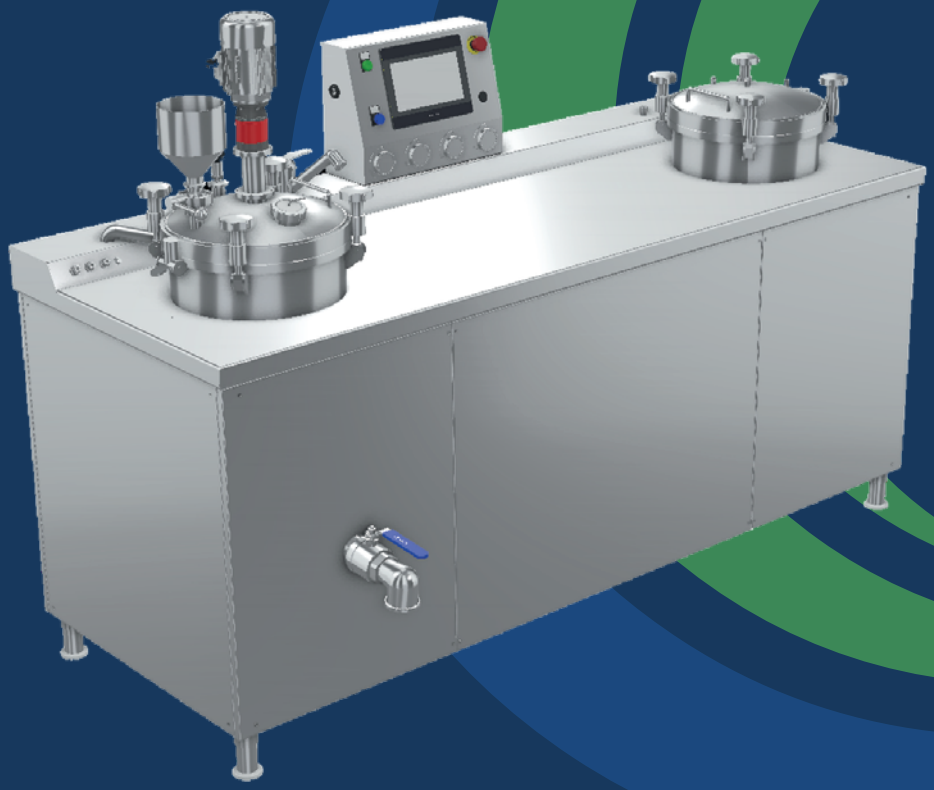
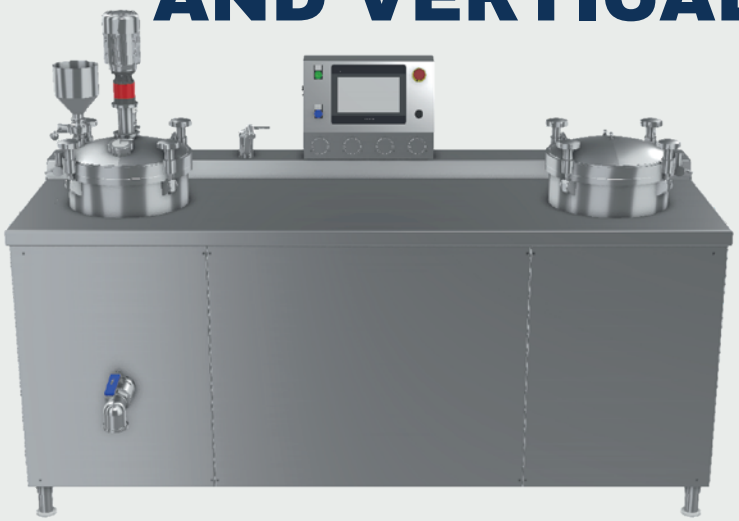
BMF 50-2E



ELECTRIC MULTIFUNCTION WORKSTATION WITH COOKING TANK AND VERTICAL AUTOCLAVE



Stainless steel multipurpose workstation for food processing: vacuum cooking, sterilization, candying, concentration and pasteurization. Dual 50-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 131°C, with automatic autoclave calculation.

CONSTRUCTION FEATURES

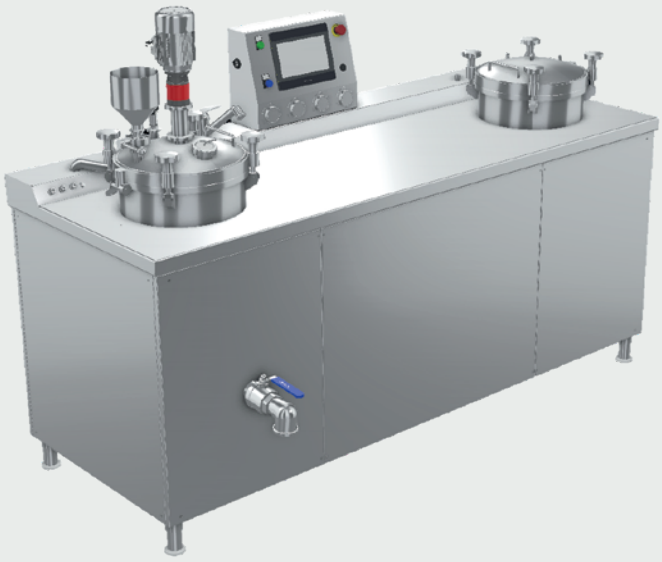
- Cooking and sterilization tanks entirely in AISI 304 stainless steel (AISI 316 also available upon request)
- Frame and worktop in AISI 304 stainless steel
- Pre-cooking, initial cooking, and candying tanks
- Product discharge valve with DN50 connection
- Motorized agitator with removable scraping 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:	2400 x 900 x 900 mm
Usable capacity of cooking tank:	50 liters
Production capacity (212 ml jars):	100 pcs/cycle
Power supply:	Electric
Max cooking temperature:	130°C
Max sterilization temperature:	131°C
Power consumption:	15 + 12 kW
Jacket with diathermic fluid:	Yes
Vacuum cooking and concentration:	Yes
Candying:	Optional
Product feed hopper volume:	2 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.

CE **DEVICE BUILT IN COMPLIANCE WITH HARMONIZED STANDARDS AND CE MARKED.**

MADE IN ITALY

coveser®

Coveser - Via E. Altomare 83/B - 87054 - Rogliano (CS) - 0984 961986
P.I. 03421280786 - info@coveser.it - www.coveser.it - covesersrl@pec.it