ProXES
your processing partner

MIXING.
COOKING.
HEATING.
VACUUM.

COOK-IT®

PLUS
ECO
SUPPORT

Stephan

HOME-STYLE COOKING GOES BIG.

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

Wherever traditional cooking processes are required, the COOK-IT® is the batch system to go for. It combines different processes of a production line in only one unit.

Mixing, roasting, heating and cooling in a single vessel is made possible by the COOK-IT®'s unique design. Your product will be heated indirectly via the COOK-IT®'s double jacket. Here a pressure of max. 10 bar allows contact temperatures of up to 184 °C to be reached.

ROASTING FLAVOURS: THE TASTE OF COMFORT FOOD

The high contact temperature facilitates the browning or searing of ingredients such as onions, bacon or beef, thus adding an authentic roasted flavour to your product. And thanks to the COOK-IT®'s contour scrapers nothing sticks or burns. Vacuum technology prevents oxidation and protects your product's taste and colour.

KEY BENEFITS FOR YOUR PRODUCTION

- all-in-one unit for home-style cooking
- time reduction due to direct steam technology
- effective mixing
- easy to operate
- compact design

STEWS
SOUPS
SAUCES
PASTA & RICE
POTATOES
PROCESSED CHEESE

A SMART DESIGN FOR EASY HANDLING.

TYPE	CI 401	CI 801	CI 1201
Batch size up to (l) approx.	400	800	1200
Capacity (l/h) approx. (dependent on product)	800	1600	2400
Installed energy (kW) approx.	11	14	18
Jacket pressure (bar) max.	10	10	10
Vessel pressure (bar)	atmospheric		

The COOK-IT® has been specifically designed for the production of home-style meals, taking into account the special composition and viscosity of the product.

The compact cooker consists of a tiltable vessel that can be closed by an automatically operated lid. The COOK-IT®'s mixing arm is driven by a gear motor and is equipped with scrapers following the shape of the wall. These ensure an optimized mixing of all ingredients and avoid the build-up of deposits on the inner vessel surface.

The double jacket for gentle indirect heating allows for contact temperatures of max. 184 °C. In contrast, the cooker's steam injections heat your product directly. The special charging device on the left side of the COOK-IT® facilitates the ergonomic loading of raw material.

35 % INCLINATION, 100% QUALITY

How can one further improve processing efficiency and product quality? The ProXES engineers came up with a smart solution: the COOK-IT® specific inclination. In its working position the COOK-IT® is sightly pitched, allowing for a faster and more effective mixing. Since the vessel is completely tiltable, it can be emptied into all standard containers.

From sieves and discharge valves to automation features, the COOK-IT® offers a wide range of additional options.

Loading position

Working position

Emptying position

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

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 resuable 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!

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WHEN THREE PREMIUM BRANDS JOIN FORCES, INNOVATION BEGINS

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

ProXES GmbH
Kolumbusstrasse 14
22113 Hamburg
Germany

T. +49 40 35625-70
E. info@proxes.com

Stephan