

**COOLING.
FAST.
FLEXIBLE.
EFFICIENT.**

TERLOCOOL

**PLUS
VEGAN
TREND**



Terlet

PERFECT TASTE, PERFECTLY COOLED.

From chunky pasta sauces and marinades to cream cheese and smooth hummus, the Terlet Terlocool is the perfect accompaniment to cool cold fill sauces and intermediate stored products as well as those that require a longer shelf life.

When it comes to preserving the taste and texture of high viscosity sauces and other food products, Terlocool is a specialised, fast and efficient cooling solution.

PUTTING TASTE FIRST

Today’s demanding consumers don’t want to compromise – and neither should you. To ensure that your sauces and high viscosity food products retain all of their flavour, they need to be cooled both gently and quickly at the same time. This is where Terlocool is in its element, thanks to optimal heat transfer and gentle, viscosity-dependent rotation.

INNOVATION THROUGH COLLABORATION

Terlocool is an impressive example of the beneficial collaboration of ProXES expert brands: The system combines Stephan quality features like the inclined bowl, gentle product handling and minimal product losses, with Terlet’s highly efficient cooling properties.

MORE FLEXIBILITY, LESS WASTE

You can run small batches, empty without product loss, do a short cleaning cycle when changing product, and run the next batch. Creates massive savings on product (no waste) and labour (fast CIP cleaning).

THE KEY IS SIMPLICITY

If you use an industrial cooker that also can cool, you can’t do anything while the product is coming to temperature after it’s finished. With a continuous heat exchanger, cleaning can take up a great deal of time and also produces waste, which makes use less economical and is not well suited to batch cooking.

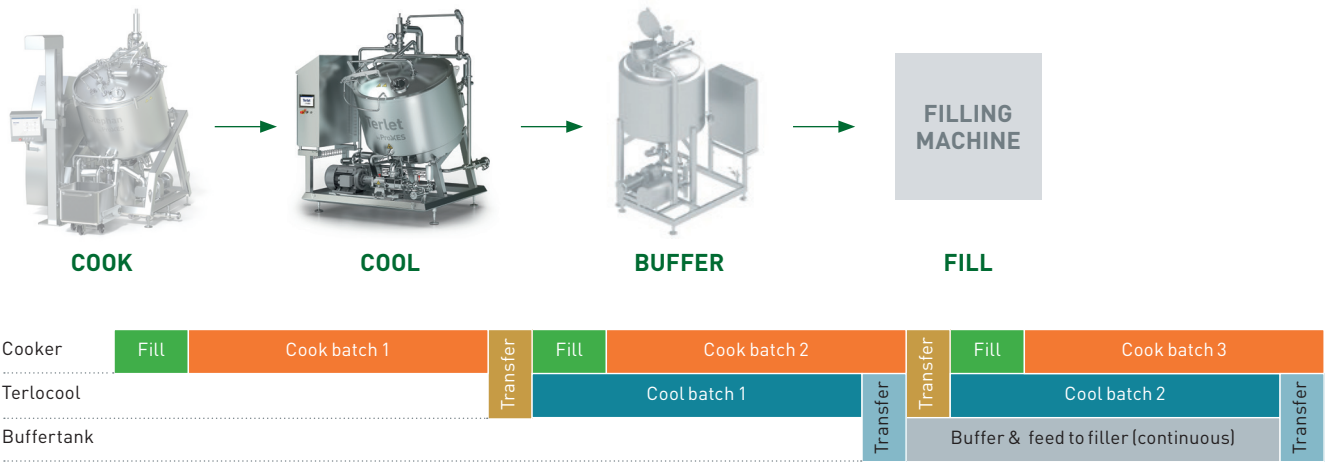
Terlocool does one thing and does it well: cooling. That means you can use it for batches and also keep your cookers running at the same time, which increases the efficiency of your process.

