

Corporate Profile:



- 4th generation family-owned
- Since 1918
- 75,000ft² (7,000m²) Facility in Raynham MA
- 15,000ft² (1,400m²) Test Baking Facility



Babbco Makes Ovens for the Production of...

- Bread & Rolls
- Bagels
- Pies, Cakes, Muffins
- Cookies, Crackers
- Baked Snacks
- Pizza, Flat Breads
- Artisan Breads
- Roasted Vegetables
- Filled Sandwiches
- And More



Babbco Produces Multiple Oven Types



Direct-Fired



Indirect-Fired



Air Impingement



Infrared



Radiant Tube



Thermal Oil



Electric



Hybrid

Transition to Zero Emissions Oven

- Of the multiple oven types that Babb offers, the AIR IMPINGEMENT lends itself most readily to electrification or use of hydrogen burners
- Air impingement is a flexible heating format suitable for many, but not all, bakery products
- Certain bakery products require high heat or alternate heat transfer/transport methods
- Substantial design challenges remain in converting other oven types to zero emissions



Multi-Fuel Hybrid Technology • Gas & Electric
Clean Energy Solutions • Same Superior Performance

CleanBake

- Reduce or eliminate carbon emissions
- Achieve sustainability objectives
- Suitable for many bakery products with no change to existing process



Easing The Transition – Multi-Fuel Oven

- Babb has developed a multi-fuel or “hybrid” oven design whereby heat can be generated from standard fuels (natural gas, propane, hydrogen, etc.) or electricity
- The multi-fuel design can provide lower risk of entry for existing product processes, allowing active switching from one energy source to the other at a later date
- Hybrid offered three ways:
 - All electric
 - Gas/hydrogen & electric
 - Gas & electric “ready”
- Allows “future-proof” investment



IBIE 2023 “Best in Baking” Award

Babbco Innovation Center - Real World Validation

- 15,000ft² (1,400m²) Tech Center
- Three (3) industrial ovens:
 - Hi-temperature
 - Band
 - Air Impingement
- Electric oven coming online Fall 2023:
 - Product bake characteristics can be examined gas vs. elec
 - Steam injection available where bake chamber humidity a concern



Interim Steps to Lower Emissions

- Lower emissions might be achieved in a shorter time-frame by active oven exhaust control
- Most bakery ovens typically over-exhaust and are extremely inefficient
- Development must be done but modern sensors are now available for use





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