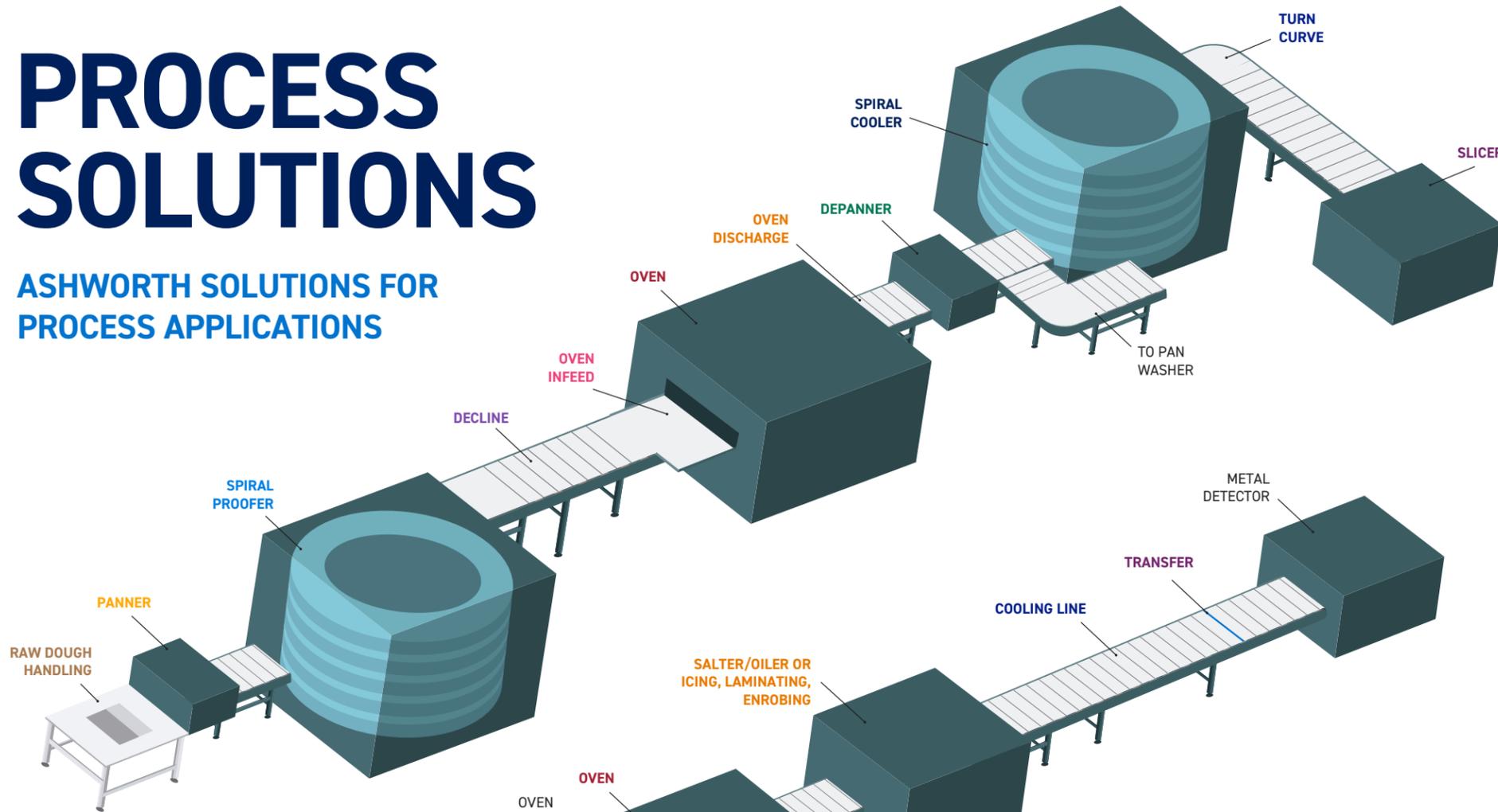
Ashworth has durable and innovative solutions for every point in the processing line for the baking industry. As the industry leader with the widest range of conveyer belting products in the market, you can rely on Ashworth to identify and customize the best solution for your specific needs. By recommending the products with the best features for every stage of processing, our customers trust our expertise to help increase production, avoid unnecessary waste and related costs. Ashworth's advice and solutions have resulted in saving costs and increased production.



