



**KÖBO**

The Chain People



Flexible and energy-efficient solutions through the development of the bend-resistant KÖBO hollow pin chain in cooperation with our customers.

## International Know-How

for all industries for more than 125 years

We offer our partners and customers a wide range of technical support based on our decades of technical experience and profound knowledge.

ISO 9001 certified

Member of DIN Committee



TRADITION + FUTURE

[WWW.KOEBO.COM/HISTORIE](http://WWW.KOEBO.COM/HISTORIE)



SUPPLY CHAIN ADVANTAGE

WE PRODUCE IN EUROPE

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[WWW.KOEBO.COM](http://WWW.KOEBO.COM)



Next generation durability  
The optimised roller unit for the baking industry

We customize your chain solution –  
Food industry

## GERMAN PATENT APPLICATION

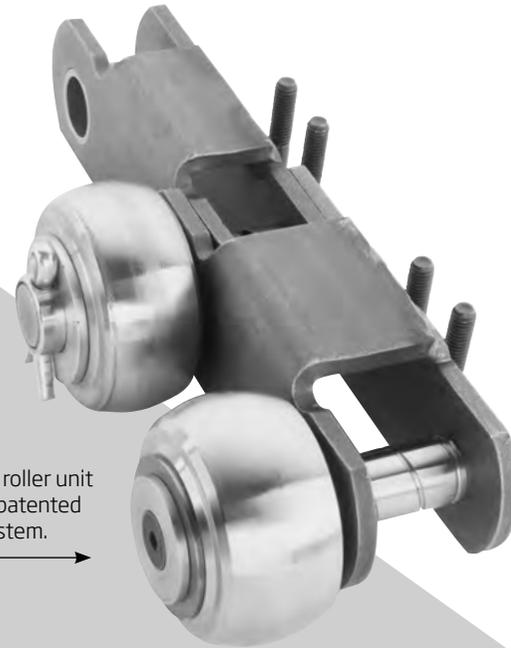
Nr.102020 134 106.7

Experience creates innovation: As a long-standing partner of industrial baking technology, KÖBO delivers consistent quality. At the same time, this close cooperation result in unique insights into processes and requirements, which become the driving force behind new developments. Like the new patent of the roller unit, which is available to our customer and partners with immediate effect.



# clear advantages

The new roller unit with the patented safety system.



The new roller unit with the patented safety system.

## Convinces with optimised product characteristics:

### ADVANTAGES:

Increase the lifetime of the rollers by about 25% due to enlargement of the sliding surface

Reduction of shutdown times due to simple assembly and disassembly of the rollers

Chain replacement with the patented safety system is possible in all ovens, as the total width of the chain remains unchanged

Certified quality made in Germany



## SPECIAL- CONVEYOR CHAINS

for proofers and tunnel ovens

Successfully advancing partnerships. For the production of Mc Donalds Buns, we have realised a joint project with Lieken Urkorn for proofing cabinets.

Similar chains in high-temperature design are used, for example, in Spooner ovens worldwide.

