

ProXES
your processing partner

**PLUS
ECO
SUPPORT**



**VACUUM.
HOMOGENIZING.
TEMPERING.**

MAXXD®

FrymaKoruma

SMOOTH PRODUCTS, SMOOTH OPERATIONS.

From creamy mayonnaise to hot ketchup – the FrymaKoruma MaxxD® is the ideal partner for the production of homogenized and dispersed food products. The innovative vacuum processing creates emulsions fast and in finest quality.

The heart of the MaxxD® is the rotor-stator homogenizer, which is mounted underneath the vessel. It introduces controlled shear energy into the product and drives the product flow. At the end of the production process the homogenizer discharges the completed batch directly – no additional pump is required.

EFFICIENT VACUUM PROCESSING

The robust MaxxD® provides rapid outflows and effective processing of the ingredients. First, the scraper agitator supports the top-down material flow produced by the recirculation line (macro-mixing). Secondly,

it reliably prevents the product mass binding to the interior wall of the vessel. The vessel temperature is controlled automatically through the double-walled insulating jacket – the product can be heated or cooled as you require.

The unit's integrated vacuum system allows the adjustment of the vacuum at any time to individual operations. Thus both liquid and powdery ingredients can be fed directly into the homogenizer. The MaxxD® is particularly impressive with small batch sizes and frequent product changes thanks to short production times and automatic cleaning cycles.



MAYONNAISE
SPREADS
CHOCOLATE FILLINGS
DRESSINGS
SAUCES
BABY FOOD
MARINADES
KETCHUP
DESSERTS

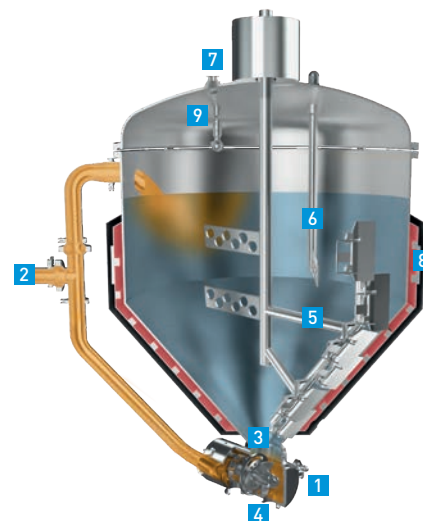
THE SMART WAY TO MANUFACTURE QUALITY.

State-of-the art homogenizing technology on the one hand, extremely simple operation on the other – that's the MaxxD®. It helps you create high quality products with guaranteed reproducibility.

