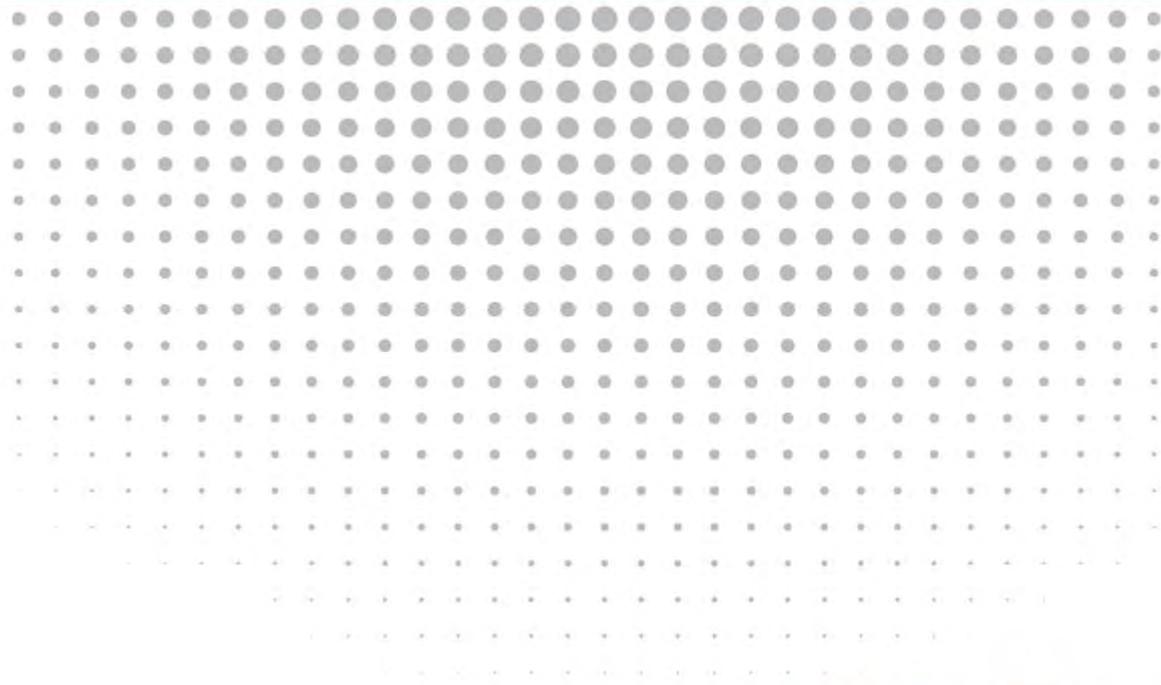




PerMix Solution & Application Mixing Catalog

WE OFFER PERFECT MIXING TECHNOLOGIES

- Food Solutions
- Chemical Solutions
- Pharmaceutical
& Nutraceutical Solutions





PerMix Food Solutions

WE OFFER PERFECT MIXING TECHNOLOGIES



- **Food & Bakery Industry**
Ingredient Mixing & Pre-Conditioning
Mixing & Blending
- **Beverage**
Powder Induction & Mixing



PerMix Food Solutions

Since 1954 PerMix has been leading the Food Industry in mixing solutions. Whether you are an artisan style bakery or a food manufacturer that has special requirements such as cook / chill, PerMix has the solution for your needs, no matter how large or small. Below are some areas where PerMix can offer solutions to fit your needs.

Food Manufacturing & Production

Whether you are a Central Commissary that ships meals to remote locations, or a manufacturer of ready meals or other types of prepared foods, PerMix has the solutions to your needs. With the ability to mix as well as cook & chill if needed, we know the industry, and have the solutions to create the perfect mix, whether it is a 1 liter batch or 20,000 liter batch, or even continuous. Production needs of any size can be improved with PerMix mixers.



Ingredient Mixing & Pre-Conditioning

Ingredient mixing & pre-conditioning is important prior to production. Whether you are mixing ingredients to speed production needs, or simply keeping stored inventory fresh, preventing settling, our mixers will do the task.

Conical Mixers

Conical Mixers are ideal for pre-conditioning ingredients of any type, including that of grains, granules, and powders.



Drum Mixers

Drum Mixers are perfect for keeping ingredients, flavors, and additives rotated in inventory which prevents settling and ensures better batch consistency.

