

AIS | QUANTUMX | EMULXION | PRECXION | INSPEX | THERMOFLOW

COOK & CHILL FOOD PROCESSING SOLUTIONS

BETTER FOOD. LONGER SHELF LIFE.
HIGHER EFFICIENCY.

From precise cooking to rapid chilling,
Proc-X delivers complete cook & chill
systems designed for safety, quality,
and operational efficiency.



COOKING &
PREPARATION



RAPID CHILLING &
COOLING



FOOD SAFETY
& QUALITY



CLEAN LABEL
& ORGANIC



HALAL
CAPABLE



KOSHER
CAPABLE



AUTOMATION &
TRACEABILITY

SAFE | EFFICIENT | SUSTAINABLE | FUTURE READY



SOUPS & SAUCES



READY MEALS



MEAT & PROTEINS



PLANT-BASED



FILLINGS & DRESSINGS



DESSERTS & DAIRY

ENGINEERED FOR TODAY. DESIGNED FOR WHAT'S NEXT.

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THE COOK & CHILL PROCESS

A COMPLETE, CONTROLLED SOLUTION FROM START TO FINISH

Our integrated Cook & Chill systems are engineered to transform raw ingredients into safe, consistent, high-quality meals—ready when you are.



THE PROC-X ADVANTAGE

-  **FOOD SAFETY FIRST**
HACCP-aligned systems designed to protect your consumers and your brand.
-  **CONSISTENT QUALITY**
Deliver the same great taste, texture and appearance every time.
-  **OPERATIONAL EFFICIENCY**
Reduce labor, optimize yields and lower costs with automated solutions.
-  **FRESHER. LONGER.**
Rapid chilling locks in flavor, color, nutrients and quality.
-  **BUILT TO SCALE**
From pilot systems to full production lines—we grow with your business.



ORGANIC
FRIENDLY



HALAL
CAPABLE



KOSHER
CAPABLE



CLEAN LABEL
FOCUSED



HACCP
ALIGNED



ISO 22000
READY



GMP
COMPLIANT

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COOKING, MIXING & THERMAL PROCESSING

FOR COOK & CHILL FOOD MANUFACTURING

Proc-X engineered cooking, mixing and thermal processing systems are built for today's demanding food manufacturers. From soups, sauces and gravy to ready meals, dairy bases, meat preparations, plant-based meals and kettle-cooked products—our systems deliver precise heat, gentle agitation and complete ingredient incorporation for superior results.

Designed for hygiene, efficiency and scalability, Proc-X solutions ensure consistent texture, flavor and quality in every batch—while maximizing throughput and minimizing waste.



Steam-Jacketed Cooking



Agitated Blending



Ingredient Addition



Precise Temperature Control



Recipe Automation



Sanitary CIP Design



Scraped-Surface Options



Batch Integrity



UNIFORM MIXING



PRECISE HEATING



PRODUCT INTEGRITY



REPEATABLE BATCHES

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HOMOGENIZATION, EMULSIFICATION & TEXTURE CONTROL

FOR SOUPS, SAUCES, DRESSINGS & LIQUID FOODS

Proc-X EmulXion systems deliver precise homogenization and emulsification to disperse powders, blend functional ingredients, and emulsify fats and oils—creating smooth, stable textures with exceptional mouthfeel.

Engineered for consistency and control, our systems ensure uniform particle size, reduced separation, and long-term stability across sauces, soups, dressings, gravies, dairy-style products, and plant-based liquid foods.



-  HIGH-SHEAR MIXING
-  INLINE EMULSIFICATION
-  HOMOGENIZATION
-  POWDER INDUCTION
-  DEAERATION
-  TEMPERATURE CONTROL
-  CIP / SIP READY
-  SANITARY PROCESS CONTROL



STABLE
EMULSIONS



SMOOTH
TEXTURE



FASTER
DISPERSION



PROCESS
CONSISTENCY

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RAPID CHILLING, COLD HOLDING & THERMAL PROTECTION

LOCK IN SAFETY, SHELF LIFE & PRODUCT QUALITY

Rapidly reduce product temperature after cooking to minimize time in the danger zone and maintain food safety. Protect flavor, color, texture and nutrients while extending shelf life and reducing waste.

Proc-X systems deliver precise, controlled chilling and reliable cold holding—seamlessly integrated into your cook & chill workflow from hot fill to cold storage.



RAPID CHILL SYSTEMS

Fast, efficient heat removal to minimize risk and maximize quality.



