

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 and mix high shear or blend low shear



COLLOID MILLS

Emulsify, disperse, and reduce particle size



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 solution for *total shear control*. With Bematek's 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.

