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B&P Process Equipment Story

The business at 1000 Hess Avenue, Saginaw, Michigan has a long history of building quality equipment to meet the demands of industry. Werner and Pfleiderer, a German owned company, making small universal mixers, at 1204 N. Niagara in Saginaw, started the business in 1894. Shortly after World War I, the government took over the local operation under the Alien Property Act, and in 1919 it was sold to Baker Perkins Inc., who continued to operate under the Werner and Pfleiderer name for some time. In 1926, company officials announced yet another major expansion -- a new shop at 1000 Hess Avenue in Saginaw and the total phase-out of all Niagara Street operations.

Baker Perkins Inc. was a privately held company, building quality industrial mixers and bakery equipment, until 1957. It then went public on the London Stock Exchange. In 1982, the food division of Baker Perkins Inc. moved to a new facility in North Carolina while its chemical division remained in Saginaw, Michigan. Baker Perkins was taken over by APV Inc., a large British-controlled food equipment manufacturing company in 1987. The Saginaw facility was then renamed APV Chemical Machinery Inc. It continued to design and sell batch and continuous mixing equipment, as well as centrifugal separation equipment, for use around the world.

In 1995 APV Chemical Machinery Inc. sold the Saginaw facility, and B&P Process Equipment was born.

B&P Process Equipment retains the machine records and drawings for almost all of the equipment that the company has sold over the last 60 years allowing B&P to supply needed parts to customers. The company’s trained field service staff covers the world when maintenance is needed on B&P equipment. And to offer further service, B&P Process Equipment has a modern facility in Houston, Texas for equipment refurbishment and rebuilding to put extended life into existing equipment. “No Machine is an Orphan” is a promise that the company tries to live up daily.

A fully equipped, modern testing facility in Saginaw underscores B&P’s dedication to work with customers and to develop equipment enhancements that satisfy production needs today, as well as those anticipated for tomorrow. Although the name has changed over the years, B&P remains committed to continuous technical improvement and to provide satisfaction through strong partnerships with customers. B&P utilizes teamwork and innovative technology in design and manufacturing to provide mixing and separation equipment and services that meet high standards of quality, reliability, maintainability, and safety. B&P strives to work with customers to deliver quality equipment that satisfies the needs of industry, both for today and tomorrow.

Battaggion Story

In 1918 the Enrico Battaggion Company (“Officine Meccaniche Enrico Battaggion”) went into business with the double aim of supplying the most effective mixing equipment through technological research and by servicing their customers year after year to gain the highest degree of respectability in the industry. Beginning with the project conception through the completion of a macchine or of total plant, we work with our customers to follow the progress to the very end. With the lab trials in our pilot plant, the details of the machines and equipment that is needed can be defined.

From there begins a mutual collaboration during the life of that plant and equipment with routine maintenance, supplying needed replacement parts, repair services and even complete overhauling.

Our activity began almost 100 years ago. And from the beginning, technological progress and continuous improvements has put Battaggion into the leading position of mixing technology.

Today, as in the beginning of Battaggion’s life, we are totally convinced that technological research and customer assistance are the best possible mixture.
SIGMA BLADES MIXER - TILTING TANK TYPE

The IP and IPI models are designed for the mixing and kneading of medium and high viscosity materials. To mix heavy materials, the B&P Battaggion double arm mixers are considered the standard workhorse of the industry. Unlike most companies, we offer a complete line of mixers with either tangential or overlapping agitator action. Each has mixing characteristics that maximize the mixing for specific products.

The counter rotating heavy-duty blades are well known for the efficient kneading shearing of material from heavy creams to high viscosity products. The B&P Battaggion sigma blade mixers are available in a wide range of sizes from 1 to 5,000 liters.
1  **IPI 2000 BP** - Tilting Kneader constructed of stainless steel where in contact with the material being mixed, with an electropolished finish. The drive is fully enclosed by protective guards. This mixer may be used for food application.

2  **IP 10 AP/T** - 10 liters total capacity laboratory Sigma Kneader has a tilting tank and is constructed of AISI 304 stainless steel. It has a cantilevered mixing chamber and removable trough end. A high power design with jacketed trough shell, and a built-in electrical control cabinet in the supporting stainless steel stand, for safe and efficient operation of the machine.
3 IP 10 AP/T - 10 litres total capacity laboratory tilting tank sigma kneader, with tangential arrangement of the blades. The cantilevered mixing chamber is shown in the tilted position, with a one-piece hinged cover complete with sight glass, vacuum gauge and vent opening.

