



**LET'S
CREATE
BAKERY
& PASTRY**

FrymaKoruma Stephan Terlet

THE ALL-IN-ONE SOLUTION FOR BAKERS AND CONFECTIONERS.

Whether it's cream, meringue, sponge cake, buttercream, or even ganache: the ProXES Universal Machine for bakery and pastry is a high-performance multitasker. Give your business a boost and benefit from fast and cost-effective production in consistently high quality!

Easier processes, higher production speed at first-class quality and the best reproduction factor: the ProXES Universal Machine for bakery and pastry is your powerful all-in-one solution for the production of traditional and trendy products. The compact unit shows superior performance in all tasks – from cutting, mixing, whipping and emulsifying, to heating and cooling.

KEY BENEFITS AT A GLANCE



Multi-tasking Only one compact machine for many tasks: cutting, mixing, whipping, emulsifying, heating and cooling.



First-class product quality A specially inclined bowl geometry and individual processing tools lead to products of the finest quality.



Highest performance Shortest production times with maximum throughput for different batch sizes – up to 50% faster than the competition.



Optimum user-friendliness Intuitive operating concept, extremely simple loading, and tool change in seconds for easy handling.



Hygienic design Robust and hygienic housing and high IP protection class for fast, effective cleaning and lower energy consumption.



Limitless production variety From marble cake to hummus – simple tool change enables flexible production of a wide variety of products.



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

LET'S TALK!

Get in touch with us and let our experts advise you based on your recipe specific solution.

For a full list of our global subsidiaries and their contact details, please visit: www.proxes.com/en/applications/food/bakery

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