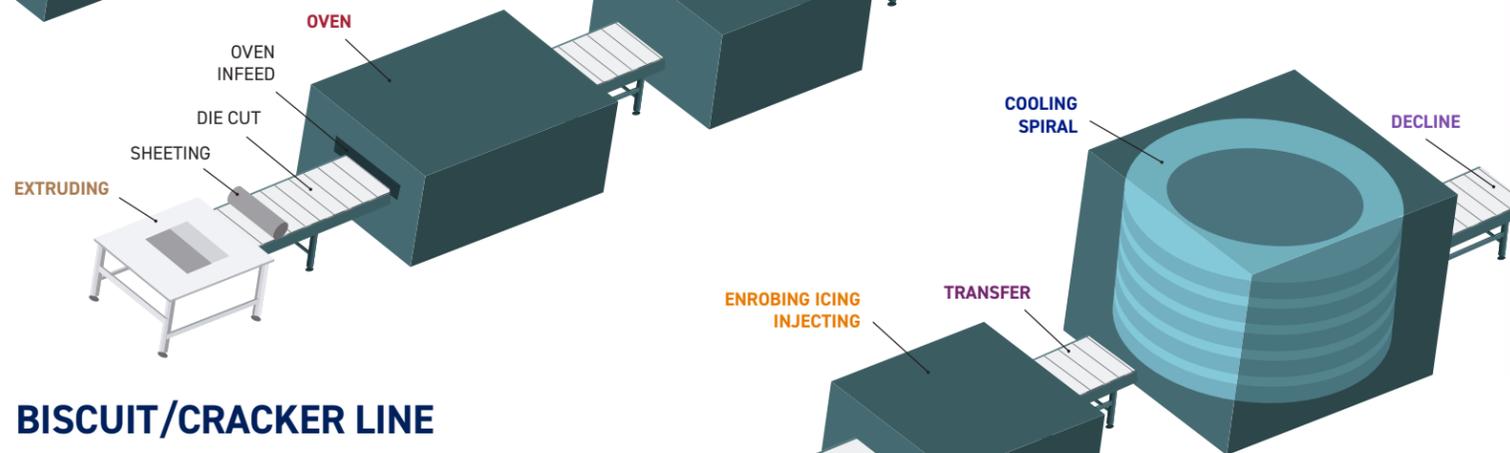
# PROCESS SOLUTIONS

## ASHWORTH SOLUTIONS FOR PROCESS APPLICATIONS

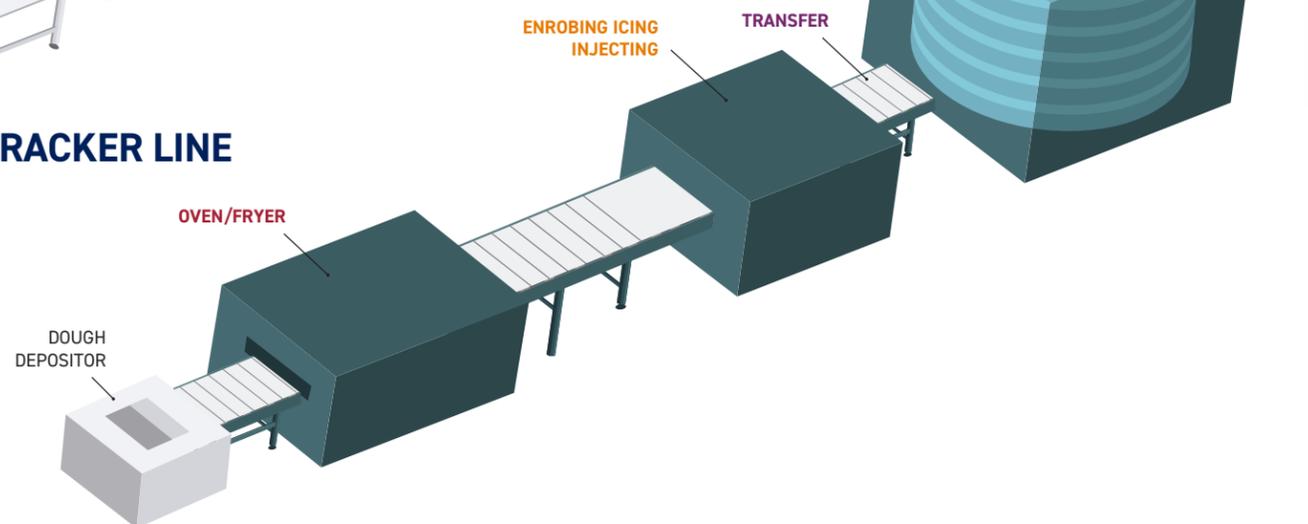
### BREAD/BUN LINE



### BISCUIT/CRACKER LINE



### SWEET GOODS LINE



# ASHWORTH BELT RECOMMENDATIONS

## BELTS FOR BREAD/BUN LINE

### RAW DOUGH

- Balanced Weave
- Compound Balanced Weave
- B66-48-1718
- Cleatrac
- OmniGrid 360 Weld with mesh overlay

### PANNER

- Cleatrac
- Flatwire
- OmniGrid 360 Weld (mesh/rod only)

### SPIRAL PROOFER

- OmniGrid 360 Weld (mesh/rod only)
- OmniFlex
- PosiDrive

### DECLINE

- Flatwire
- OmniGrid 360 Weld (mesh/rod only)

### OVEN INFEEED

- Cleatrac
- Balanced Weave

### OVEN

- Balanced Weave
- Compound Balanced Weave
- B66-48-1718
- Flatwire
- PDCE
- Cleatrac
- Eyelink

### OVEN DISCHARGE

- Cleatrac
- Balanced Weave

### DEPANNER

- Cleatrac
- Flatwire
- OmniGrid 360 Weld (mesh/rod only)
- Pan/Basket Washer
- Flatwire

