

**MIXING.
COOKING.
ROASTING.
COOK-IT®**

**PLUS
VEGAN
TREND**



Stephan



HOME-STYLE COOKING GOES BIG.

Hearty stews, creamy pasta or savoury rice dishes - the Stephan COOK-IT® is the all-in-one cooker for classic ready meals. Through gentle mixing, cooking and roasting it creates hearty flavours and exciting textures.

Tastes like home: Wherever traditional cooking processes are required, the COOK-IT® is the batch system to go for.

The compact cooker consists of a cylindrical, double-walled and tiltable vessel and an automatically operated, format-filling lid. The vessel of the COOK-IT® can be placed in three positions. Solid, chunky raw material is loaded via the lifting/tilting device attached to the skid in the filling/loading position. Powders, crystalline or liquid ingredients can be sucked in via feed hoppers with the aid of the COOK-IT® vacuum system.

STEWES SOUPS SAUCES PASTA RICE POTATOES

BENEFITS FOR YOUR PRODUCTION



Compact, space-saving & versatile
'all-in-one' multi-processing machine



Effective and homogeneous
mixing



Fast, efficient, gentle
heating by means of direct steam injection



Roasting (browning) for authentic, hearty flavours



Ergonomic loading with the lifting and tilting device



Extensive dosing options for solid, semi-solid and liquid ingredients



Minimised air incorporation and prevention of oxidative changes



Intelligent and intuitive operation through ProUI user interface



Flexible SPRO recipe management

PROCESSING QUALITY THAT YOU CAN TASTE.



70% inclination, 100% quality:
The processing steps necessary
for an optimum product are carried
out in a inclined working position –
typically Stephan.

The agitator in the bottom of the
container ensures effective,
homogeneous mixing of all recipe
ingredients without any residue
buildup. To protect colour and flavour,
the COOK-IT®'s vacuum system allows
the product to be de-aerated during
processing. For fast, efficient and
gentle heating, the COOK-IT® offers
the proven direct steam injection.

INDIRECT HEATING AND COOLING

The double jacket is particularly
versatile. In addition to indirect
heating, it can also be used for cooling.
To give the end product an authentic
roasted flavour, it can be operated at
contact temperatures of more than
180°C, e.g. when frying onions, bacon
or meat. Thanks to the contour-
following scrapers, nothing sticks
on the vessel wall or burns.

To empty the COOK-IT®, the vessel is
tilted forward and the finished, mostly
non-pumpable and/or shear-sensitive
product can be discharged into a
standard trolley via the open lid.

POSSIBLE PROCESS STEPS

- Stirring, mixing, scraping
- Heating with direct steam injection
- Heating with double jacket
- Roasting/frying with double jacket
- Cooling via double jacket
- Deaeration/degassing via vacuum system

TYPE		CI 401	CI 801	CI 1201
Batch size maximum	l	400	800	1200
Capacity (depending on product) up to	l/h	1600	2400	3600
Working temperature maximum	°C	95	95	95
Electrical power required	kW	10	15	16



Loading position



Working position



Emptying position

NEW FOOD TRENDS, NEW OPPORTUNITIES.

Food trends like living vegan, clean eating or gluten-free diets are on the rise, creating both new opportunities and challenges for the food industry. ProXES helps you capitalize on changing nutrition patterns and stay ahead of the competition.

Whether for health reasons, as part of a lifestyle or out of concern for animal welfare, more and more consumers are substituting meat and dairy for plant-based proteins.

Vegans, vegetarians and flexitarians are driving market growth: The global vegan food market size is projected to expand at a rate of almost 10% until 2025. 'Clean eating' is another booming trend. It focuses on food products

with simple, natural ingredients, that are free from additives, preservatives or GMOs.

ADJUSTING PROCESSES AND RECIPES

While new food trends can initiate innovation and create opportunity for growth, they also confront food manufacturers with challenges. How can recipes be modified to be 'cleaner and greener' without compromising on

product quality, taste and shelf-life? Which implications does the removal of stabilizers with E-numbers have on viscosity? Can your existing machinery handle plant-based substitutes like soy, rice, or nuts?

At ProXES, we're your partner in making your business future-proof. **Let's talk about how our solutions and machines can help your company benefit from the latest food trends!**





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EXCELLENCE IS A TEAM EFFORT

With three leading brands FrymaKoruma, Stephan and Terlet under one roof, ProXES combines long-standing expertise with a challenger mindset. As an agile partner, we support our customers from first product concept to the implementation of a successful production process.

At ProXES, we believe in the power of co-creation: We're here to listen, learn and advise. In close collaboration with our customers, we merge their ideas and our technologies into innovative processes and tailor-made solutions that help them align the quality, energy efficiency and profit of their production.

With standalone machines, modern process lines, advanced automation and service concepts, ProXES drives the business of customers in the food, pharmaceutical, cosmetics and advanced materials industries. What about you? Let's create value together – sustainably!

FROM INSPIRATION TO FEASIBILITY

Our process technology and training centre is a space to try out new ideas. Here you can develop or improve formulas in a professionally equipped laboratory, test any kind of machine, perform scale-ups and produce test batches. You will receive expert advice and support on all the capabilities of the technical equipment and modifications.

GET IN TOUCH WITH OUR EXPERTS



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