

**INDUCTION.
WETTING.
DISPERSION
OF POWDER.
POW-DIL**



FrymaKoruma

SMOOTH OPERATIONS: THE NEW POW-DIL.

How to avoid lumps, clogging and spillages while introducing dry substances into liquids? The new FrymaKoruma POW-DIL is the inline powder induction and dispersing system that increases product quality, efficiency and safety at the same time.

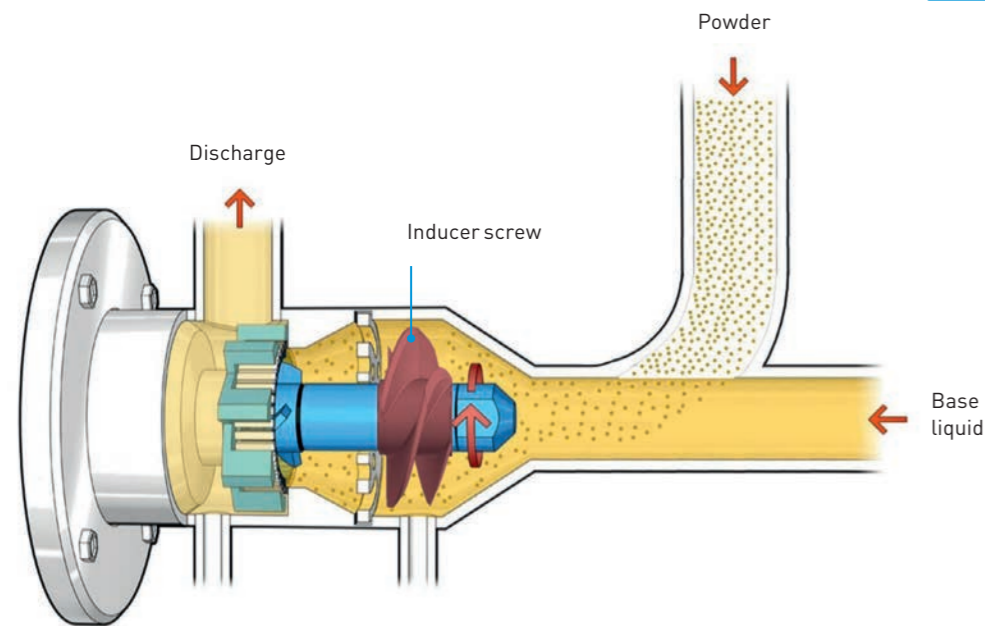
Partially wetted powder spots, crusts on the vessel walls, dust health hazards for operators and product loss during operation are only some of the challenges of usual powder induction. The new POW-DIL was specifically designed to improve and speed up the delicate process.

NEW PROXES TECHNOLOGY

The innovative concept behind the new ProXES 'POWder induction & Dispersing In Line' machine is a rotor/

stator aggregate that creates its own vacuum of 500 - 150 mbar abs. At a suction rate of 0.1 - 1.5 kg/s the powder is introduced directly into the base liquid - no external vacuum pump needed. Subsequently every particle of powder or granulate passes through the rotor/stator system. The POW-DIL can be used as an add-on to existing ProXES machines or as a stand-alone system.

KEY BENEFITS
Shorter processing time
Faster direct powder induction without vacuum pump
Immediate and complete wetting & dispersion with one machine
Higher dispersion quality without agglomerates
Direct powder introduction from bags or silo
Adjustable shear rate and number of passes in recirculation setup
Ergonomic operation



SAUCES DRESSINGS FILLINGS GELS LOTIONS CREAMS PREMIXES

	Throughput (induction with water) (kg/h)	Powder induction rate (kg/s)	Total power (kW)
POW-DIL 100*	8,000-11,000	0.05-0.4	7.5
POW-DIL 160	20,000-30,000	0.1-1	22
POW-DIL 180*	30,000-45,000	0.2-1.5	37

* Size under development

POW-DIL FOR FOOD APPLICATIONS

Whether you are processing sauces and dressings, sweet spreads or bakery fillings: The new POW-DIL makes your production faster and more efficient. It handles the dispersion of solids in water (xanthan gum, native/modified starch or pectin) as well as the dispersion of solids in oil - like cocoa powder or sugar.

FOR THE PHARMACEUTICAL INDUSTRY

From carbomer dispersion in water for the production of gels to the dispersion of fillers and thickeners for tablet coating - count on the POW-DIL to improve production speed and quality of your pharmaceutical application.

POW-DIL FOR THE COSMETIC SECTOR

During the production of gum premixes for toothpaste or hair gels, or the processing of ointments or sun screen cream products, the new POW-DIL reliably disperses thickeners, stabilisers, polymers and other powders in liquid. Ask our experts about customised solutions for your requirements!

ProXES

your processing partner



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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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