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JAM LINE

Production of jams and fruit sterile preps



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.



JAM&PREPS

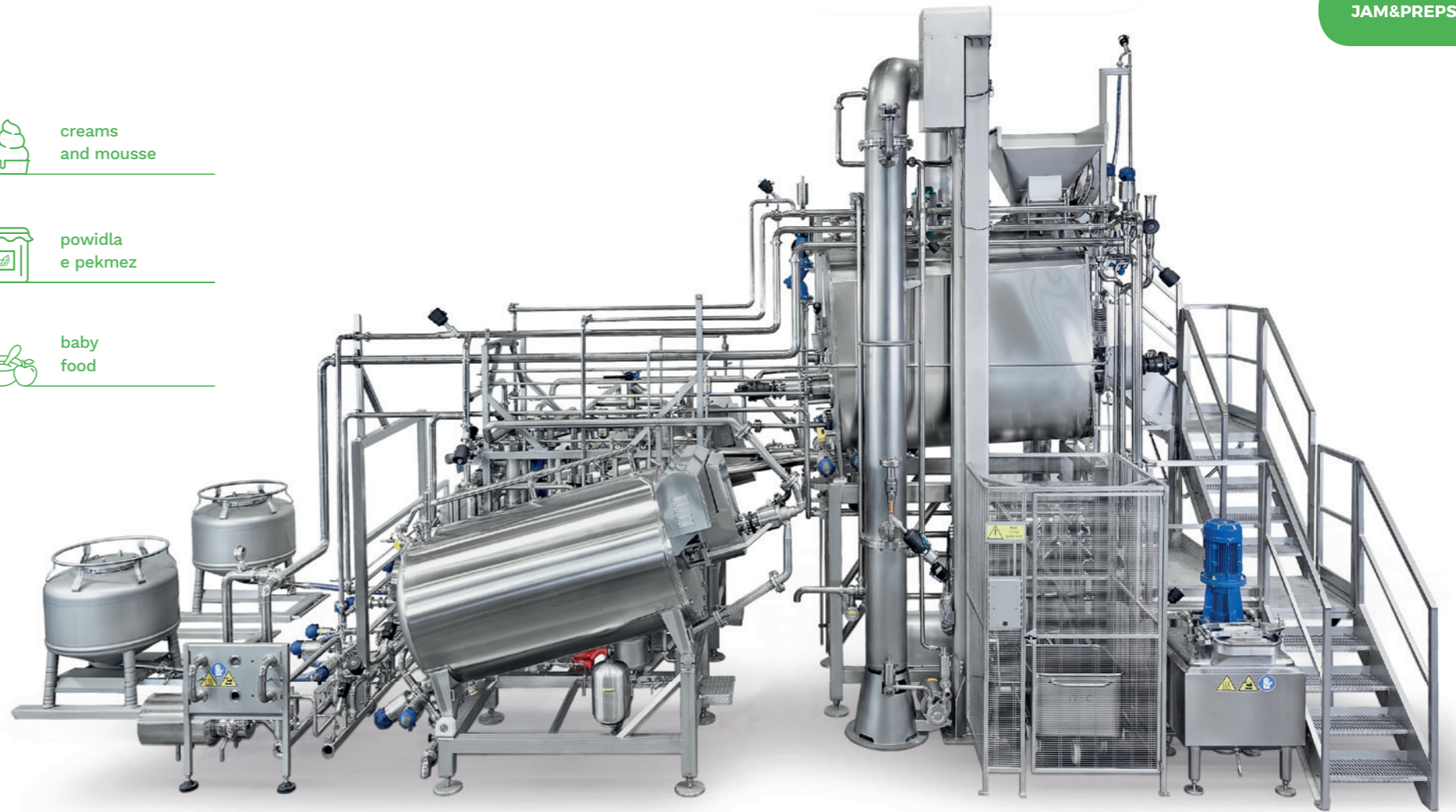
Jam line

Production of jams and fruit sterile preps.

BOEMA S.P.A. manufactures plants for the production of jams with or without pieces and sterile fruit preps packed aseptically.

Thanks to the great range of machines and to the experience gained during the years, **Boema** can design and adapt the plants to the specific process needs and to the features of the required product at output.

-  jams and marmalades
-  creams and mousse
-  thermostable and non-aseptic preps
-  powidla e pekmez
-  fruit compote
-  baby food
-  aseptic preps for yoghurt
-  topping and fruit sauces
-  pouch doypack



INSIGHTS

COIL COOKERS JPB202-JPB205

Boema S.p.A. is specialised in the realisation of evaporation bowls and horizontal defreezers. This machine is suitable to receive and mix the different ingredients of the recipe to produce jams, compote, etc.



STERILE COOLER YPB207

Boema S.p.A. manufactures batch coolers suitable to cool under sterile conditions fruit preps destined to be packed in aseptic environment. This system is particularly indicated to preserve the pieces of the product.



VERTICAL BOWL JPB206

Boema S.p.A. manufactures vertical bowls for cooking, degassing and eventual concentration of fruit and vegetables and eventual cooling under aseptic or non-aseptic conditions.



TURBO MIXER TM

Agitating and mixing are fundamental operations to process liquid products, in particular in food stuff industries, dairy, cosmetics and pharmaceutical.

