

FRESH IDEAS FOR BEST TASTE



*Agitator technology
for the food industry*



incl. New Food



PRG



EXCELLENT QUALITY, FIRST-CLASS ADVICE: THE PERFECT MIX FOR YOUR SUCCESS

More than 40 years of experience, innovative technologies and excellent service: this mix has turned PRG into one of the world's leading suppliers of agitator technology, agitators and agitator systems.

With the highest precision and state-of-the-art production methods, we develop and produce agitating machines and systems for you. You can not only rely on the quality of our products, but also on our extensive consulting expertise: in-depth knowledge of the industry and a sound understanding of processes ensure that we always provide you with the optimum technical solution for your requirements – whether you are a plant planner for large industrial applications or a medium-sized company.

We carry out a test run of all our agitators at the factory to check the functionality and technical details. This allows you to commission our agitator technology on site very promptly. The agitators we use impress with their durability and maximum system availability. In addition, our service technicians are available to you flexibly for service assignments. This ensures short response times for maintenance and servicing issues.

Quality and precision down to the smallest detail – this is what customers worldwide from a wide range of industries rely on.



FOOD



NEW FOOD



COSMETICS



BIOGAS



PHARMA



BIOTECH

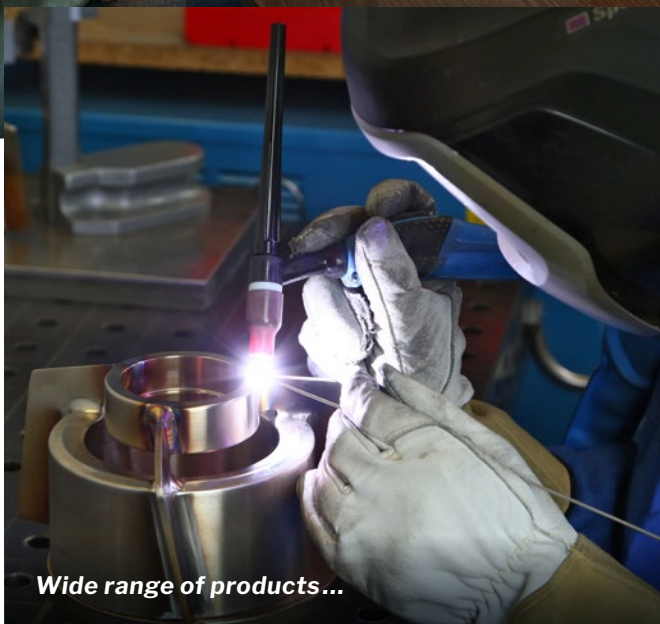


CHEMICALS

HIGHEST PRECISION: FROM THE DEVELOPMENT TO THE AGITATOR



Highest level of consulting expertise



Wide range of products...



... for the best mixing results

AGITATORS FROM PRG: AS INDIVIDUAL AS YOUR PRODUCTS

To ensure you always achieve the best stirring result for your products, we offer you a wide range of highly developed agitator types. Special designs are also possible.

All of the agitators we offer are freely configurable and available for all common installation situations. This enables seamless integration into your processes. You can trust us to always provide you with the best technical solution for your production processes.

Do you have an unusual product or special requirements? No problem. Our internal development department will create special designs for you.

As diverse as our agitators are: they are all characterised by excellent material quality and maximum cost-effectiveness. Our exceptional production depth enables us to manufacture the majority of the required agitator components independently or process them in-house. This enables us to implement your wishes with the greatest possible flexibility.

At the same time, we guarantee precision and quality down to the smallest detail. It is a matter of course for us that, when manufacturing our products, we are always guided by the applicable legal requirements and your in-house factory standards.

**So whatever you have
in mind: we will build
the right agitator
for you!**



FRESH IDEAS FOR REFRESHING PRODUCTS

Beverages

Mixing technology for the beverage industry: Whether soft drinks, fruit juices, mixed milk drinks or beer and wine – With agitators from PRG, even the production of your beverages becomes a real taste sensation.

In the production of beverages, each production step must be perfectly matched to the recipe and the raw materials used. Agitators and systems from PRG can be used for a wide variety of processes – from mixing to filling, you can rely on us for every step of the process. We find the optimum solution for all important processes, such as suspending, homogenizing, heating and cooling, in your production plant.

With fresh ideas, we deliver efficiency at the at the highest level.

Examples of end products:

Beverages

Raw milk

Mixed milk drinks

Fruit juice with pulp

Essences

Flavors

Sugar solutions

+ many other products



GENTLE TREATMENT FOR BEST TASTE

Stirring technology for liquid food products: Whether fruit preparations, yoghurt, ice cream or all kinds of confectionery – the variety of products in the liquid food sector is almost limitless. Therefore our agitators and systems are also “fit for purpose”, precisely tailored to the respective product requirements.