4 IP1 180 AP/T - 180 Liters total capacity Sigma Kneader with the tilting trough and cover opening/closing done hydraulically. The area of the mixer coming in contact with the product is constructed of AISI 316 L stainless steel. Split stuffing boxes for easier packing replacement and maintenance. Cover assembly is connected directly to the base frame. Supplied with explosion proof electrical system.
5 **IP 175 AP/T** - 175 liters total capacity Sigma Kneader with high power electric drive and hydraulic trough tilt. Cantilevered mixing chamber, with components coming in contact with the mixed material constructed of AISI 316 L stainless steel. Jacketed trough shell and trough ends and circulation in the sigma blades. Easily removed sigma blades can be replaced with spare masticator or paddle blades. Explosion proof electrical system and vacuum pump supplied.

6 **IP 2500 AP/T/S** - Special mixing blades make this mixer unique. The mixed material is discharged through two discharge valves in the bottom of each half of the double radiused mixing chamber. With a working temperature of 280 degrees C, it is used very effectively for bituminous products amongst others.
The IPC models with a single discharge screw, and the IP2C with double discharge screws, do the work of two separate machines. Once the blend is well mixed by the mixing blades and ready for discharge, the screw rotation is reversed and the highly viscous product is quickly discharged from the sigma Blade mixer extruder.

Thanks to the experience of running with an enormous variety of products, B&P Battaggion has recently developed a new and improved model IPCAPG sigma Blade mixer extruder for production and granulation of color master batches, with output capacity from 150 to 600 kg per hour of LDPE compounds.

Some of the applications of the sigma Blade mixer include base silicones and rubber, mastics, glue, high viscosity adhesives, composite material, color and pigments, special lubricants, brakes compounds, explosive and abrasive products, fine chemicals, pharmaceuticals, soup cubes and food-stuffs in general.
1 IPC 2500 AP/T-ID - Sigma Kneader with discharge screw having a total capacity of 2500 liters, totally constructed of AISI 316 L or of SAF 2205 for pharmaceutical applications. Each mixing blade and the discharge screw is driven by three (3) separate 75 kW electric motors with variable speed drives. Jacketed trough shell and trough ends, mixing blades, discharge screw and discharge cone are all ASME code approved and is complete with a built-in loaf cutter. The mixer is equipped with a trolley system for extracting the discharge screw. High pressure washing guns are then fit into the mixer chamber through the machine cover for perfect cleaning of the inside of the trough.
2 IPC 10 AP/T - The 10 liter mixer is powered by an 8.5 kw (aprox. 11 horsepower) motor. The end of the mixer can be opened for cleaning and is used in the pharmaceutical industry.

3 IPC 1200 AP/T - Sigma Kneader with discharge screw complete with an additional base frame. The mixer and mixer base frame is mounted on load cells for automatic weighing of the raw feed materials. This is then mounted on the second base frame. The circulation jackets on the trough shell and trough ends are covered with thermal insulation. The mixer also has circulation in the mixing blades and discharge screw. The discharge cone is supplied with a rotary blade for granulation of the extruded product.
4 IPC 1200 MP/T - Sigma Kneader with discharge screw has a wire cutting device for silicone rubber compounding. 80 kW (approx. 107 horsepower) total power input.

5 IPC 50 APG/NH - Special Kneader with discharge screw and granulator discharge head is used for processing master batches and color concentrates.
BATTMIX - PRESSING COVER KNEADING MACHINE

The BATTMIX Mixer is one of the newest innovated products added to the B&P Battaggion family of process equipment. The BATTMIX Mixer is part of the continued product development by B&P Battaggion for process machines capable of higher and higher performances in mixing technology.

IPMR BATTMIX - Tilt Discharge and IPMC BATTMIX - Screw Discharge can be widely used in the compounding of rubber, plastics, composite materials and ceramics.

BATTMIX Design characteristics (tilt discharge shown)
- Drive unit is designed for mixing and kneading very high viscosity materials
- Kneading system comprised of the mixing tank and masticator blades made of special steel and electropolished to process requirements. The Masticator blades are coated with a hardened material on the working edges and on the whole surface to increase the wear resistance.
- Cover pressurized by pneumatic cylinder, with control system, to assure uniform pressure on the material being mixed.
- Tank is tilted up to 140 degrees to fully discharge the compounded material from the mixer.

