

BMF 100-2E



ELECTRIC MULTIFUNCTION WORKSTATION WITH COOKING TANK AND VERTICAL AUTOCLAVE



Stainless steel multipurpose workstation for food processing: vacuum cooking, sterilization, candying, concentration and pasteurization. Dual 100-liter tanks, touchscreen, and Industry 4.0 integration.

The Multipurpose Workstation is ideal for transforming raw food ingredients into ready-to-market packaged and bottled products. Designed for laboratories, small-scale food producers, and R&D dept, it allows for preparation, cooking, sterilization, and packaging with safe, automated, and fully traceable processes.

The main operating phases include:

Washing: Two phases, one cold for removing impurities and one hot for deep cleaning at controlled temperature with pressurized jet system.

Cooking: Automatic cooking under vacuum at low temperature (60/80°C) to preserve nutrients, or atmospheric pressure cooking at high temperature up to 130°C.

Concentration: Reduces liquid content without compromising product quality.

Candies: For dense products, with process control.

Sterilization/Pasteurization: Up to 121°C, with automatic autoclave calculation.

CONSTRUCTION FEATURES

Cooking and sterilization tanks entirely in AISI 304 stainless steel (AISI 316 also available upon request)

Frame and worktop in AISI 304 stainless steel

Pre-cooking, initial cooking, and candying tanks

Product discharge valve with DN50 connection

Motorized agitator with removable scraping blades

Lifting system for sterilizer baskets

Sample extraction system

ADVANTAGES

Indirect cooking through a heating system with a jacket on the tank bottom and walls

Vacuum cooking at low temperatures

Touchscreen for parameter and recipe management

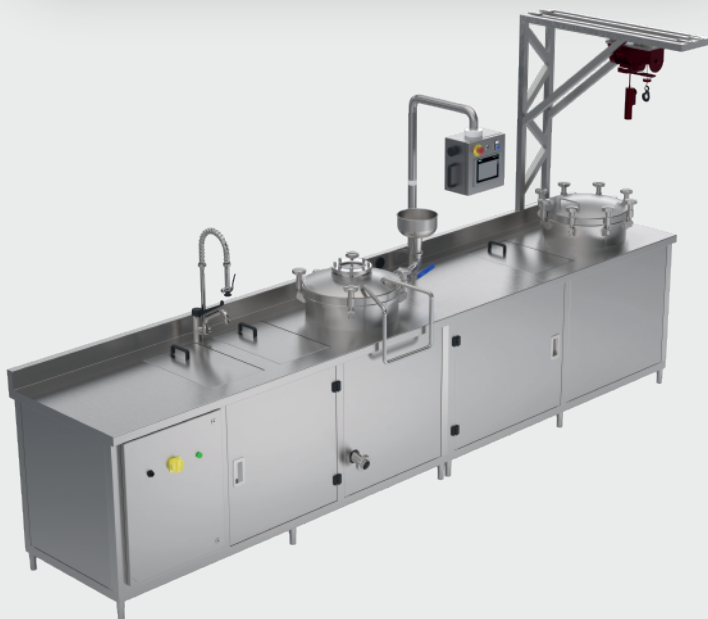
Precise control of product core temperature

Automatic operation valves

Recording of all sterilization and pasteurization processes with USB data download

TECHNICAL DATA

Line dimensions:	4000 x 900 x 900 mm
Usable capacity of cooking tank:	100 liters
Production capacity (212 ml jars):	200 pcs/cycle
Power supply:	Electric
Max cooking temperature:	130°C
Max sterilization temperature:	121°C
Power consumption:	30 + 27 kW
Jacket with diathermic fluid:	Yes
Vacuum cooking and concentration:	Yes
Candying:	Yes
Product feed hopper volume:	5 liters
Recipe management:	Yes
Control:	PLC + Touchscreen
FDA ready:	Yes
Data logger:	Yes
"Industry 4.0" ready:	Yes



SUITABLE PRODUCTS

Jams and Preserves: Jams and preserves with authentic flavor and long shelf life.

Ready Sauces: Ready-to-use cooking sauces with ideal taste and texture.

Fruit Juices: High-quality concentrated fruit juices, preserving nutrients and natural flavor.

Preserves: Vegetable and other food preserves with extended shelf life.

Candied Fruit: Candied fruit with ideal sweetness and authentic flavor.

Concentrates: Extracts and food concentrates for versatile applications, with intense and stable flavor.

Patés: Vegetable and non-vegetable patés, with creamy texture and full flavor, ready to use.



DEVICE BUILT IN
COMPLIANCE WITH
HARMONIZED STANDARDS
AND CE MARKED.

MADE IN ITALY

