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LINES FOR DIPS AND SAUCES

Preparation of homemade or industrial dips and sauces

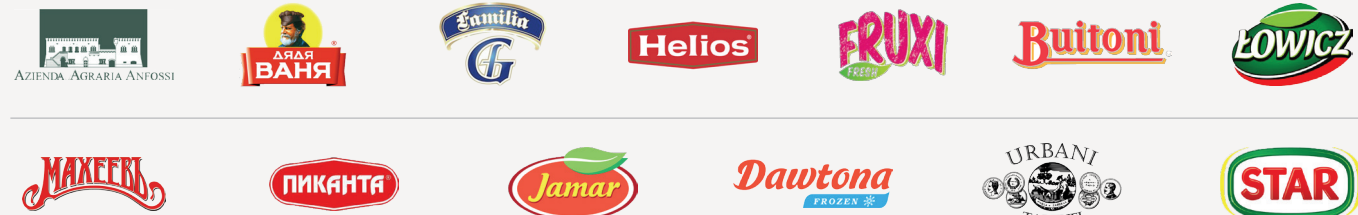


Boema S.p.A. is born in the **1979** and during the years emerged as a **leader company in designing and manufacturing machines and plants for the food industry.**

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.



SAUCES

Preparation of homemade or industrial dips and sauces

BOEMA S.p.A. designs and manufactures complete lines for the preparation of dips and sauces homogeneous or with pieces.

The lines can be customised according to the ingredients and to the features of the end product required, according to which technologies and composition of the line will change.



COOKER FOR INGREDIENTS PREPARATION

Agitating, stirring and mixing are fundamental operations for the processing of liquid products to prepare the recipe for the end production.



VERTICAL BOWL JPB206

Boema S.p.A. manufactures vertical bowls for cooking, degassing, and eventually concentrating fruits and vegetables and eventual cooling under aseptic or non-aseptic conditions.



FRYING MACHINE SAP

It is specifically designed for the production of sautés that will be used as base for dips, sauces and side dishes in general and it grants an optimal production efficiency and high versatility in reaching the wanted recipes.



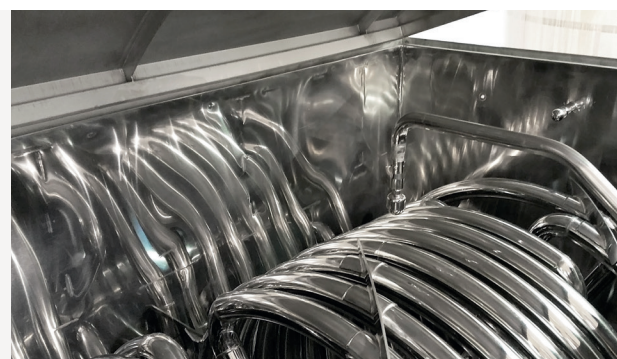
STERILISER PE

Pasteurisers, sterilisers and coolers for fruits and vegetables juices and purees, natural or concentrated, with or without pieces. The machines can perform the thermal cycles according to the needs of the user and to the filling temperature.



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 various ingredients of the recipe for the production of jams, compote, etc.



AUTOMATIC C.I.P. WASHING SYSTEM

The system is generally composed of a tank for washing solutions accumulation and preparation, pumps and filters of the return fluids and exchangers. The whole system can be driven and controlled by a control panel or implemented into the production control system of the premises.