BATTMIX can be supplied in a variety of different models, ranging from a manually operated discharge to the fully automated units equipped with the most advanced technology. The controls of the mixing system can interface with the complete process from feeding to dusting to discharging the mixed material and can be programmed to perform much more efficient multi-stage mixing.
1-2 IPMR 125 AP/T-HD - Pressing cover kneader with tilting tank and independent drive system on each mixing blade by means of two (2) 80 kW slow speed hydraulic motors controlled by two (2) hydraulic pumps driven by electric motors. Jacketed trough shell, trough ends and cover with circulation in the special 4 winged masticator blades. Pressing cover, pyramidal shaped, with air nozzles for optimal cleaning of fine powders.

3 IPMR 500 AP/T-HD - Pressing cover kneader with tank tilting on a third axis with a total capacity of 500 liters. Independent drive system for each of the mixing blades by means of two (2) 90 kW slow speed hydraulic motors. Jacketed trough shell, trough ends and cover with blade circulation in the 2 winged masticator blades. Constructed of AISI 316 L stainless steel.

4 IPMR 10 AP/T-ID - BATTMIX Lab Mixer - Masticator Kneader with pressurized cover has two (2) separate 4 kW independently geared motors each having separate variable frequency drives
With a total capacity of 250 liters and a working capacity of 110 liters this powerful mixer has two (2) hydraulic drives. Each of the hydraulic drive units are driven by a 110 kW (approx. 147 horsepower) drive motor.

The mixer operation is fully automated. A pressing ram cover holds the material down while an outer dustproof hood keeps the area clean. This mixer is for mixing solids, powders with liquid additive feeding.
7/8  **IPMC 500 AP/T-HD** - Pressing cover kneader with a discharge screw has a total capacity of 500 liters. A separate 160 kW hydraulic motor drives each of the mixing blades and a 75 kW motor drives the discharge screw. The mixer has a jacketed trough shell, trough ends and cover with circulation in the mixing blades and discharge screw. The process area of the mixer is constructed of AISI 316 S with hardened work edges. Interchangeable masticator and sigma blades. Automatic hydraulic system to open one end of the trough by means of a built-in trolley, which supports it during the opening and swinging on the hinge. A second and removable trolley is used for the extraction of the screw from the trough.
VERTICAL MIXER DESIGNS AVAILABLE

The MVM model, with or without a tank scraper is a high-speed mixer disperser. They are available with one or multi-shaft models, each being equipped with one dispersion disc, which produces the required mix. Or with a variety of blade variations to meet your mixing needs.
The MPI planetary mixer with paddles and stirrers run in a circular motion. The paddles and stirrers move the product being mixed in a vertical and horizontal direction for optimum mixing.
With the MLM model, the mixing is done with a slow anchor or butterfly impeller and, in many cases, a multi blade shaft is added with a dispersion disc. This addition improves the mixing action of the main mixing shaft in many applications.
Some applications where this mixer has been very successfully used include ink and color products, adhesives and glues, PVC plastisol, silicone sealants and mastics, explosives, cosmetics and pharmaceuticals, as well as foodstuffs and confectionery.
Vertical mixers have been supplied from laboratory sizes of a few liters up to 2,000 liters with moveable mixing tanks and up to 10,000 liters with a stationary mixing tank.
The DR quick dissolver mixer is used for the preparation of rubber solutions and other components and for the dispersion of powders into liquids. It offers large output capacity and total homogeneity.

1 MLM/DA 1000 - The vertical mixing blades and drive mechanism are hydraulically lifted to allow easy placement and removal of the mixing bowl. The slower speed mixing / stirring blade is driven with 37 kW (approx. 50 horsepower) of power at variable speed from 0 to 200 rpm. The second shaft has multi-knives and 22 kW of power (approx. 30 horsepower) with a variable frequency drive that gives speeds from 1000 to 2000 rpm. This particular mixer is used in making chocolate candy and confectionary filling.

2 MVM 50/S - An explosion proof vertical mixer package including thermal oil control unit, extruding press, and with easily interchangeable mixing stirrers and scrapers.
3 MVM 25/EC - Laboratory model high-speed blender with side chopper / mixing blade. The blades are driven separately by two explosion proof motors. Vacuum tight for trials on low viscosity materials, coated products and artificial leather.

4 MPI 300/S - Vertical Planetary Mixer totally constructed of ASI 316 L stainless steel suitable for pharmaceutical applications. The mixer has an 11 kW electric drive motor for the mixing blades with the mechanical planetary system of 3.3 to 50 r.p.m. for the fast blade and between 2.3 to 35 r.p.m. for the slow blade. Bowl complete with a pneumatic plug discharge valve.

