

PLUS
ECO
SUPPORT

**MIXING.
HEATING.
EMULSIFYING.**

**CONTINUOUS
COOKER**



Stephan



**PROCESSED CHEESE
KETCHUP
SAUCES
FRUIT PUREES
VEGETABLE PUREES
ALTERNATIVE PROTEIN**

CONTINUOUS PRODUCTION: FULL STEAM AHEAD!

From fine vegetable puree to firm processed cheese, from glossy ketchup to alternative protein sources - the Stephan Continuous Cooker offers everything for continuous production of high-quality food: a flexible inline heating module for the precise preparation of each recipe, complemented by a powerful cutting and dispersing unit.

COMPACT AND EFFECTIVE

The prepared and/or premixed raw ingredients are heated quickly and gently to up to 95°C in the direct steam section of the Continuous Cooker and is therefore suitable to pasteurise food. This preserves the taste, colour and nutrients. The incorporation of the steam into the product is supported by a dynamic mixing element.

The cutting and dispersing section of the Continuous Cooker is based on the rotor-stator system of the Stephan Microcut® and the associated functionality for cutting and dispersing solid and liquid recipe ingredients. The high shear forces ensure extremely homogeneous mixtures and energy-efficient operation.

BENEFITS FOR YOUR PRODUCTION



Compact, space-saving
inline process module



Quick, efficient and gentle
direct-steam heating



Highly efficient process control
for continuous operation



Effective, homogenous
mixing



Stable emulsions



Constant product quality



Automated cleaning
(CIP)



Adaptable and
expandable



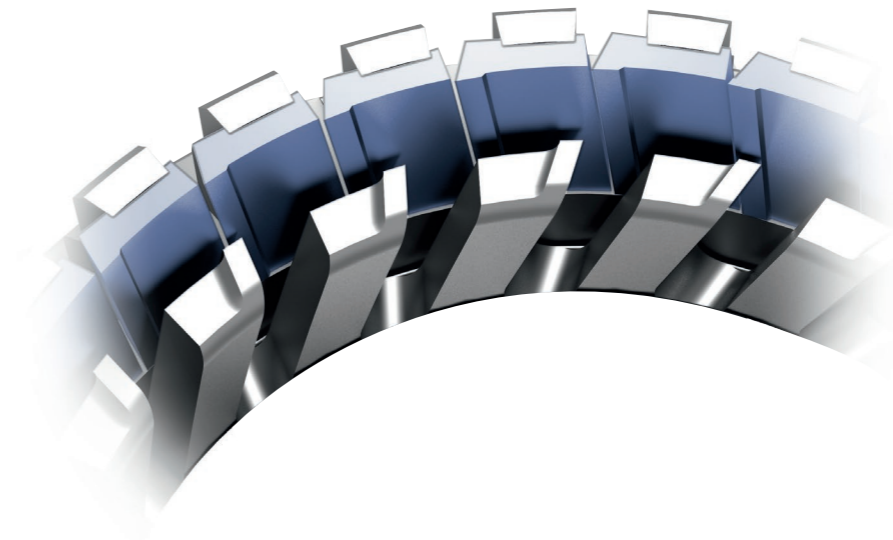
FOR SUCCESS ALL ALONG THE LINE.



HIGHEST HYGIENIC STANDARDS

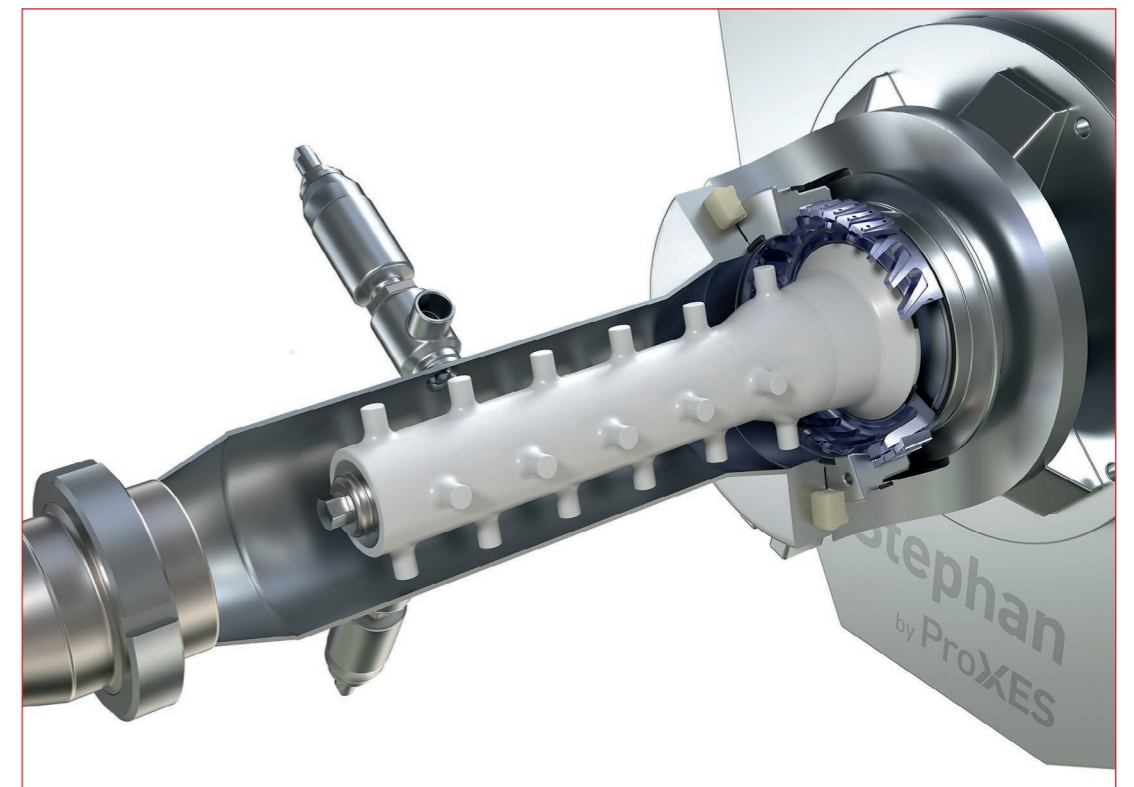
The Continuous Cooker is designed in every detail for continuous production. The product is ideally protected from oxidative influences and contamination thanks to the closed working chamber. The PTFE mixing shaft prevents sticking and burning that could affect the end product.