### SPIRAL COOLER

- OmniFlex
- OmniGrid 360 Weld (mesh/rod only)
- PosiDrive

### TURN CURVE

- OmniGrid 360 Weld (mesh/rod only)
- Small Radius OmniGrid
- Omni Flex
- Small Radius OmniFlex

### SLICER

- Cleatrac
- Flatwire
- OmniGrid 360 Weld (mesh/rod only)

## BELTS FOR BISCUIT/CRACKER LINE

### OVEN INFEEED

- Cleatrac
- Balanced Weave

### OVEN

- Balanced Weave
- Compound Balanced Weave
- B66-48-1718
- PDCE
- Cleatrac
- Unilateral Weave

### SALTER/OILER OR ICING, LAMINATING, ENROBING

- Cleatrac

### COOLING LINE

- Flatwire
- OmniGrid 360 Weld (with mesh)
- Cleatrac

### TRANSFER

- Cleatrac
- Balanced Weave
- Compound Balanced Weave
- B66-48-1718
- OmniGrid 360 Weld (with mesh)
- Flatwire

## BELTS FOR SWEET GOODS LINE

### OVEN/FRYER

- Balanced Weave
- Compound Balanced Weave
- B66-48-1718
- Flatwire
- PDCE
- Cleatrac

### ENROBING ICING INJECTING

- OmniGrid 360 Rod Only

### TRANSFER

- Cleatrac
- OmniGrid 360 (mesh/rod only)

### COOLING SPIRAL

- OmniGrid 360 Weld (mesh/rod only)
- OmniFlex
- PosiDrive

### DECLINE

- Flatwire
- OmniGrid 360 Weld (mesh/rod only)

SOLUTIONS FROM  
**BEGINNING TO END**

# BELTS FOR BAKING

Ashworth offers a wide variety of all-metal belts for use in commercial baking applications. These belts allow the end user optimal production possibilities, while ensuring strength, durability and product release characteristics required for the most demanding applications.



CLEATRAC® SYSTEM



COMPOUND BALANCED WEAVE



OMNI-GRID®



BALANCED WEAVE



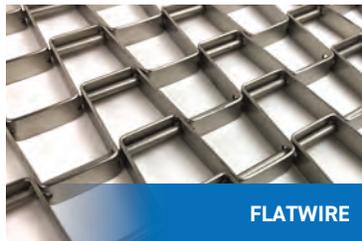
B66-48-1718



OMNI-GRID® 360 WELD



OMNIFLEX®



FLATWIRE



PDCE

## BAKING PROCESS CHALLENGES

	INDUSTRY CHALLENGE	ASHWORTH SOLUTION
<b>PRODUCT TRANSFER</b>	<ul style="list-style-type: none"> <li>· Damaged product</li> <li>· Disorientation</li> <li>· Down time</li> </ul>	<ul style="list-style-type: none"> <li>· Maintains product alignment</li> <li>· Consistent product flow</li> <li>· Increased production</li> </ul>
<b>PRODUCT MARKETING</b>	<ul style="list-style-type: none"> <li>· Consumer appeal</li> <li>· Inconsistent appearance</li> </ul>	<ul style="list-style-type: none"> <li>· Uniform product markings/color</li> <li>· Surface consistency</li> </ul>
<b>BELT TRACKING</b>	<ul style="list-style-type: none"> <li>· Excessive maintenance</li> <li>· Product losses</li> <li>· Shortened belt life</li> </ul>	<ul style="list-style-type: none"> <li>· Reduced maintenance</li> <li>· Minimal system wear</li> <li>· Extended belt life</li> </ul>
<b>BELT OBSTRUCTIONS</b>	<ul style="list-style-type: none"> <li>· Constrictive “flow-thru”</li> <li>· Heat transfer loss</li> <li>· Cleanability</li> </ul>	<ul style="list-style-type: none"> <li>· Customized open-area belt options</li> <li>· Controlled heat transfer</li> <li>· Ease of cleaning</li> </ul>
<b>INCONSISTENT BAKING</b>	<ul style="list-style-type: none"> <li>· Hot/Cold zones</li> <li>· Product losses</li> </ul>	<ul style="list-style-type: none"> <li>· Consistent bake surface</li> <li>· Custom wire diameters</li> </ul>

# OUR BREAD & BUTTER

## EXPERTISE IN BELTS AND SERVICE

With the most conveyor belt patents in the food processing industry, Ashworth has revolutionized the future of conveyor belts. Our experts have been advising clients for decades on which system is best for their needs, and Ashworth's Factory Service will ensure that your belting system will continue to operate efficiently for years to come. Companies around the world depend on Ashworth's quality products, reliable customer service, innovative solutions, and experienced Factory Service team to maximize throughput and minimize lifecycle costs.



INSTALLATION



START-UP



MAINTENANCE



TROUBLESHOOTING



WARRANTY



## YOUR TRUSTED PARTNER FOR SUCCESS

Companies around the world depend on Ashworth's quality products, reliable customer service, and innovative solutions to resolve problems and increase productivity. Ashworth Factory Service offers a full range of engineering services, including system refurbishment, troubleshooting, and belt installation.

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