

**VERSATILE.
POWERFUL.
RELIABLE.**

NEW!

PROXX D®



FrymaKoruma

HIGHEST QUALITY MEETS HIGHEST EFFICIENCY.

The ProxxD® is a multifunctional processing unit designated for production of high-quality food emulsions and suspensions – and the newest successor to the MaxxD.

	Usable volume (l) min. /max.	Production capacity (kg/h) full fat mayonnaise*	Production capacity (kg/h) low fat mayonnaise (30% oil)*	Dimensions (cm) basic concept	Weight (kg) approx.
ProxxD 200	15-160	2500	2000	L 210 x H 230 x W 210	1200
ProxxD 400	15-300	5000	3500	L 220 x H 250 x W 210	1400
ProxxD 700	15-500	6000	4000	L 230 x H 280 x W 210	2000
ProxxD 1300	50-1100	7000	5000	L 300 x H 290 x W 240	2900
ProxxD 1800	50-1500	7000	5000	L 300 x H 330 x W 240	3800
ProxxD 2400	50-2000	7000	5000	L 330 x H 400 x W 250	4500
ProxxD 3500	100-3000	7000	5000	L 330 x H 450 x W 250	6500

* Based on FrymaKoruma standard recipes and dependent on system configuration.

KEY BENEFITS OF THE PROXX D® FOR YOUR PRODUCTION

- **Significant increase** of production capacity
- **High product quality** due to proven FrymaKoruma droplet size control know-how
- **Lower energy consumption/input** between 4 - 6 kWh/t
- **Highest oil dosing rate** in the market with up to 3 kg/sec
- **Intuitive operation** of the user-friendly control system
- **Guaranteed reproducibility** through programmable process parameters
- **Lower environmental impact**

- **Lower average noise emissions** during production
- **Faster Return on Investment**
- **Space-saving design:** higher production capacity, without increased footprint

PROXX D® PROCESSES

- Emulsifying
- Powder dispersing
- Mixing
- Dosing / weighing
- Indirect / direct heating (optional)
- Vacuum product deaerating
- Discharging
- CIP Cleaning
- Particle size reduction (optional)

KEY BENEFITS OF FRYMAKORUMA BATCH SYSTEMS

- **Guaranteed reproducibility:** full control over shear energy input with external circulation and most optimal location for ingredient entry
- **High system versatility:** wide range of available additions for best customer specific configuration and processing reliability
- **Tailored CIP concepts** with the smallest environmental impact
- **Low service effort:** simple construction and easy accessibility of all parts

Get in touch with us and let our experts advise you based on your recipe specific solution. Let's talk!

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

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