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VEGETABLES PROCESSING LINES

Receiving, washing and processing of fresh products



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.

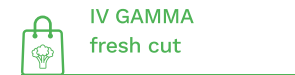


VEGGIES

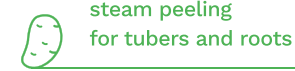
Lines for vegetables processing

BOEMA S.p.A. manufactures complete process lines for various types of vegetables and roots, as carrots, red beets, cauliflowers, zucchini, peas, pumpkins, onions, celeriac, etc...

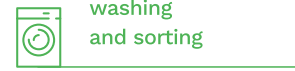
The processing is customized according to the finished product (destined to fresh cut lines and/or pre-cooked lines, preserved products lines, IQF freezing, soups line, drying lines or puree production lines).



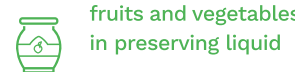
IV GAMMA
fresh cut



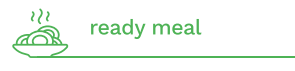
steam peeling
for tubers and roots



washing
and sorting



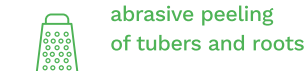
fruits and vegetables
in preserving liquid



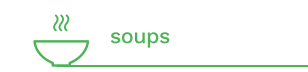
ready meal



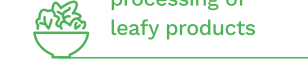
V GAMMA
pre-cooked



abrasive peeling
of tubers and roots



soups



processing of
leafy products

IQF / FROZEN PRODUCTS

Boema S.p.A. manufactures complete lines for the production of vegetable destined to IQF lines, from receiving to ready to be packed. Boema S.p.A. manufactures blanchers-coolers suitable to cook or blanch by steam and/or water and cool all kind of vegetables destined to be individually quick frozen.



SOUPS

Boema S.p.A. manufactures complete lines for the production of vegetables destined for soups. Cooking bowls, mixing tanks, and highly automated management control are provided according to the recipes of customers. Automatic washing cycles are often integrated in the line or combined with separated CIP fluids preparation skids.



INSIGHTS

FRESH CUT AND PRE COOKED PRODUCTS

Boema S.p.A. manufactures complete lines for the production of vegetable destined to fresh cut lines and/or pre-cooked lines. Boema produces a wide range of abrasive peelers and ecological steam peelers. Efficiency, water usage reduction, hygienic design, and lower maintenance are some of our major engagements.



PRESERVED FOOD LINES

Boema S.p.A. manufactures complete lines for the production of vegetable destined to be preserved in jars or in cans. Boema produces a wide range of frying machines optimal solution for sauté and cooking bowls to cook and mix the various ingredients of the recipe for the different productions.



VEGGIES AND ROOTS PUREES

Boema manufactures complete line for the puree production. From receiving and dry pre-cleaning system, bags emptying systems, destoning, washing with reduced water consumption, ecological steam pressure peeling, final rinsing, sorting, crushing, heating, cooking, extraction, degassing, standardization, sterilization to final aseptic filling systems.



DRIED PRODUCTS / POWDERS

Boema S.p.A manufactures machines able to process vegetables destined to dried products and powders. This sector includes whole processing line for diced vegetables destined to drying or highly performing equipment such mixing units, pasteurizers and coolers for puree to be processed into powder ingredients.