CUTTING SUSPENDING HOMOGENISING



A CUT ABOVE - INTEGRATED MICROCUT® UNIT

The durable, non-contact Stephan Microcut® rotor-stator system ensures first-class results with every cut while fine-cutting, suspending, emulsifying or homogenising. The cutting tools do not need to be adjusted and have a long service life due to their low wear. Thanks to different configurations, the Continuous Cooker, like the Microcut®, can be easily and flexibly adapted to a wide range of requirements.



TYPE		CC 1500	CC 3000	CC 4000	CC 6000
Capacity (depending on product) up to	kg/h	1,500	3,000	4,000	6,000
Working temperature, max.	°C	95	95	95	95
OPTION: Working temperature, max.	°C	115	115	115	115
Required electrical power	kW	15	18	30	45

* reference configuration at 400 V AC / 50 Hz

LET'S GROW SUSTAINABLY!

Increasingly consumers are basing their purchase decisions on the products' environmental impact. A challenge for the industry? Yes. But: At ProXES we know that sustainability and profit increase are not contradictions. Let's talk!

The ProXES experts support your company in finding new ways to optimise your production sustainability, e.g. for processes or engine technology.

An optimised life-cycle assessment reduces the consumption of resources and operating costs. There is no need to re-organise your whole operation: Your proven process systems can also be retrofitted. This way, you can sustainably extend their service life, save energy, and generate additional potential. Some examples:

ANALYSING AND REDUCING MEDIA CONSUMPTION

Today, many production processes still use a lot of resources. Cleaning in particular consumes large quantities of water and energy. ProXES offers your company the know-how and the tools to measure and analyse your media consumption. Based on the results of this analysis we help you implement measures to produce more sustainably.

REDUCED PROCESS TIMES

Our on-site ProXES technicians will explain how to minimize batch or cleaning times and help you optimize your resource consumption.

SUPPLY CHAIN SUSTAINABILITY

Integrating environmentally sound choices into logistics is a critical aspect of supply-chain management. At ProXES, we focus on the resource-friendly use of materials, short and optimized transport routes, and promote the employment of reusable and recyclable packaging.

GET FUTURE-READY WITH PROXES

We are happy to support your company with innovative concepts to guarantee high-quality standards. Our in-line product and quality controls provide direct feedback with regard to quality deviations and help you avoid rejects and production waste.

Ask our ProXES experts about how to synchronise ecology with economy!



ProXES

your processing partner



1 ProXES Headquarters, Germany
info@proxes.com

1 Stephan Machinery GmbH
info@stephan-machinery.com

2 FrymaKoruma AG
info@frymakoruma.com

3 ProXES Technology GmbH
info.prt@proxes.com

4 ProXES Benelux, Belgium
info.benelux@proxes.com

**5 ProXES Benelux B.V.,
The Netherlands**
info.benelux@proxes.com

6 ProXES France SARL
info.fr@proxes.com

7 ProXES Polska Sp. z o.o.
info.pl@proxes.com

8 ProXES UK & Ireland Ltd.
ukireland@proxes.com

9 ProXES Inc. IL
salesnorthamerica@proxes.com

10 ProXES Inc. NJ
salesnorthamerica@proxes.com

**11 ProXES (Shanghai) Machinery
Co. Ltd.**
info.cn@proxes.com

12 ProXES Asia Pacific Pte Ltd.
info.sg@proxes.com

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



For a full list of our global subsidiaries and their contact details, please visit:
www.proxes.com

Headquarters
ProXES GmbH
Stephanplatz 2, 31789 Hameln
Germany

T. +49 5151 583-0
E. info@proxes.com

Follow us on:



Stephan