



Process Engineers
for the Food and
Confectionery
Industries





Food Industry

BCH manufacture equipment for a variety of applications for chilled and frozen ready meals, ethnic meals, pie fillings, rice, soups & sauces.

- Mixing
- Cooking
- Cooling
- Turnkey Systems
- CIP

BCH provide a range of flexible solutions, from a simple stand alone cooking kettle designed to integrate with an existing line to a complete cook/cool system feeding directly to an automated depositing line.

Bespoke or standard vessel sizes are available from 10 litres up to a maximum of 3000 litres batch size.

Jams/Preserves Industry

BCH manufacture complete bespoke plant or individual chipping, shredding, pulping & sieving machines for the production of jams, conserves, marmalades and fruit toppings.



Welcome to BCH Limited

A one-stop shop combining mechanical engineering, automation and food science.

Established in 1835, BCH has developed a world-wide reputation in process engineering for the food and confectionery industries.

By investing heavily in technology and process knowledge, skilled engineers have helped to develop BCH into a technical centre of expertise and knowledge.

BCH





Confectionery Industry

BCH manufacture process equipment for the production of liquorice, 100% fruit, caramels, toffees, marshmallows, fondants & chews.

- Mixing
- Cooking
- Extrusion/Enrobing
- Forming
- Cooling
- Cutting

Full turnkey or stand alone equipment is available from laboratory size to 3000kg/hr.

Desserts & Sweets Industry

BCH manufacture mixing, cooking, blending and homogenising equipment for the desserts & sweets industry.

- Custards
- Creams
- Fondants
- Parfaits
- Ganache



BCH Limited

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