



IT'S TIME FOR STEWES, SOUPS & SAUCES

PLUS
VEGAN
TREND

FrymaKoruma Stephan Terlet

PROCESSING MACHINES FOR VERSATILE TASTES.

Chicken or chickpea, bolognese or bechamel – stews, soups and sauces are an excitingly versatile market segment. Whatever your recipe for success, ProXES supplies you with the know-how and machines to prepare it.

While product variety supplies manufacturers with opportunity for growth, it also presents the industry with challenges. As the number of different stews, soups and sauces produced in one facility rises, processing times have to be kept at a minimum.

Flexibility is key: Machines need to be able to handle different ingredients, viscosities and textures, as well as frequent product changes without unnecessary delays. ProXES offers you a wide range of processing units that are designed to master these exact challenges: the Stephan COOK-IT®, Vacutherm, Combitherm and Universal Machine.

SELECTING THE RIGHT MACHINE

With remote working on the rise and a drop in restaurant attendance, consumers increasingly turn to ready meals or pre-cooked ingredients. With ProXES your business is prepared. The COOK-IT®, Vacutherm, Combitherm and Universal Machine manufacture ready products as well as semi-finished products. But also if you simply want to cook soup add-ins like pasta, rice or potatoes, the COOK-IT® is the right choice.

RAGU
CURRY
GOULASH
HOLLANDAISE
MINESTRONE
CHILI



TRADITIONAL STYLE MEETS INDUSTRIAL SPEED.

Whether you favour traditional home-style cooking or focus on cold processing with alternative starches, ProXES supplies you with state-of-the-art machines as well as downstream and upstream equipment.

Roasting to create hearty flavours?
Direct steam injection for quick and efficient heating? Both combined in one machine?
Your preferred production processes and heating methods decide whether a COOK-IT®, Vacutherm, Combitherm or Universal Machine is right for you.

Let's talk: The ProXES experts are here to help you find a turnkey solution for your business.

THE STEPHAN COOK-IT® RANGE

With batch sizes from approx. 400 to 1,200 l our COOK-IT® units are perfect for traditional home cooking and the processing of chunky products.

- roasting
- double jacket heating and cooling
- direct steam injection
- vacuum
- tiltable bowl for easy straining
- capacity up to 1,200 l/batch



THE STEPHAN VACUTHERM SYSTEM

The Vacutherm units for hot and cold processing of sauces facilitate the energy-efficient production of smaller batches.

- cutting, emulsifying & dispersing
- roasting
- double jacket heating and cooling
- direct steam injection
- vacuum
- capacity up to 1,200 l/batch



THE STEPHAN COMBITHERM RANGE

With their high-speed knives the Combitherm units produce purées, soups and sauces fast and efficiently.

- all-in-one processing
- double jacket heating and cooling
- up to 125 °C
- direct steam injection
- cutting, emulsifying & dispersing
- vacuum
- capacity up to 1,200l/batch



THE STEPHAN UNIVERSAL MACHINES

Our Universal Machines are ideal for the processing of non-concentrated ingredients and the production of sauces without or with chunks or add-ins.

- all-in-one processing
- double jacket heating and cooling
- up to 125 °C
- direct steam injection
- cutting, emulsifying & dispersing
- vacuum
- capacity up to 170 l/batch

**CUTTING
COOKING
ROASTING
EMULSIFYING
DISPERSING
VACUUM**





NEW FOOD TRENDS, NEW OPPORTUNITIES.

Food trends like living vegan, clean eating or gluten-free diets are on the rise, creating both new opportunities and challenges for the food industry. ProXES helps you capitalize on changing nutrition patterns and stay ahead of the competition.

Whether for health reasons, as part of a lifestyle or out of concern for animal welfare, more and more consumers are substituting meat and dairy for plant-based proteins.

Vegans, vegetarians and flexitarians are driving market growth: The global vegan food market size is projected to expand at a rate of almost 10% until 2025. 'Clean eating' is another booming trend. It focuses on food products with simple, natural ingredients, that are free from additives, preservatives or GMOs.

ADJUSTING PROCESSES AND RECIPES

While new food trends can initiate innovation and create opportunity for growth, they also confront food manufacturers with challenges. How can recipes be modified to be „cleaner and greener“ without compromising on product quality, taste and shelf-life? Which implications does the removal of stabilizers with E-numbers have on viscosity? Can your existing machinery handle plant-based substitutes like soy, rice, or nuts?

At ProXES, we're your partner in making your business future-proof. Let's talk about how our solutions and machines can help your company benefit from the latest food trends!



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



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