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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.































CHESTNUTS PROCESSING LINES

All processing phases of the chestnuts with Boema technology





Chestnuts processing lines

All processing phases of the chestnuts with Boema technology

Since 1979 BOEMA S.P.A. designs and manufactures the best industrial machines for chestnuts processing.

Thanks to its wide experience, Boema machines can be found by the bigger chestnuts producer all over the world.



candying



marron glace



oroasted chestnuts



fresh chestnuts



chestnuts puree



frozen peeled chestnuts

FRESH CHESTNUTS SIZING

Boema S.p.A. manufactures sizing lines, drum type, that can be provided with belts for the mixing of various sizes.



CHESTNUTS STERILISATION

Boema S.p.A. manufactures sterilisation lines that perform on the product a treatment to prevent the birth of insects and to all the parasites present both as adult as also as larva.



FRESH CHESTNUTS PREPARATION

Boema S.p.A. manufactures chestnuts processing lines destined to the fresh market. The pre-sized and pre-sterilised chestnuts will be manually sorted, brushed and polished to be then packed into bags for the fresh market.





BRULAGE CHESTNUTS PEELING

The line is composed of a group of ovens for flame peeling of the skin and inner coating. The coupling of machines after the ovens grants that the product at output is peeled and ready to be frozen.



CHESTNUTS STEAM PEELING

The chestnuts pass through a multi blade shell-scorer to be sent to a steam peeling machine. The chestnuts at output result peeled and ready to be frozen.



CHESTNUTS CANDYING

Boema S.p.A. manufactures plants for the production of candied chestnuts with traditional system in tanks. The modularity of the tanks is suitable to satisfy each capacity exigence.