BENEFITS	
Quick cooling	for faster, more efficient processes
High quality	products with gentle mixing
More flexibility	from automation and offline cooling
Maximum yield	with minimal product losses
Longer shelf life	thanks to fast cooling, which inhibits bacterial growth

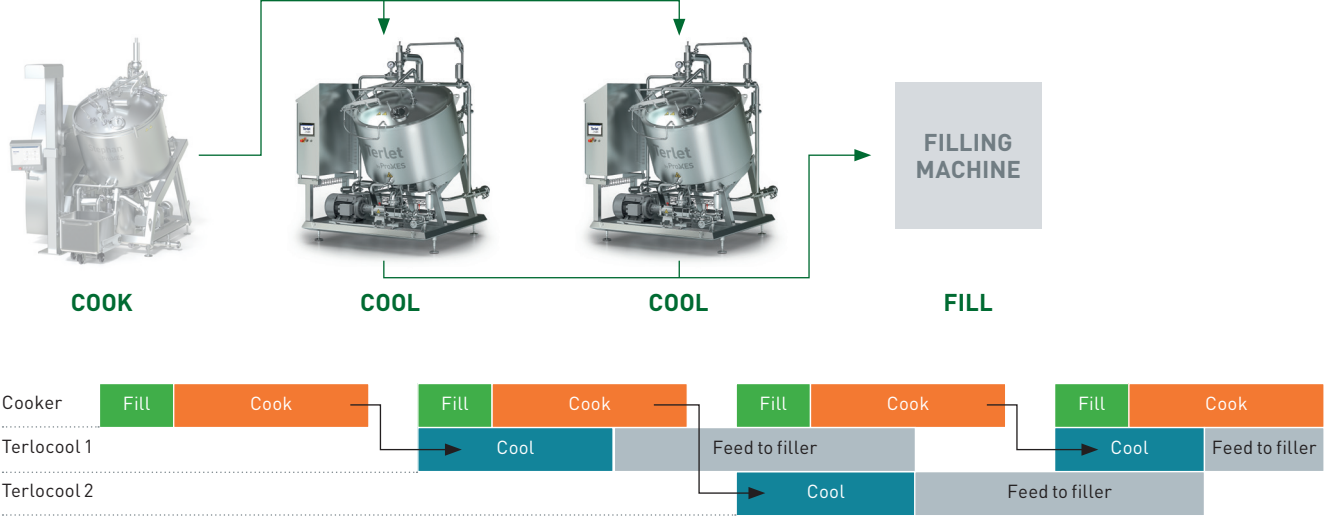
SAUCES SPREADS STEW SOUPS



PROCESS 1



PROCESS 2



HARMONISED, HYPERSPEED COOLING.

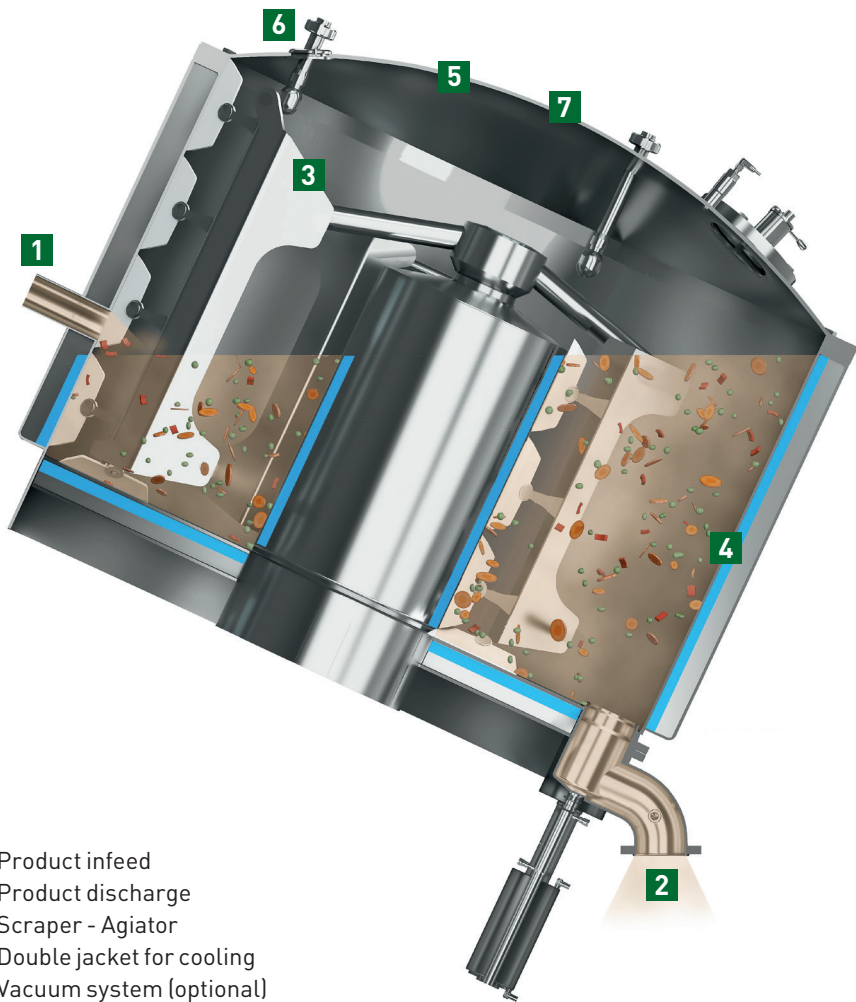
Terlocool’s innovative design features a double jacket for cooling. This means that all of the product comes into contact with a large surface area, providing for more homogeneous and gentle cooling.

