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# STEPHAN COOK IT®



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**FrymaKoruma Stephan Terlet**

# STEPHAN COOK IT®

## Agenda

1. Applications
2. Machine introduction
3. Key benefits

# APPLICATIONS

The background of the slide is an abstract, artistic image featuring swirling, smoke-like or ink-like patterns. The colors transition from a pale, almost white blue on the left to a vibrant, deep blue on the right. The patterns are fluid and organic, creating a sense of movement and depth.

# STEPHAN COOK IT®

## Applications

**Classic meets future – a smart design for easy handling.**

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.

**Processed cheese**

**Sauces**

**Soups**

**Cooking veggies**

**Stews**

**Pasta & Rice**



# STEPHAN COOK IT®

## Applications

### Let's discuss processed cheese

Thanks to its versatility and multitude of varieties, processed cheese is a reliable source of growth in the dairy category.

A good stretching as well as the handling of high viscous products is a key challenge for your production. The COOK IT's special frequency mixing arm and tilting function guarantees a successful production.

Further advantages are:

- ALL-IN-ONE PROCESSING due to STEPHAN principle
- REDUCED BATCH TIMES due to direct steam injection function

**Analogue Mozzarella**

**Block Cheese**

**Pizza Chesse**





# MACHINE INTRODUCTION



# STEPHAN COOK IT®

## Machine Introduction

### Stephan COOK-IT®

- Capacities from 400l to 1200l per batch
- Functions:
  - heating up to 95 °C
  - tiltable vessel
  - direct steam injection
  - double jacket heating and cooling
- Main applications:
  - Stews, Soups and Sauces
  - Dairy (e.g. processed cheese)
  - Cooking veggies



# STEPHAN COOK IT®

## Executions

Type		CI 401	CI 801	CI 1201
Batch size	(l) approx.	400	800	1200
Product capacity (depending on product)	(l/h) approx.	200–800	400–1600	800–2400
Pressure max., double jacket	(bar) max.	4/10	4/10	4/10
Processing temperature, max.	°C	95	95	95





# STEPHAN COOK IT®

## Technical features

- Highest hygienic standard
- State of the art sensor technology
- State of the art safety technology
- Ergonomically and space saving solution
- Smart operation

### Key take-aways

- The Stephan COOK IT® is the leading technology for the production of classic soups, stews and sauces
- The smart and space saving design will inspire you – let's talk



# KEY BENEFITS

# STEPHAN COOK IT®

## Benefits in a nutshell

- **ROASTING FUNCTION** made possible by high contact temperatures of up to 184 °C
- **LESS SHEARING IMPACT AND GENTLE MIXING** with special frequency controlled mixing arm
- **ERGONOMIC LOADING** realized with the directly mounted lifting and tilting device
- **REDUCED BATCH TIMES** due to direct steam injection function
- **MINIMIZED AIR INCLUSIONS** due to vacuum processing function
- **HIGH REPEATABILITY OF PRODUCT QUALITY** due to the support of the automatic programs
- **ALL-IN-ONE PROCESSING** due to STEPHAN principle

### Key take-aways

- All-in-one system for home-style cooking taking into account the special composition and viscosity of your product
- What about new food trends? Let's talk about how the COOK IT® can help you benefit from the latest food trends!

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