

ProXES
your processing partner

**VERSATILE.
POWERFUL.
RELIABLE.**

NEW!

PROXX D[®] 700



FrymaKoruma

HIGHEST QUALITY MEETS HIGHEST EFFICIENCY.

The ProxD® 700 is a multifunctional processing unit designated for production of high-quality food emulsions and suspensions – and the newest successor to the MaxxD 700.

	ProxD® 700
Production capacity: full fat mayonnaise	up to 6,000 kg/h*
Production capacity: low fat mayonnaise (30% oil)	up to 4,000 kg/h*
Oil dosing	up to 3.0 kg/s
Specific energy input	on average 5 kWh/ton
Batch volume	500 l
Dimensions - basic concept	L 230 x H 280 x W 210 cm
Weight	approx. 2,000 kg

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

KEY BENEFITS OF THE PROXD® FOR YOUR PRODUCTION

- **Significant increase** of production capacity
- **High product quality** due to proven FrymaKoruma droplet size control know-how
- **Lower energy consumption** per kg of product
- **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

PROXD® 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

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