

Bematek

IN-LINE WET MIXING & MILLING EQUIPMENT

1-877-BEMATEK (236-2835)

We listen, we solve, we deliver!

www.bematek.com

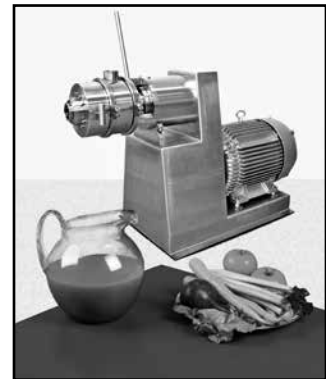
Email: bematek@bematek.com

IN-LINE MIXERS
Homogenize, disperse,
puree, blend low shear or
mix high shear

COLLOID MILLS
Emulsify, disperse,
reduce particles size and
de-agglomerate

Proven Food Applications

- Baby Foods
- Bean Puree
- Cheese melt/Spreads
- Chile Pepper
- Cocoa/Chocolate Syrups
- Coffee slurry
- Dairy Products
- Dips/Spreads
- Fish Reconstitution
- Flavor/Citrus Emulsions
- Food Colorants
- Fortified Beverages
- Fruit Juice Concentrates
- Garlic Puree
- Gravies
- Gums/Stabilizers
- Icings/Frostings
- Infant Formula
- Ketchup
- Marinades
- Mayonnaise
- Mustard
- Peanut Butter
- Pet Food
- Salad Dressings
- Soups/Broth
- Tahini & Hummus
- Tabasco
- Tomato Sauce/Paste
- Tomato/Vegetable Juice
- Vegetable Oils
(Salad & Cooking)
- Yogurt



“HOW DO I KNOW IT WILL WORK?”

Don't take chances! Bematek's state-of-the-art modular solutions are engineered to eliminate doubt. And risk.

Known for our high-shear mixing expertise, Bematek now offers a patented new solution for *total shear control*. With Bematek's new and flexible Modular Engineered Design™, your inline mixer or colloid mill can be precisely configured for any application—and easily reconfigured as future needs change.



“WE MAKE IT EASY FOR YOU.”

- Product Testing
- Trial Programs
- Start-up & Training
- Scale-up from Lab to Production

Now providing complete product testing in our NEW modern, well-equipped laboratory.