

The right ingredients for the perfect mixture:

Ingredient Batching Systems & PerMix offer turnkey bakery solutions.

Bakeries of any size, from artisan type to large production, now have a new leading choice when it comes to complete systems integration solutions for their bakery.

With bakery requirements at the forefront of the partnership, Ingredient Batching Systems and PerMix have formulated a fully customized dual branded solution that provides bakeries with the following ongoing great benefits:

- ✓ Minimal labour requirement
- ✓ Maximised production
- ✓ Quick return on investment
- ✓ Acutely accurate weighing
- ✓ Repeatability
- ✓ Worldwide localized support

John Paul, PerMix CEO stated, “Partnering with Ingredient Batching System enables bakeries to have a custom engineered system designed to minimize labour stress, at the same time as maximising their production and profits, along with acutely accurate batching and quality. Yes, now you can really “have your pie and eat it too!”

The partnership between Ingredient Batching Systems and PerMix will allow bakeries to have a unique solution which has an unrivalled worldwide localized support network. Particular interest is the additional resources that both organisations can offer each other as they expand further in America and the UK.

Tim Stewardson, Managing Director of Ingredient Batching Systems commented, “Our alliance with PerMix enables us to not only offer a complete batching and mixing solution that is packaged full of benefits for bakeries. Additionally, the worldwide localized support network that we now have delivers support that clients can rely on throughout the life of the equipment. This is key, as giving our clients piece of mind and support is the forefront of the Ingredient Batching Systems ethos.”