

**ProXES**  
your processing partner

**PLUS  
VEGAN  
TREND**



**VACUUM.  
HOMOGENIZING.  
TEMPERING.**

**MAXX D**

**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

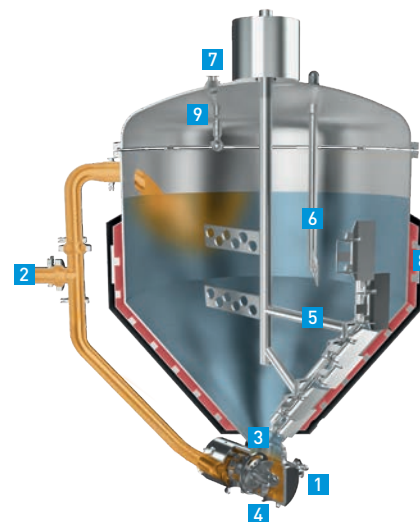
# THE SMART WAY TO MANUFACTURE QUALITY.

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.

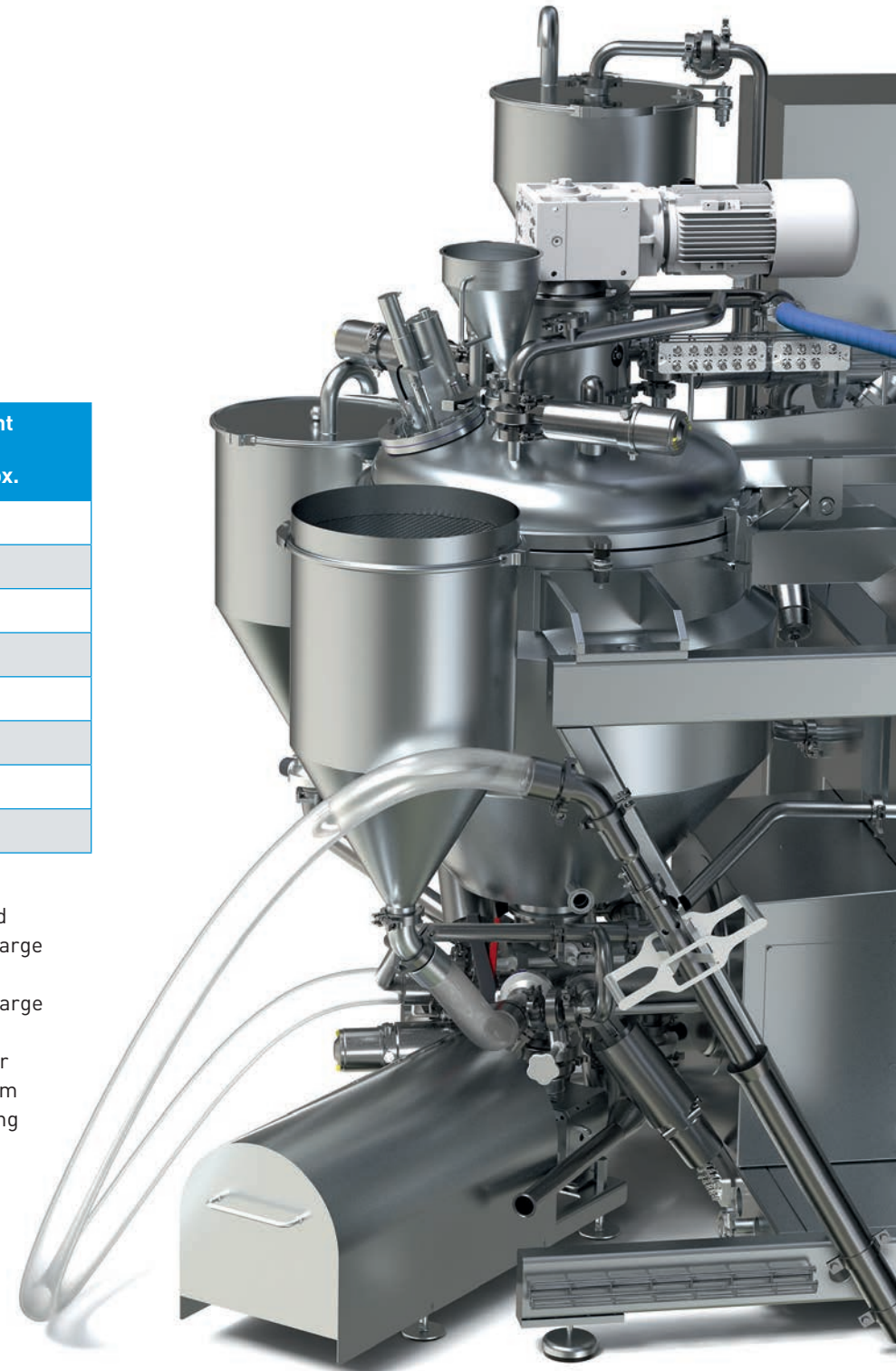
## KEY BENEFITS FOR YOUR PRODUCTION

- 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.
<b>MaxxD Lab</b>	3-12	9	450
<b>MaxxD 85</b>	8-60	17	900
<b>MaxxD 200</b>	15-160	26	1200
<b>MaxxD 400</b>	15-300	26	1400
<b>MaxxD 700</b>	15-500	26	1950
<b>MaxxD 1300</b>	50-1100	45	2900
<b>MaxxD 1800</b>	50-1500	45	3800
<b>MaxxD 2400</b>	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







# 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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your processing partner



## **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](http://www.proxes.com)

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# FrymaKoruma