

**MIXING.  
COOKING.  
ROASTING.**  
**COOK-IT®**

**PLUS  
ECO  
SUPPORT**



**Stephan**





# HOME-STYLE COOKING GOES BIG.

Hearty stews, creamy pasta or savoury rice dishes - the Stephan COOK-IT® is the all-in-one cooker for classic ready meals. Through gentle mixing, cooking and roasting it creates hearty flavours and exciting textures.

**Tastes like home:** Wherever traditional cooking processes are required, the COOK-IT® is the batch system to go for.

The compact cooker consists of a cylindrical, double-walled and tiltable vessel and an automatically operated, format-filling lid. The vessel of the COOK-IT® can be placed in three positions. Solid, chunky raw material is loaded via the lifting/tilting device attached to the skid in the filling/loading position. Powders, crystalline or liquid ingredients can be sucked in via feed hoppers with the aid of the COOK-IT® vacuum system.

## STEWES SOUPS SAUCES PASTA RICE POTATOES

### BENEFITS FOR YOUR PRODUCTION



**Compact, space-saving & versatile**  
'all-in-one' multi-processing machine



**Effective and homogeneous**  
mixing



**Fast, efficient, gentle**  
heating by means of direct steam injection



**Roasting (browning)** for authentic, hearty flavours



**Ergonomic loading** with the lifting and tilting device



**Extensive dosing options** for solid, semi-solid and liquid ingredients



**Minimised air incorporation** and prevention of oxidative changes



**Intelligent and intuitive operation** through ProUI user interface



**Flexible SPRO** recipe management



PROCESSING QUALITY  
THAT YOU CAN TASTE.



**70% inclination, 100% quality:**  
The processing steps necessary  
for an optimum product are carried  
out in a inclined working position –  
typically Stephan.

The agitator in the bottom of the  
container ensures effective,  
homogeneous mixing of all recipe  
ingredients without any residue  
buildup. To protect colour and flavour,  
the COOK-IT®'s vacuum system allows  
the product to be de-aerated during  
processing. For fast, efficient and  
gentle heating, the COOK-IT® offers  
the proven direct steam injection.

**INDIRECT HEATING AND COOLING**

The double jacket is particularly  
versatile. In addition to indirect  
heating, it can also be used for cooling.  
To give the end product an authentic  
roasted flavour, it can be operated at  
contact temperatures of more than  
180°C, e.g. when frying onions, bacon  
or meat. Thanks to the contour-  
following scrapers, nothing sticks  
on the vessel wall or burns.

To empty the COOK-IT®, the vessel is  
tilted forward and the finished, mostly  
non-pumpable and/or shear-sensitive  
product can be discharged into a  
standard trolley via the open lid.

**POSSIBLE PROCESS STEPS**

- Stirring, mixing, scraping
- Heating with direct steam injection
- Heating with double jacket
- Roasting/frying with double jacket
- Cooling via double jacket
- Deaeration/degassing via vacuum system

TYPE		CI 401	CI 801	CI 1201
Batch size maximum	l	400	800	1200
Capacity (depending on product) up to	l/h	1600	2400	3600
Working temperature maximum	°C	95	95	95
Electrical power required	kW	10	15	16



Loading position



Working position



Emptying position



# 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!**





**1 ProXES Headquarters, Germany**  
info@proxes.com

**1 Stephan Machinery GmbH**  
info@stephan-machinery.com

**2 FrymaKoruma AG**  
info@frymakoruma.com

**3 ProXES Technology GmbH**  
info.prt@proxes.com

**4 ProXES Benelux, Belgium**  
info.benelux@proxes.com

**5 ProXES Benelux B.V.,  
The Netherlands**  
info.benelux@proxes.com

**6 ProXES France SARL**  
info.fr@proxes.com

**7 ProXES Polska Sp. z o.o.**  
info.pl@proxes.com

**8 ProXES UK & Ireland Ltd.**  
ukireland@proxes.com

**9 ProXES Inc. IL**  
salesnorthamerica@proxes.com

**10 ProXES Inc. NJ**  
salesnorthamerica@proxes.com

**11 ProXES (Shanghai) Machinery  
Co. Ltd.**  
info.cn@proxes.com

**12 ProXES Asia Pacific Pte Ltd.**  
info.sg@proxes.com

## 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



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

Follow us on:



# Stephan