



**Committed to**

Craftsmanship,  
Customization &  
Innovation



[cbfbakerysystems.com](http://cbfbakerysystems.com)

# Maximizing Efficiency, Reducing Costs



## A Solid Team

Innovation, expertise and experience are the hallmark of CBF Bakery Systems, and it all starts with company President Frank Achterberg. His over 30 years of experience in the design and manufacturing of equipment for the food industry is unrivaled. Our team of veteran engineers and skilled craftsman only further enhances the value we offer to our customers.

## CUSTOM-DESIGNED SOLUTIONS

CBF Bakery Systems designs and manufactures a wide range of pan and product handling systems for the food industry. No matter what products you make, we can develop a solution that meets your requirements — whether that means delivering an individual piece of equipment or designing and integrating a complete production line.

Count on us for innovative products and expert guidance that will make your production process more efficient and cost-effective.

### Oven Loading and Unloading Systems

Increase your system's productivity, reduce waste and lessen the need for manual labor with our automatic oven loading and unloading systems. All are designed to handle products of just about any size and shape, including hearth products, pans, and bake-able cardboard, aluminum tins and plastic trays.

### Proofing, Retarding and Cooling Systems

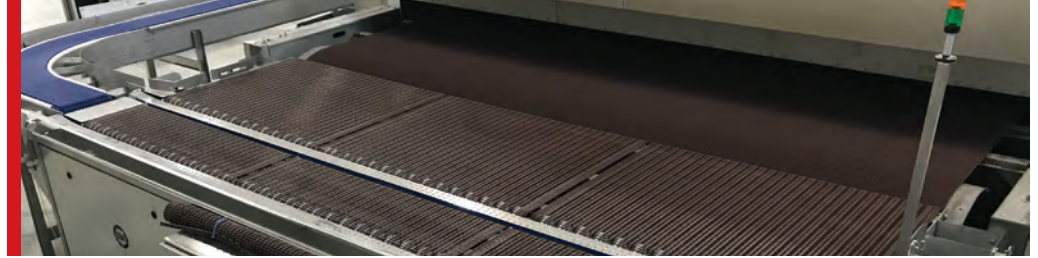
Our step-style proofing, retarding and cooling systems are compact, have few moving parts, and are simple to operate and maintain. All units are custom-designed and include a walk-in environmental enclosure with advanced heat and humidity or cooling system to optimize product consistency by keeping fermentation or cooling conditions constant.

### Accumulators

Our step-style accumulators are designed to automatically store pans and/or boards for a set period of time when a line stoppage occurs, reducing the need for manual labor and making the production process more efficient.

**We fulfill all customer needs from our state-of-the-art facility in York, Pennsylvania, including:**

- System integration
- Plant layout design
- Project engineering
- Mechanical and electrical design
- Equipment assembly and testing
- Installation, parts and after-sales service



### **Conveying Systems**

Our conveying systems handle products gently, minimize transfers and guard against product jamming. All are constructed from stainless steel, are easy to clean and maintain, and deliver reliable conveying of all your products, every day.

### **Automatic Depanning Systems**

Designed for a wide variety of products, our automatic depanning systems increase your efficiency and eliminate the need for manual labor. Available with vacuum and/or needle attachments for consistent and reliable operation to boost productivity and reduce operating costs.

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## **ENGINEERING**

The spirit of collaboration is integral to our engineering process. Factoring in your goals, challenges, facilities and products, we work closely with you to identify the type of equipment and features that will optimize the efficiency and output of your production process. Based on your input, our design engineers create an initial CAD model using SolidWorks® advanced, 3D mechanical design software, and then fine-tune features to meet your specific requirements. Once you've approved the final design, we transmit the specifications to our manufacturing team.

## **MANUFACTURING**

Our modern, 35,000 sq. ft. facility in York, Pennsylvania, features the latest computer-aided manufacturing (CAM) technology to control machine tools. All parts are precision cut and fabricated to close tolerances using computer-operated, 4000-watt laser cutting system, 240-ton press brake, CNC lathes and vertical milling machines. Automating much of the manufacturing process allows us to maintain a high degree of precision, control quality and reduce lead times.

## **INSTALLATION, TRAINING & SUPPORT**

We have a set of proven procedures in place so that your equipment is installed safely, accurately and promptly. To help you maximize your return on investment, we provide you and your staff with training at installation and startup of the line. Moving forward, our experienced service technicians will be available to serve you as necessary.

### **Start the Conversation**

CBF Bakery Systems is ready to help make your production process more efficient and cost-effective. To learn more, please contact us at 717-793-2941 or [sales@cbfbakersystems.com](mailto:sales@cbfbakersystems.com).



## 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](http://babbcompanies.com)



Members of The Babb Group



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