5 MVM 300/S - Mixer disperser with fixed bowl. The area in contact with the product is constructed of AISI 304 stainless steel. Central disperser blade is driven by a 7.5 kW electric motor and with speeds between 750 and 2000 r.p.m. Side scraper blade is driven by a 3 kW electric motor with speeds of 9 to 25 r.p.m. Jacketed bowl, for temperatures up to 150 degree C, has a ball valve discharge.
HIGH SPEED TURBOMIXERS - PRODUCTION AND LAB MODELS

The mixer is the heart of the processing system. And to optimize this system you can no longer be limited to the function of one mechanical component but must fully integrate with the auxiliary equipment involved. For more than 30 years we have constructed complete plants for rigid and plasticised PVC compounding, complete with loading and metering equipment for solids and liquids. In addition to classic areas of application, the TS High Speed Turbomixers are widely used in applications such as special additives compounding, special dry-blends production, master batch preparation, production of fibrous masses, plastic recycling, powders for coloring and in many more technologies.

TS Turbomixers are offered as separate units or with ancillaries for complete Turbomixer plants. They can be supplied from laboratory 10 liters units up to 2,000 liters capacity models.

1 TS 1000/S - High speed special Turbomixer complete with separate lower wear section for easy and economical replacement. Mixed material is discharged through a valve in the bottom of the mixer. The Turbomixer is very effectively used in high friction applications.

2 TS 25/R - Laboratory size Turbomixer with a total capacity of 25 liters and a jacketed tilting tank. Machine is equipped with a side chopper, built-in electric cabinet and supporting stand for safe and efficient laboratory machine.

3 TS 50/S - Lab size mixer for the high speed Turbomixer group with water heater, mixed product collection box and control instrumentation.
4 TSOR 1200/3500 - Turbomixing for rigid PVC compound with 3000 kg/h output capacity. 250 kW (approx 335 horsepower) of power on the Turbomixer and 45 kW power on the high efficiency cooler.

5 TS 1000/SM - Production size high speed Turbomixer. Easy opening discharge duct. Explosion proof with push button panel and junction box.

6 Flow diagram showing high speed Turbomixer complete with raw material inlet and compounded product discharge.
From the beginning we have become synonymous with mixing and compounding, and have acquired great expertise in related equipment, both upstream and downstream of the mixing process.

Today, an always larger number of customers decide to rely on our technical staff during the feasibility study, design, engineering, manufacturing and service regarding many different projects. The detailed knowledge of the characteristics of materials to be processed, their properties, production and quality needs are essential to guarantee a fully functional system. We can supply the mixing and drying equipment along with the integration of different technologies present in the complete process.

1 **Turbomixing and vacuum drying plant** showing two (2) TS 1000/S Turbomixers, with pneumatic powder feeding equipment and filters situated over the process machines.

2 **Mixing/Kneading and vacuum drying plant** shown with our IP 500 T/S and ME 1000 mixers complete with vacuum lines and additional equipment.
Drive and control electric panel in the mixing and drying equipment. This panel includes the PLC unit for cycle management and PC for processing all data.

Metering and feeding control system for resins and rubber solutions to the mixers.
ROTATING BOWL MIXERS

The B&P Battaggion series MPV Rotating Bowl Mixer is the ideal solution for processes where a short mixing cycle and high intensity is required. This is because of the combined effect of the rotation of the inclined bowl that conveys the mix toward the high speed mixing blade. The stationary scraper is used to clear the material from the wall as well as the bottom area of the bowl. During the mix cycle, this combined effect generates a complete tri-dimensional product flow inside the mixer. This leads to a reduced mixing cycle and to a perfect homogenization of the product being mixed and to an excellent consistency of the quality of the final mix.

Because of the simple and effective design, the MPV series has low wear and limited maintenance. This makes the MPV Rotating Bowl Mixer a perfect solution for applications for ceramics, carbon paste, friction materials for brake systems, building materials, chemicals, metallurgy and for food.

1 MPV 20/S - Laboratory size Rotating Bowl Mixer with a total capacity of 20 liters.

2 Laboratory size Rotating Bowl Mixer in the open position with bowl removed from the mixer. In this condition it is possible to replace the mixing blade, adapting the blade profiles to the product to be mixed.

