

DRIVE SOLUTIONS FOR BREAD AND ROLL PRODUCTION LINES

Industrial bread and roll production lines must deliver peak performance every day. High cycle rates, precise positioning, stringent hygiene requirements, and reliable operation in environments with flour dust, moisture, and cleaning processes place high demands on drive technology. Walther Flender supports you with customized solutions for the entire line—from dough feeding to the oven.

Our products, specially designed for bakery equipment, at a glance:

SPECIAL

G.H.A. Gears



Antibacterial coating, corrosion-resistant, & lighter than stainless steel gearboxes

Polyurethane Timing Belts



Food-safe in accordance with Regulation (EC) No. 1935/2004 and similarly compliant coatings

Industrial Freewheels



Ideal for use as an overrunning clutch, backstop, or shift-type freewheel

Electric Motors



Cleaning-optimized housing, IP69K protection rating, without fan

Timing Belt Pulleys



Application-specific designs, e.g., made of corrosion-resistant stainless steel

Shaft Couplings



For example, stainless steel couplings, metal bellows couplings, and temperature-resistant elastomer couplings

More important than the individual application-specific components is a consistent, process-optimized drive concept across the entire bread and roll production line. This is the only way to fully realize the potential for cost-effectiveness, reliability, and precision.

Walther Flender supports you in this process right from the design phase: with the expert knowledge of our application engineering team, the [Belt Drive Navigator 2.0](#) calculation program for toothed belt drives, and a comprehensive range of [CAD downloads and configuration options](#).

ONE POINT OF CONTACT. ONE DRIVE CONCEPT. ONE HIGH-PERFORMANCE LINE.
CONTACT US:



+49 211 7007 332



Vincenzo.DiStefano@walther-flender.de