In addition to the end product itself, the design and manufacture of the appropriate agitator technology product properties are the focus. For example, shear-sensitive products require different process engineering treatment than emulsions, such as mayonnaises or salad dressings. The same applies to viscous or chunky foods. Customized stirring systems from PRG ensure gentle treatment of sensitive raw materials as well as economical operation. In addition a variety of stirring tasks, whether mixing, cooling, heating, dispersing or emulsifying.

Thanks to our many years of experience in the food sector, you can be sure that your products will turn into tasty delicacies.

Examples of end products:

Dairy products

Yogurt

Milk substitutes

Sauces

Cheese

+ many other products



SO THAT YOUR IDEAS BECOME REALITY

Stirring technology for New Food: vegetarian and vegan meat substitutes, genetically modified products or edible meat from the bioreactor are becoming increasingly popular with consumers.

Innovation and a pioneering spirit – technology and requirement profiles are developing dynamically, especially in the New Food sector. Pioneering product developments require maximum precision and ideal process conditions to reflect the spirit of the times efficiently and sustainably. As a system provider for customized agitator technology PRG offers many years of experience and expertise to turn visionary thinking into reality. Life science and biotechnologists work hand in hand to provide optimal solutions for every challenge – unique for the industry and pioneering in the new food sector.

Whether cultured meat or precision fermentation – PRG accompanies cell growth as one of the one of the most important, cost-intensive steps in the New Food sector.

We are facing the challenges of tomorrow today, to continue to be the partner for pioneers and visionaries.

Examples of end products:

Genetically modified food

Cell-based foods

Cultivated foods

Mycoproteins

Alternative proteins

Transgenic lactic acid bacteria

Nutrient solutions

+ many other products



AGITATOR TECHNOLOGY FOR FOOD INDUSTRY



Coaxial agitator

- ✓ Two or more stirring tasks are performed by two stirring systems simultaneously
- ✓ Optimum heat transfer and at the same time perfect mixing in one agitator
- ✓ For sterile processes



Magnetic agitator

- ✓ Possibility of dry running for up to 2 hours while emptying the tank
- ✓ Direct speed monitoring of the mixing head
- ✓ Easy maintenance and long service life due to a robust construction
- ✓ Working volume up to 80,000 l possible



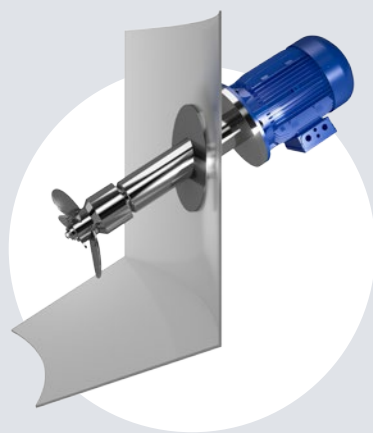
Gear-driven agitator Floor installation

- ✓ Shear arms and gentle mixing
- ✓ For higher viscosity products suitable
- ✓ Lowest residual mixing quantities possible
- ✓ Pass-through operation during emptying without air intake possible



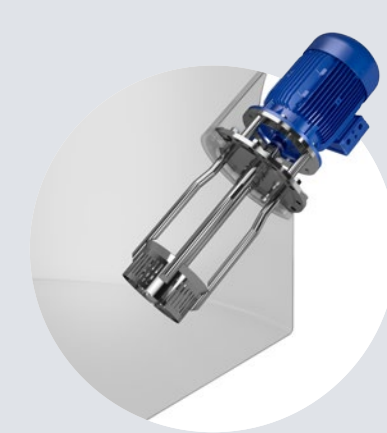
Dissolver agitator

- ✓ Enables a very high specific power input
- ✓ High shear forces for the dispersion of the solids



Magnetic agitator Lateral

- ✓ Simple process integration
- ✓ Volume up to 7,000 m³ with one agitator
- ✓ Hermetically closed system



Jet mixer

- ✓ Dispersing powders in liquids
- ✓ High mixing effect with low material input
- ✓ The optimum installation position enables shorter process times

TAKE YOUR AGITATOR TECHNOLOGY TO A NEW LEVEL! **WE LOOK FORWARD TO RECEIVING YOUR INQUIRY**



Quality products made in Germany & India



PRG GmbH operates a certified quality management procedure according to DIN EN ISO 9001/2015 and also holds Ex certification according to Directive 2014/34/EU

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