

**BOOST YOUR
EFFICIENCY!**

NEW!

MAXX D

UPGRADE



FrymaKoruma

MAKE THE MOST OF YOUR MAXXD.

More speed, more efficiency, more capacity – the MaxxD upgrade contains innovative features from our new ProxxD® vacuum processing unit and turns your existing system into a much more powerful machine. You have the choice between two upgrade packages.

BASIC UPGRADE: 30% BOOST IN PERFORMANCE

At the heart of the basic upgrade is the new high-performance homogeniser. It offers a perfected flow profile while maintaining equal shear energy transfer – and revolutionizes the oil emulsification rates in Mayonnaise production.

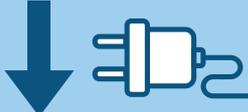
PREMIUM UPGRADE: UP TO 80% PRODUCTION INCREASE

The premium upgrade for your MaxxD takes production to the next level. With the new high-performance homogeniser and its innovative product discharge pump, your system will offer a performance similar to the new ProxxD700.

	MaxxD 700	Upgrade
Production capacity: full fat mayonnaise	up to 2,500 kg/h*	up to 6,000 kg/h*
Production capacity: low fat mayonnaise (30% oil)	up to 2,400 kg/h*	up to 4,000 kg/h*
Oil dosing	up to 1.2 kg/s	up to 3.0 kg/s
Batch volume	500 l	500 l

* Based on FrymaKoruma standard recipes and dependent on system configuration

KEY BENEFITS FOR YOUR PRODUCTION PROCESSES

 <p>Increase of production capacity</p>	 <p>Highest product quality</p>	 <p>Lower energy consumption</p>	 <p>Reduce batch time</p>
 <p>Guaranteed reproducibility</p>	 <p>Lower environmental impact</p>	 <p>Reduction of noise emissions</p>	 <p>Faster Return on Investment</p>

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

GET IN TOUCH WITH OUR EXPERTS!

For a full list of our global subsidiaries and their contact details, please visit:
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