



The World's Finest Custom Tunnel Ovens



babenco.com

Any oven. Any way. Anywhere.



Nearly a Century of History

When Charles Babb founded BABBCO in 1918, he was guided by this belief: The best way to build great products and strong business relationships is to ask what customers want, not tell them. Charles' great-grandson, William Foran, adheres to the same principle in operating BABBCO today. Our steadfast focus on serving customers' needs has helped us become a premier provider of oven solutions (not just products) to leading food companies worldwide.

Focused on the Future

At BABBCO, we're proud of our company's rich history. But we'll never rest on our laurels. That's why we continually invest in the latest precision design and manufacturing technologies to enhance the quality, performance and uptime of our industrial tunnel ovens. We also pioneer features and baking techniques that not only improve quality but also increase throughput, simplify maintenance and reduce operating costs. Our clients expect a lot from a BABBCO oven — and we never let them down.

Custom Design

There's no such thing as a "standard" oven at BABBCO. Every oven we build is designed from scratch in collaboration with you and optimized to meet your unique specifications. During the discovery process, we carefully determine capacity and dimensions, baking methods, baking surface, and other variables based on your goals, challenges, facilities and bakery products.

Made in the USA

BABBCO designs, builds and delivers custom-crafted tunnel ovens from our world-class, 75,000 sq. ft. manufacturing facility near Boston, Massachusetts.



More Options Mean Better Results

No single baking method is ideal for all products, so BABBCO offers eight types of tunnel ovens:

- Air Impingement
- Direct-Fired
- Indirect-Fired
- Radiant Tube
- Thermal Oil
- Electric
- Infrared
- Hybrid



Test Bakery

Much of our discovery process takes place in our Test Bakery, where we help you identify the oven type and features that will give you the best results. This 15,000 sq. ft., commercial-grade facility is stocked with multiple industrial tunnel ovens and high-end product make-up equipment. Here, you can test your bakery products, experiment with oven types and baking techniques, and nail down your requirements.

Engineering

The spirit of collaboration continues into our engineering process. Based on what we've learned so far, our design engineers create an initial CAD model using SolidWorks® advanced, 3D mechanical design software. With your input, we fine-tune and adjust the oven features to meet your specific requirements. Once you've approved the final design, we transmit the specifications to our manufacturing team.

Manufacturing

BABBCO goes to great lengths to make sure your oven is built exactly to your specifications. We use only the latest computer-aided manufacturing (CAM) technology to control machine tools. All parts are precision cut and fabricated to close tolerances using computer-operated, 4,000-watt laser cutting systems, 240-ton press brakes, CNC lathes and vertical milling machines. And we permanently archive all parts and processes for ongoing reference.

Installation & Service

We have a set of proven procedures in place so that your oven is installed safely, accurately and promptly. One of the most effective is our Turnkey Equipment Installation option, where we assign a dedicated coordinator to manage everything involved with delivery and installation. Because our ovens are modular, we're able to pre-assemble, pre-wire and fully test yours prior to shipment. This enables us to keep installation time to a bare minimum — as little as three days, in fact. Once your oven is up and running, we provide onsite, hands-on training to your equipment operators and maintenance professionals.

Start the Conversation

Whatever your vision for an industrial tunnel oven, BABBCO can help bring it to life. To learn more, please call us at 508-977-0600.



THE **BABB** GROUP™

Clients turn to the innovation and technical expertise of The BABB Group companies to design and manufacture complete production lines for food products. Though BABBCO and CBF Bakery Systems operate as independent companies, they adhere to the same common principles: *To provide industry-leading talent, exceptional quality and customer service, and precision engineering to their valued clients worldwide.*

babbcompanies.com



Members of The Babb Group



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