3 Mixer in the open position with mixing bowl in the working position showing the detail of the mixing blade and of the wall scraper. The rotation speed of the bowl and of the mixing blade are completely variable by means of a variable frequency controller.
4 MPV 50/S - Rotating Bowl Mixer with total capacity of 50 liters showing the bowl and mixing systems in the working position.

5 Rotating Bowl Mixer with the mixing system lifted and the mixing bowl tilted for product discharge.

6 Rotating Bowl Mixer with mixing bowl in the working position and the mixing system partially lifted. The mixer is complete with an electrical panel that includes a complete machine supervisory system. Also included is an industrial PC for the management of all of the machine parameters with the possibility of programming the process recipes of each single batch and having a data exchange with the customer’s centralized computer system.

7 Detail of one screen page of the computerized supervisory system showing all of the cycle parameters and graphic visualization of the mixing process.
HIGH SPEED HORIZONTAL MIXERS

The MVO mixer was developed to handle the mixing needs of many industrial fields including chemicals, pharmaceutical, food and plastics. It is continually used for new applications and for improvement of already existing production demands. This is a good example of continuous technological improvement in the process equipment field. MVO mixing chambers are supplied with a plough shaft arrangement that can be used to keep a high degree of fluidization of the blend, or with special profiles available depending on the products to be mixed and to process requirements. Many MVO mixers are supplied with multi blade side choppers that break up agglomerates formed during the process. The MVO is not only a high speed mixer but is very effective as a vacuum dryer and can be supplied complete with vacuum lines. Applications where the MVO is used include detergents, brake linings, composite materials, cosmetics, refractories, plastics, chemicals, pharmaceutics, ceramics, agrochemicals, special lubricants and additives, soup cubes and foodstuffs in general.

1 MVO 600 - Plough Mixer manufactured of stainless steel construction to ASME standards.

2 MVO 750/ S - This high-speed horizontal plough mixer is used for the manufacture of food products. It was supplied along with equipment for melting liquid additives to be pumped in the blend.

3 MVO 2000 - Horizontal Plough Mixer totally constructed of 316 L stainless steel for applications in the food industry. Mixing chamber is equipped with a jacketed shell and end, with two inspection doors and a single plug valve for product discharge. For process requirements there are three side choppers, nitrogen blanketing and spray nozzles for the feeding of liquid fat material.
4 **MVO 750/S** - Plough Mixer with chopper blades. The opened inspection ports show the mirror polish on the inside areas that come in contact with the mix.

5 **MVO 5000** - Mixing shaft with welded ploughs for food processing, chemicals or pharmaceutical products.

6 **MVO 5000** - High speed Plough Mixer with three inspection ports on the mixing tank and two ports for discharge and for ease of cleaning.
RIBBON BLENDERS - VACUUM DRYERS

We have been very well known and appreciated for the wide range of ME ribbon blenders and for the MES Vacuum Dryers.

Some technical characteristics of the ME machines may include:
- "U"- Shaped mixing chamber, fully welded or with bolted sides;
- Mixing shafts with continuous, interrupted or paddle mixing arms;
- Optional high-speed choppers for rapid dispersion of liquid additives;
- Split stuffing boxes for easy opening and maintenance;
- Contour discharge plug valves to avoid dead unmixed areas;
- Many more options available to satisfy your process needs.

MES Vacuum Dryer has a cylindrical tank and is recommended for proper drying of powder or granule products. It is used very successfully in the extraction and recovery of volatile components by means of a vacuum line complete with self-cleaning bag filters. ME Mixers and MES Dryers can be supplied in sizes from lab models to those with up to 25,000 liters capacity.

1 ME 20000 - Stainless steel blender is located on weight cells. The mixer is design for an explosion proof environment and has a 90 kW (approx. 120 horsepower) motor.

2 ME 5000 - Reinforced ribbon blender with cover that is pneumatically opened for lifting cover and mixing shaft.

3 ME 25 - Laboratory Mixer complete with water temperature control unit.
1 **MVO 20/RF** - Laboratory Mixer-Reactor with total capacity of 20 liters, jacketed for a working temperature of up to 300 degrees C. Supplied with side chopper, nitrogen blanketing, a hinged side for easy access and disassembly of the mixing blades, and for cleaning purposes.

2 **Horizontal Mixer Dryer with 1500-liter tank capacity**. Mixer is jacketed and steam heated at 150 degrees C temperature.