COLD HOLDING TANKS

Maintain safe, consistent temperatures until distribution or retherm.



CONTROLLED COOLING CURVES

Precision profiles for every product, recipe and package type.



SHELF-LIFE PROTECTION

Preserve product integrity and extend freshness—from days to weeks.



THERMAL LOGGING

Continuous temperature monitoring for verifiable food safety.



BATCH TRACEABILITY

Complete records from cook to chill—built for audit and compliance.



SANITARY DESIGN

Hygienic, 3-A and USDA-compliant construction for clean performance.



RETHERM COMPATIBILITY

Seamless handoff to retherm and serve with minimal quality loss.



SAFER PRODUCT



FRESHER LONGER



COLD CHAIN CONTROL



REPEATABLE RESULTS

LEADING RAPID-CHILL SOLUTIONS FOR HIGH-INTEGRITY COOK & CHILL PRODUCTS. **PROC-X**

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PORTIONING, FILLING & PACKAGING

END-OF-LINE SYSTEMS FOR
READY MEALS, SOUPS, SAUCES & POUCHES

Proc-X portioning and filling systems deliver accurate, repeatable dosing into trays, cups, tubs, jars, bottles, pouches, and specialty containers—supporting a wide range of cook & chill products and package formats.

Integrated sealing, line integration, and sanitation-focused design ensure product safety, package consistency, and operational efficiency at the end of your production line.



MICRO & MACRO DOSING

Precise portioning for a wide range of viscosities and particulates.



TRAY / CUP FILLING

High-accuracy filling for trays, cups, and tubs with minimal product waste.



JAR & BOTTLE FILLING

Clean, precise filling for jars and bottles across multiple product types.



POUCH HANDLING

Efficient pouch filling and handling for sauces, soups, and entrees.



SEALING SYSTEMS

Reliable heat sealing for trays, cups, and pouches to lock in freshness.



CONVEYING & LINE INTEGRATION

Seamless integration with upstream and downstream equipment.



VISION SUPPORT

Optional vision systems for fill level verification and inspection support.



WASHDOWN- FRIENDLY DESIGN

Hygienic construction built for fast, effective cleaning and sanitation.



ACCURATE
PORTIONS



PACKAGE
INTEGRITY



LINE
EFFICIENCY



CLEAN
OPERATION

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INSPECTION, AUTOMATION & TRACEABILITY

PROTECT PRODUCT QUALITY ACROSS
THE ENTIRE COOK & CHILL LINE

Proc-X inspection and control systems ensure every product that leaves your facility meets the highest standards. Metal detection, checkweighing, and advanced vision systems identify issues in real time to help prevent recalls and protect your brand.

Integrated automation and traceability tools capture critical data at every step—recipe control, batch records, and label verification deliver full production traceability for food safety, compliance, and operational excellence.



METAL
DETECTION



CHECKWEIGHING



VISION
INSPECTION



LABEL
VERIFICATION



RECIPE
CONTROL



BATCH
RECORDS



SMART LINE
INTEGRATION



OPERATOR
SAFETY



FOREIGN MATERIAL
PROTECTION



TRACEABLE
BATCHES



REGULATORY
CONFIDENCE



OPERATIONAL
VISIBILITY

SMART COOK & CHILL QUALITY ASSURANCE SYSTEMS BUILT FOR FOOD SAFETY.

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FROM DEVELOPMENT TO PRODUCTION WE ENGINEER EVERY STEP

At Proc-X, we are more than equipment builders—we are your food processing partner. From concept development and pilot testing to scale-up and full commercial production, our Cook & Chill systems are engineered for performance, reliability, and food safety.

We integrate engineering, automation, and food science expertise to deliver complete, validated solutions that support organic, halal-capable, kosher-capable, and clean-label product programs—today and for the future.



PROCESS DEVELOPMENT

Collaborative formulation and process design tailored to your products and goals.



PILOT TESTING

In-house pilot systems to validate recipes, processes, and performance.



SCALE-UP ENGINEERING

Seamless scale-up from pilot to production with expert engineering and data-driven design.



SYSTEM INTEGRATION

Fully integrated Cook & Chill systems with automation, controls, and utilities.



VALIDATION SUPPORT

Documentation, FAT/SAT support, and compliance assistance for global food safety standards.



LIFECYCLE SERVICE

Training, preventive maintenance, spare parts, and technical support—every step of the way.



LET'S ENGINEER THE FUTURE OF COOK & CHILL FOOD PROCESSING TOGETHER.



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