LET'S CREATE BAKERY & PASTRY

FrymaKoruma Stephan Terlet
THE ALL-IN-ONE SOLUTION FOR BAKERS AND CONFECTIONERS.

Whether it’s cream, meringue, sponge cake, buttercream, or even ganache: the ProXES Universal Machine for bakery and pastry is a high-performance multitasker. Give your business a boost and benefit from fast and cost-effective production in consistently high quality!

Easier processes, higher production speed at first-class quality and the best reproduction factor: the ProXES Universal Machine for bakery and pastry is your powerful all-in-one solution for the production of traditional and trendy products. The compact unit shows superior performance in all tasks – from cutting, mixing, whipping and emulsifying, to heating and cooling.

KEY BENEFITS AT A GLANCE

- Multi-tasking Only one compact machine for many tasks: cutting, mixing, whipping, emulsifying, heating and cooling.
- First-class product quality A specially inclined bowl geometry and individual processing tools lead to products of the finest quality.
- Highest performance Shortest production times with maximum throughput for different batch sizes – up to 50% faster than the competition.
- Optimum user-friendliness Intuitive operating concept, extremely simple loading, and tool change in seconds for easy handling.
- Hygienic design Robust and hygienic housing and high IP protection class for fast, effective cleaning and lower energy consumption.
- Limitless production variety From marble cake to hummus - simple tool change enables flexible production of a wide variety of products.

Disclaimer: Illustrative purposes only. Actual machine construction may vary by specification.

LET’S TALK!

Get in touch with us and let our experts advise you based on your recipe specific solution.

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

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