

# **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
- Pet Food
- Salad Dressings
- Soups/Broth
- Syrups
- Tabasco
- Tahini & Hummus
- 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.**