



CUTTING.
MIXING.
HEATING.
DEAERATING.

VACUTHERM®

PLUS
ECO
SUPPORT

Stephan

**STIRRING
MIXING
CUTTING
EMULSIFYING
SUSPENDING
DIRECT HEATING
INDIRECT HEATING
ROASTING
COOLING
DEAERATING
DEHUMIDIFYING**



SEVERAL PROCESS STEPS. ONE SYSTEM.

Whether it's cutting, mixing, heating, cooling or deaerating: As a compact 'all-in-one' system, the Stephan Vacutherm® combines diverse processes – and thus ensures an economical production of hot and cold batches.

The compact and highly flexible Stephan Vacutherm® was designed for the production of a wide range of food products, in particular table sauces and dressings with or without chunky ingredients as well as savoury spreads and baby food.

The vacuum processing machine masters the challenge of ensuring reproducibility and consistent quality from batch to batch with thought-out technology.

INTELLIGENT DESIGN FOR SMART PRODUCTION

The Stephan Vacutherm® consists of a fixed double-jacket vessel and a powerful rotor-stator homogeniser, the proven Stephan Microcut®. The mixing vessel features an automatically operated, format-filling lid. Does your recipe include solid, chunky raw material? No problem – the vessel can be loaded with the help of a free-standing lifting/tilting device.

DOSING SOLID OR LIQUID INGREDIENTS

The dosing of liquid as well as powdery recipe components can be carried out with the aid of the vacuum system and corresponding hoppers. For external direct-dosing, you can alternatively pump large-volume liquid components directly into the vessel or the Microcut®.

70% INCLINATION, 100% QUALITY

The processing steps required for an optimum product, which sometimes run simultaneously, are carried out in an inclined working position – typically Stephan. The agitator in the bottom of the vessel ensures effective, homogeneous mixing of all recipe components – without any residue buildup, thanks to the contour-following scrapers.

DIRECT AND INDIRECT HEATING AND COOLING

For fast, efficient and gentle heating, the Stephan Vacutherm® offers the proven direct steam injection with culinary steam. Or would you prefer using the double jacket for cooking with indirect heat? It's highly flexible: It allows for roasting and browning and can also be used for cooling.

EASY DEAERATING AND DEHUMIDIFYING

To protect colour and flavour, the vacuum system of the Stephan Vacutherm® allows you to deaerate the product during processing. Equipped with an additional condensing module, the system can also be used for targeted dehumidification of the end product.



THE MICROCUT® MAKES THE DIFFERENCE.

The Stephan Microcut® is used as an external homogeniser for size reduction, emulsifying and homogenisation as well as for powder or solid dispersion (suspending).

Cutting and pureeing solid, chunky ingredients? Emulsifying oil to make a mayonnaise? Incorporation, wetting and suspending powdered thickening agents to stabilise the final product? The Microcut® can do it. A displacement pump connected to the lowest point of the vessel feeds the product evenly to the tool set of the Microcut®, which can be configured individually – and via a circulation line back into the vessel.

In addition to circulation, the product pump also serves as a discharge pump. At the end of the size reduction, emulsification and homogenisation phase, chunky products can be fed in and then mixed with the agitator to form a homogeneous final product.

RECIPE MANAGEMENT AND CLEANING IN PLACE

Even complex recipes aren't a challenge anymore: Its intuitive user interface and the integrated SPRO recipe management make operating the Stephan Vacutherm® system easy for users of different experience levels.

To ensure consistently high and reproducible product quality as well as high machine availability, the Stephan Vacutherm® system is designed to meet the needs of industrial, automated cleaning (Cleaning in Place, CIP).



KETCHUP MAYONNAISE TABLE SAUCES DRESSINGS SAVOURY SPREADS BABY FOOD



ADVANTAGES FOR YOUR PRODUCTION



Compact, space-saving 'all-in-one' multi-processing system



Effective & homogeneous mixing



Fast, gentle heating by means of direct steam injection



Stable emulsions



Optimal solids dispersion



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, intuitive operation



Flexible SPRO recipe control



Automated cleaning (CIP)



Adaptable and expandable

TYP		VMC 401	VMC 801	VMC 1201
Batch size max.	l	400	800	1200
Power (depending on product) up to	l/h	1600	2400	3600
Working temperature max.	°C	95	95	95
OPTION Working temperature max.	°C	110	110	110
Required electrical power	kW	31	48	50
Microcut Single		MV 15	MV 150	MV 150
OPTION Microcut Double		MVD 15	MVD 150	MVD 150

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!



ProXES

your processing partner



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