That doesn’t mean it’s slow, though: Terlocool performs faster than the industry average, which means that it can increase the efficiency and speed of your process, while also providing higher product quality as a result of limiting bacterial growth at the same time.

A tilted bowl provides for even temperature distribution and a special mixing tool with segmented scrapers makes the heat transfer happen even faster.

EASY TO CLEAN MEANS BETTER HYGIENE

CIP (cleaning-in-place) technology makes it possible to completely clean the Terlocool automatically without opening the lid. There are several solutions available depending on your process. This ensures a more thorough clean with lower risk of contaminants making it into the device. On top of that, an optional vacuum system provides even higher levels of hygiene, as well as a longer shelf life.



- 1 Product infeed
- 2 Product discharge
- 3 Scraper - Agiator
- 4 Double jacket for cooling
- 5 Vacuum system (optional)
- 6 CIP
- 7 Hinge able lid for service purposes

COOL, CALM AND COLLECTED

Using Terlocool makes your process more flexible and efficient. Immediately after cooking, Terlocool can be filled and the product can begin to be cooled down. This allows the cooker to be used again almost immediately while Terlocool does the work. This creates additional process capacity by enlarging the availability of the cooler and immediate cooling increases flexibility and bacteriological safety.

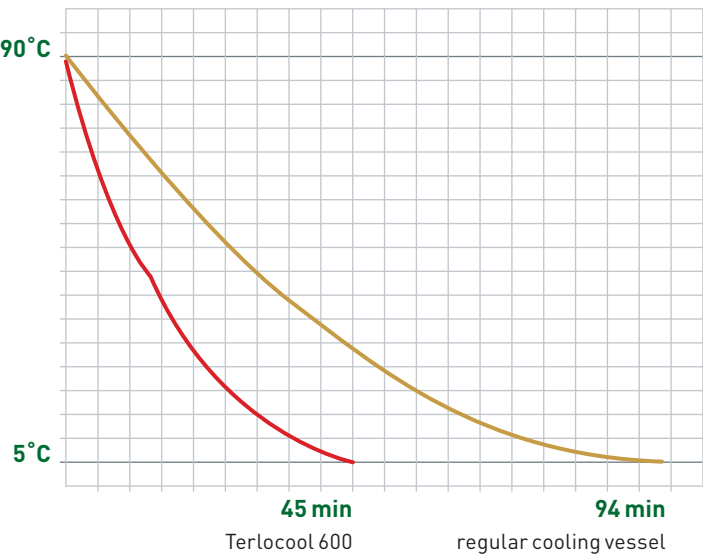
Terlocool can also easily be adapted to the product viscosity and desired temperature. For example, by lowering the rotational speeds, you can reduce the amount of energy that goes back into the mix and keep the temperature uniform.

Which production volume are you aiming at? Terlocool is available in different sizes from 600 – 1200 liters.

When it comes to maximising flexibility, efficiency and product quality, Terlocool is the ideal solution for your sauces, spreads, soups, cream cheeses, hummus and much, much more.

EXAMPLE: KETCHUP

When compared with a normal container, the Terlocool delivers huge time savings and increased process capacity.





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!





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 chemical 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



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