Mixing & Blending

As the trends of the Pharmaceutical / Nutraceutical Industry change often, even according to season, the need to have a diversified solution to your mixing needs is important. Having a diversified mixer allows for your production line to stay flexible, answering today's needs and tomorrow's demands. As a result of this, PerMix has a large variety of mixers that are used in the Pharmaceutical / Nutraceutical Industry.



Fluidized Bed, Paddle & Plow Mixers

For a quick response in mixing needs our Paddle Mixers & Plow Mixers answer the need. The ability to rapidly mix ingredients together of different particle sizes or density is where these mixers are most useful. The mixing action provided in these mixers makes a quick task out of blending & mixing ingredients together to make a homogenous blend. By adding a jacket you can easily create the ultimate in cook / chill applications. Adding vacuum will allow for certain advantages to be capitalized on, increasing QA, HACCP, and minimizing the need for additives or preservatives, while extending shelf life.



Ribbon Mixers

When the need to mix & blend without ingredient or product shearing, tearing, degradation, or harm, the most gentle type of mixer is our PerMix Ribbon Mixers. **PerMix manufactures our ribbon mixers in a horizontal version as well as a vertical version. Vertical Mixers allow for greater batch flexibility as well as easier cleaning and less loss of product during discharge**





Sigma Mixers & Double Planetary Mixers

When the ability to knead as well as mix, blend, and flip & fold, our Sigma Mixers as well as our Double Planetary Mixers fit this need perfectly. Whether you are mixing a paste or creating a thick viscous concentrate, these mixers make ease of mixing ingredients to create a homogenous blend of viscous products. Add in the ability to heat & chill, as well as the option to mix under vacuum make these units superstars of the production line.



V-Mixers & Double Cone Mixers

The ability to mix, blend, and even shear with the addition of an optional intensifier bar, our V-Mixers & Double Cone Mixers are cost effective mixing tools that require little maintenance. Add the ability to heat & chill with our optional jackets, our V-Mixers & Double Cone Mixers are perfect for mixing products that need precise temperature control. Add the optional vacuum on top of that, and the mixers prove to be versatile across many applications



Universal Vacuum Processors & High Speed Dispensers

The ability to produce soups, sauces, dressings, & condiments in one unit offers the ultimate in versatility. The ability to manufacture products in one universal machines creates not only an increase in production and a decrease in labor, but it also creates an increase in batch QA as well as saves money in regards to equipment purchasing & line footprint. Our Universal Vacuum Processors, along with our high speed dispersers, create a universal tool that will allow production needs to be met with ease while remaining flexible, creating the ability to expand offerings when needed. Imagine making 1,000kgs of mayonnaise per hour in one machine. That is the PerMix advantage.

High Speed Granulator

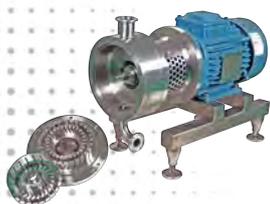
In a PerMix PDI series Rapid Mixer Granulator, the powders are set in a multidimensional shear flow state and it needs only short mixing time until they are thoroughly mixed. In case that granulation is required, the spraying system sprays the binder solution into the bowl to agglutinate with the materials and under the combined action of the impeller and chopper, uniform and porous granules are produced. After finishing the mixing or granulation process, powders/granules are discharged through the side discharge with no "dead zone" valve.





Beverage industry

The trends in the beverage industry are always changing and the ability to change with the trends results in a sustainable business model. The do so beverage manufacturers must predict future trends to stay ahead of competition. To assist with this PerMix offers solutions for the beverage industry that go beyond “the known” forecasting “the unknown”. One of the largest driving force in the industry today is the health benefits of our beverages, such as smoothies & other natural blended drinks.



Powder Induction & Mixing

The ability to mix, blend, homogenize, emulsify, and induce powders into liquids is demanding. Whether you are simply mixing in colors, sweeteners, or adding complex proteins into liquids, PerMix offers solutions to your needs. Whether it is a continuous flow or batch type production, we have an answer to your needs.

Inline Emulsifiers & Homogenizers

Our Inline Mixers feature the ability to continuously mix or batch mix depending on your needs. Our Inline series of mixers offer the need to grow with demands as well as offer flexibility in regards to product mixing. The stator / rotor is designed to quickly be changed according product type and also desired output of particle size. Multiple styles can be ordered and changed according to needs, while using the same pump body & motor, creating a powerful versatile tool in the production line.