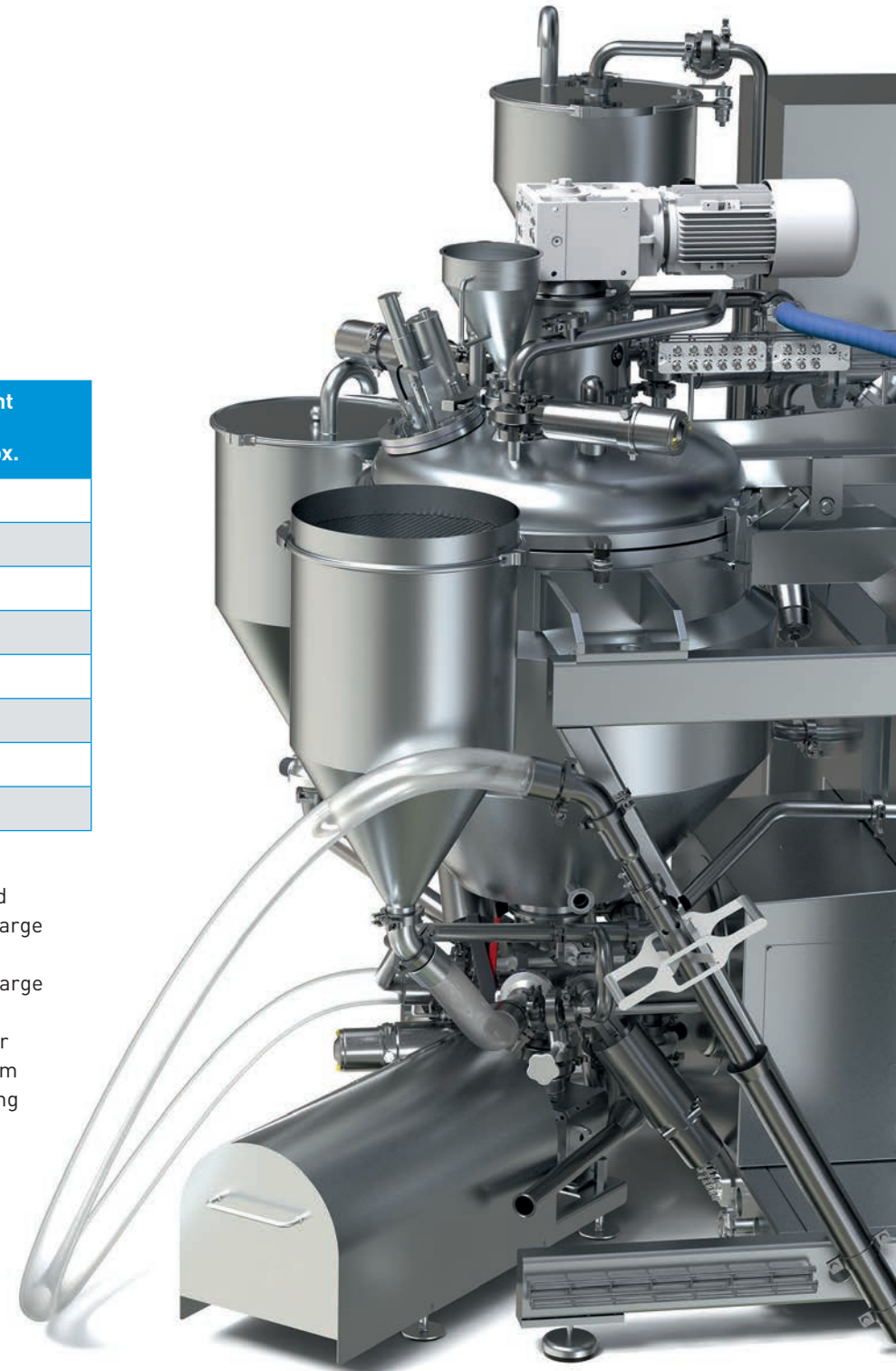
KEY BENEFITS FOR YOUR PRODUCTION

- Significant short batch times through fast, efficient creation of emulsions
- High product quality due to optimal control of droplet size
- Guaranteed reproducibility through programmable process parameters
- Low running costs due to automatic cleaning (CIP) and short set-up times
- High flexibility: extensive options and different batch sizes
- Low service effort thanks to simple construction and easy accessibility of all parts
- Simple operation of the user-friendly control system

	Usable volume (l) min/max	Installed power (kW) approx.	Weight (kg) approx.
MaxxD® Lab	3-12	9	450
MaxxD® 85	8-60	17	900
MaxxD® 200	15-160	26	1200
MaxxD® 400	15-300	26	1400
MaxxD® 700	15-500	26	1950
MaxxD® 1300	50-1100	45	2900
MaxxD® 1800	50-1500	45	3800
MaxxD® 2400	50-2000	58	4500



- 1 Product infeed
- 2 Product discharge
- 3 Homogenizer
- 4 Residue discharge
- 5 Agitator
- 6 Vortex breaker
- 7 Vacuum system
- 8 Heating/cooling
- 9 CIP



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!



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FRYMAKORUMA – A PROXES PREMIUM BRAND

ProXES successfully unites three leading process technology brands under one roof: FrymaKoruma, Stephan and Terlet. Together, ProXES combines innovative and long-standing expert knowledge as a manufacturer of machines, plants as well as process lines and solutions in the food, pharmaceutical, cosmetics and chemical industries.

ProXES responds to individual requirements and supports its customers worldwide as an agile and reliable partner. In addition to its established individual technologies, ProXES combines the expertise and

synergies of its brands to create modern line concepts. By using the most advanced automation concepts and service offerings, ProXES creates competitive advantages in the market for its customers. How can we help your business?

YOU HAVE THE IDEA, WE HAVE THE MACHINES

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

ProXES GmbH
Kolumbusstrasse 14
22113 Hamburg
Germany

T. +49 40 35625-70
E. info@proxes.com

FrymaKoruma