**T** +39 0173 678711 **F** +39 0173 67626 boema@boema.com <u>www.bo</u>ema.com



# Cirrary 4 C



**Boema S.p.A.** is born in the **1979** and during the years emerged as a **leader company in designing and manufacturing machines and plants for the food industry.** 

To date, the company works with about 150 employees, mainly specialised in the designing, production and installation of machinery and equipment for the food

processing industry. Boema has two productive sites in Neive (CN), operating with a total area of approximately 15,000 m² of covered area.

Thanks to this, Boema S.p.A. has earned an **excellent reputation for quality and reliability** of its own products made by dozens of references testified by Italian and foreign industries.





















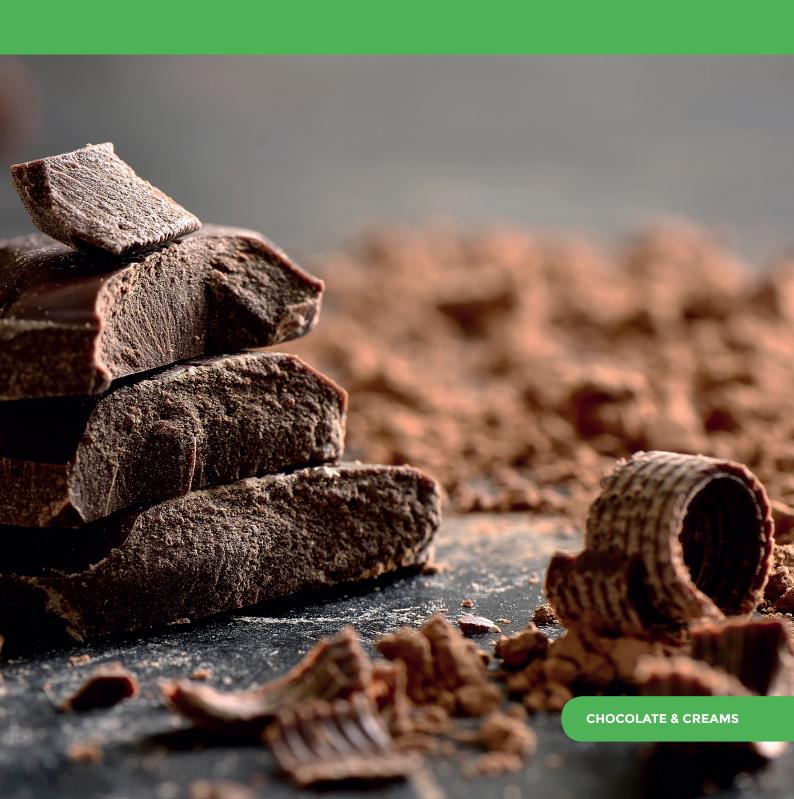






# PLANTS FOR CHOCHOLATE AND CREAMS

Machines and lines for processing, mixing, transport and storage





# Plants for chocholate and creams

Machines and lines for processing, mixing, transport and storage

**BOEMA S.p.A.** has an experience of over 25 years in confectionery sector and in particular in chocolate and creams.

Thanks to the know-how acquired, Boema can propose solutions for the various phases of the production process of such products, starting from the dosing and to the mixing of the various ingredients from the beginning, up to obtaining the end product..



chocolate



creams and mousse



wafer



candv



bakery



topping

#### **BASIN FOR CHOCOLATE**

This machine is conceived to obtain chocolate of really high quality starting from refined chocolate powder and other ingredients.

#### **INSIGHTS**

#### **LUMPS MELTING SYSTEMS**

The lumps melting systems are conceived to melt lumps of various products (butter, grease, chocolate, cocoa mass).



# **HORIZONTAL MIXER FOR CREAMS**

The horizontal mixer for creams is conceived to obtain an optimal and uniform mixing of the product. The mixers are at single stirrer, double stirrer and spiral stirrer.





### **VERTICAL MIXER/PREPARATOR FOR CREAMS**

The mixers for creams of the series CP are conceived to obtain an optimal and uniform mixing of the product.



# **CHOCOLATE COMPLETE PLANT**

Boema S.p.A. designs and manufactures complete plants for the product processing according to the needs of the customers.

It can supply machines and lines for the processing, mixing, transport and storage of chocolate.