Powder Induction Mixers

Our Powder Induction Mixers incorporate all of our features of our Inline Mixers and add the convenience of a powder induction funnel, making adding powders in bulk an easy task. In addition, some of our models offer a secondary pump for added performance & versatility, creating a powerhouse when it comes to powder induction if high production areas.

Shear Pumps

Whether your need is to simply mix & blend powders quickly, or resize particles / molecules on a macro or micro level, our Shear Pumps have the flexibility. Our Shear Pumps are available in several sizes and also can be ordered in single stage rotor / stator combinations or multi stage combinations, up to a three stage system,. In addition, our Shear Pumps can be ordered in either a horizontal or vertical configuration.





PerMix Pharmaceutical & Nutraceutical Solutions

WE OFFER PERFECT MIXING TECHNOLOGIES

A person wearing a white lab coat and blue nitrile gloves is holding a clear glass test tube filled with a vibrant blue liquid. The background is a blurred laboratory setting with various pieces of equipment. A dark grey rectangular box with a thin blue border is overlaid on the left side of the image, containing two bullet points.

- **Pharmaceutical & Nutraceutical**
Ingredient Mixing & Pre-Conditioning
Mixing & Blending

- **Elixirs, Syrups, & Holistic Beverages**
Powder Induction & Mixing



PerMix Pharmaceutical & Nutraceutical Solutions

Since 1954 PerMix has been leading the Pharmaceutical Industry in mixing solutions. As the world looks for natural remedies, scientists focus on unlocking foods natural healing, so we categorize these two together. PerMix has the solution for your needs, no matter how large or small, natural, organic, or synthetic. Below are some areas where PerMix can offer solutions to fit your needs.

Pharmaceutical & Nutraceutical Manufacturing & Production

Whether you are manufacturing vaccines for the masses, cremes for the uncomfortable, or syrups to coat & soothe throats, we have the mixing solution that you need for every category, whether powder, pastes, or liquid.



Ingredient Mixing & Pre-Conditioning

Ingredient mixing & pre-conditioning is important prior to production. Whether you are mixing ingredients to speed production needs, or simply keeping stored inventory fresh, preventing settling, our mixers will do the task.



Conical Mixers

Conical Mixers are ideal for pre-conditioning ingredients of any type, including that of grains, granules, and powders.

Drum Mixers

Drum Mixers are perfect for keeping ingredients, flavors, and additives rotated in inventory which prevents settling and ensures better batch consistency.

Mixing & Blending

As the trends of the Pharmaceutical / Nutraceutical Industry change often, even according to season, the need to have a diversified solution to your mixing needs is important. Having a diversified mixer allows for your production line to stay flexible, answering today's needs and tomorrow's demands. As a result of this, PerMix has a large variety of mixers that are used in the Pharmaceutical / Nutraceutical Industry.



Fluidized Bed, Paddle & Plow Mixers

For a quick response in mixing needs our Paddle Mixers & Plow Mixers answer the need. The ability to rapidly mixer ingredients together of different particle sizes or density is where these mixers are most useful. The mixing action provided in these mixers makes a quick task out of blending & mixing ingredients together to make a homogenous blend. By adding a jacket you can easily create the ultimate in cook / chill applications. Adding vacuum will allow for certain advantages to be capitalized on, increasing QA, HACCP, and minimizing the need for additives or preservatives, while extending shelf life.



Ribbon Mixers

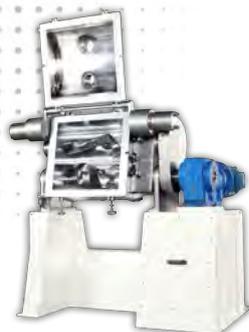
When the need to mix & blend without ingredient or product shearing, tearing, degradation, or harm, the most gentle type of mixer is our PerMix Ribbon Mixers.





Sigma Mixers & Double Planetary Mixers

When the ability to knead as well as mix, blend, and flip & fold, our Sigma Mixers as well as our Double Planetary Mixers fit this need perfectly. Whether you are mixing a paste or creating a thick viscous concentrate, these mixers make ease of mixing ingredients to create a homogenous blend of viscous products. Add in the ability to heat & chill, as well as the option to mix under vacuum make these units superstars of the production line.