3 **MES 3000** - Vacuum dryer with jackets for heating with oil up to 200 degrees C. This drying unit is complete with bag filters on the vacuum lines, process valves and control instruments.
TILTING TANK MIXERS AND PLANETARY SCREW TYPE

The wide variety of our mixing equipment includes these two different types of equipment that are used in different industrial mixing applications. MRV mixers have been designed per our customer request to solve their mixing needs. Used mainly in plastics for fast mixing and pre-mixing of different blends of polymeric components for additives, pigments, waxes and loading directly into extruders for processing. MRV mixers are supplied with one or two mixing impellers from lab models to 2,000 liters total capacity. The MCRP conical mixer with planetary rotating movement of the screw that itself is turning on its axis. It produces a lifting action of the materials while moving material away from the walls and getting a better intermixing of all ingredients.

1 MRV 600 - Tilting tank mixer with impeller speed of 130 rpm powered by a 9 kW (approx.12 horsepower) drive.

2 MRV 150 - Tilting tank mixer with double mixing impellers driven by a 9 kW (approx.12 horsepower) drive motor.
3 MCRP 2000 - Planetary rotating screw mixer has screw speeds from 20 to 60 rpm with planetary rotation from 0.7 to 2 rpm.

4 MRV1000/2 - Container Mixer for applications in bonding technology.
Two (2) electric drive systems of 55 kW and 45 kW with variable speeds, for the scraper impeller and the two (2) disperser impellers. It has a jacketed cover, bowl and circulation in the mixing blades for perfect product temperature control during the mixing cycle. Operated with a PLC system and receipt management. Nitrogen blanketing, oxygen control system and discharge hopper are included in this unit for metallic powders used in the bonding process.
TWO ROLL MILLS - THREE ROLL MILLS

The MCC Laboratory two roll mills are used for production control and for research and development purposes for rubber or PVC compounds as well as thermoplastic polymers. Our machines are present in many tire plants in many parts of the world, used both for production and in the laboratory. There are three different models of the two roll mill and can be supplied with electric heating or by fluid circulation inside the rolls. They are the 110 X 230 mm, 150 X 300 mm and 200 X 450 mm. Our mills can be supplied with rolls of variable friction ratios, independent speeds and temperature indicators along with many more other options. Our many years of experience of offering three roll mills and working with our customers in many industrial applications has enabled us to offer features that are always up to date for the refining of paints, plastic materials, printing inks, chemicals, creams, soaps, chocolates and for many more products for different industrial applications. Laboratory and production-scale sizes up to 1300 mm useful length rolls.

1 MCC 150x300 -E - Laboratory size Two Roll Mill. The rolls are electrically heated with two fixed friction ratios of 33:33 and 33:24 rpm.

2 MCC/N 150X300-R - This model is used for rubber processing and comes with a 7.5 kW (approx.10 horsepower) drive. The mill is complete with water thermal control unit.
3 MCC 110X300 - Special model supplied with two inverters for independent speed on each roll. Supplied with local push-button panel including control instruments.

4 RI 60 - Three Roll Mill with cylinder dimensions 300 x 600 mm. Automated hydraulic control of the rolls, and independent fine pressure adjustments on both sides of the rolls. It has a PLC system with the possibility of recording and repeating all working data of each product receipt.
B&P TECHNOLOGY CENTER
Our 16,000-square-foot Technology Center is a testing and proving ground for your formulations and processes. Use us as your R&D function. Evaluate our equipment and your processes under controlled and confidential conditions. Lab scale models and pilot plants for all B&P machinery are at your disposal. Customers have access to our chemical lab for analysis and evaluation of test materials. The Tech Center's staff of process engineers and technicians will work with you to optimize your process and get the best results our technology can achieve.
Come in and run a test or take a B&P machine home for a test spin.
Call B&P Process Equipment and Systems to learn more about enhancing your processing operations. For a quote, technical consultation or engineering information, give us a call. Or take home a B&P machine and see how well it works at your place.

BATTAGGION TECHNOLOGY CENTER is the heart of our philosophy of "customer service". From the first contact with a potential customer, we are ready to offer the use of our technology center so that the efficiency of our machine in processing specific products can be tested and demonstrated. Our technicians follow the progress of the trials, step by step, applying their experience and the highest process skills with complete confidentiality. We also provide laboratory size equipment for rent to those who prefer to do development in their own laboratory for a longer period of time. If required, our technician are available to attend the first phase of the trials at the customer's site explaining the correct operation of our machine and help optimize features which may be a contribution to the testing.