V-Mixers & Double Cone Mixers

The ability to mix, blend, and even shear with the addition of an optional intensifier bar, our V-Mixers & Double Cone Mixers are cost effective mixing tools that require little maintenance. Add the ability to heat & chill with our optional jackets, our V-Mixers & Double Cone Mixers are perfect for mixing products that need precise temperature control. Add the optional vacuum on top of that, and the mixers prove to be versatile across many applications



Universal Vacuum Processors & High Speed Dispersers

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High Speed Granulator

In a PerMix PDI series Rapid Mixer Granulator, the powders are set in a multidimensional shear flow state and it needs only short mixing time until they are thoroughly mixed. In case that granulation is required, the spraying system sprays the binder solution into the bowl to agglutinate with the materials and under the combined action of the impeller and chopper, uniform and porous granules are produced. After finishing the mixing or granulation process, powders/granules are discharged through the side discharge with no "dead zone" valve.





Elixirs, Syrups, & Holistic Beverages

The trends in the elixirs, syrups, & beverage industry are always changing and the ability to change with the trends results in a sustainable business model. The do so pharmaceutical & nutraceutical manufacturers must predict future trends to stay ahead of competition. To assist with this PerMix offers solutions for the industry that go beyond “the known” forecasting “the unknown”. One of the largest driving force in the industry today is the health benefits of our beverages, capitalizing on the holistic healing powers of plants



Powder Induction & Mixing

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Inline Emulsifiers & Homogenizers

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Shear Pumps

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PerMix Chemical Solutions

WE OFFER PERFECT MIXING TECHNOLOGIES

- 
- A photograph of a laboratory rack filled with test tubes containing a vibrant blue liquid. The rack is made of a light-colored material, possibly aluminum, and is positioned in the foreground. The background is slightly blurred, showing more of the rack and the liquid. A dark blue, semi-transparent rectangular box is overlaid on the left side of the image, containing two bullet points in red text. The overall scene suggests a chemical or biological experiment.
- **Chemical Manufacturing**
 - **Paints, Colorants, Concentrates & Liquids**



PerMix Chemical Solutions

Since 1954 PerMix has been providing mixing solutions to the Chemical Industry. As the world looks for natural remedies, scientists focus on unlocking foods natural power, even in the chemical, paint, & pigment industry, so we categorize these together. PerMix has the solution for your needs, no matter how large or small, natural, organic, or synthetic. Below are some areas where PerMix can offer solutions to fit your needs.

Chemical Manufacturing & Production

Whether you are manufacturing cleaners & disinfectants for the masses, scents, aroma therapies, & deodorizers to relax, or paints, pigments, * & inks to fuel ones creativity, we have the mixing solution that you need for every category, whether powder, pastes, or liquid.



Ingredient Mixing & Pre-Conditioning

Ingredient mixing & pre-conditioning is important prior to production. Whether you are mixing ingredients to speed production needs, or simply keeping stored inventory fresh, preventing settling, our mixers will do the task.

Conical Mixers

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Drum Mixers

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Mixing & Blending

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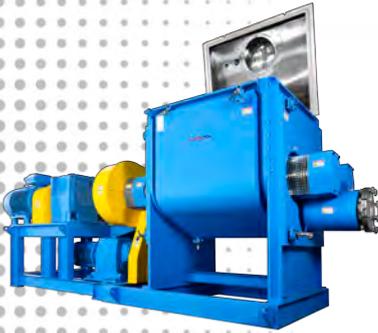
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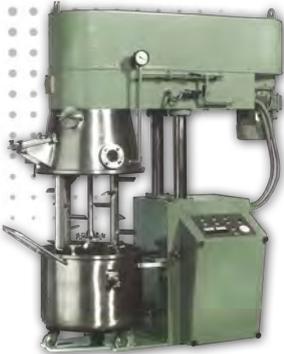
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Paints, Colorants, Concentrates, & Liquids

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Powder Induction & Mixing

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Inline Emulsifiers & Homogenizers

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Thank you!

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Attn.: Mr. Gonzalo Villagra
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Email: gonzalo.villagra@permixtec.com

Besides, PerMix have been building a network of agents located in Europe (Germany, Denmark, UK, Belgium, France, Spain, Poland, etc), South America (Argentina, Chile, Guatemala, etc), Asia (South Korea, Indonesia, India), and several other countries.