



The PDX<sup>®</sup> Sonic delivers fast, flexible and efficient liquid food processing solutions. High performance technology enhancing your business, this is PDX<sup>®</sup> technology.

#### PDX<sup>®</sup> Sonic Benefits

- Accelerated cycle times resulting in production times reduced by up to 50%\*
- Energy savings up to 24%\*
- No burn-on giving a reduced cleaning time of up to 40%
- Ingredient costs significantly reduced per annum\*
- Software drives repeatable, consistent sauce production
- No moving parts, therefore minimal downtime and maintenance requirements.

The PDX Sonic offers significantly reduced processing times and dramatically cuts clean in place requirements without compromising on quality or flavour. It is a revolutionary fluid processing solution that can homogenise, emulsify, entrain, pump and heat with impressive performance.

The PDX Sonic also provides potential reduction in ingredient quantities, such as starch, gums and spices.

It typically eliminates the need to pre-slurry powders as it contains multi-stage processes in one system.

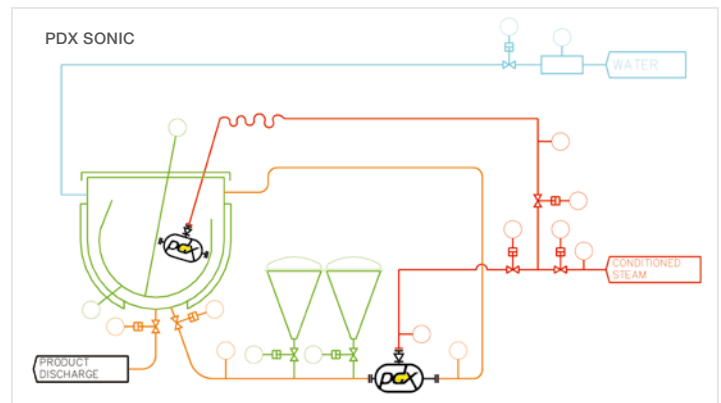
It provides manufacturers with a fast, reliable and cost-effective system in food production, delivering dramatically reduced costs and improved productivity whilst preserving or improving product quality and consistency.

\* Product and recipe dependent



#### PURSUIT PROCESSING EQUIPMENT

Tel: +44 (0) 1480 422050  
 www.pursuitdynamics.com  
 sales@pursuitdynamics.com





*“Pursuit Dynamics has been committed to providing a state-of-the-art sauce production system that fulfils our requirements, and the company was a pleasure to work with. I can recommend the PDX system and believe that the investment has been important in winning new business and supplying the increased demand with quality products.”*

*Jesper Skov,  
Project Manager, AAK Foods*

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#### Process Benefits

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#### Key Features

- Fast processing times
- Superior solution to steam jacketed vessels or steam injection vessels
- Positive entrainment, heating and mixing of liquids and powders
- Absolute controllability on heating the product to the required set point
- Utilises a clear bore internal design
- Fully cleanable in place with no hot spots or burn-on during operation
- Multiple stages reduced to a simpler process; easy and repeatable operation by a single user
- EHEDG and 3A hygiene approved.

\* Product and recipe dependent

#### Typical PDX Sonic would comprise of the following:

- Main batch processing vessel
- In-vessel PDX Sonic
- In-line PDX recirculation loop with powder hoppers for direct powder entrainment
- Full steam conditioning package
- Control package incorporating user HMI interface with full factory PLC/SCADA connectivity, including recipe management system
- Retrofittable or new unit installation available.

#### Sauce Production

- Improved starch hydration at lower temperatures, typically less starch needed\*
- Enhanced flavour profile can be achieved if required
- Pre-slurrying of powders not required
- Improved gloss and fresher flavour profile\*
- Cleaner recipes possible.



POWDER ENTRAINMENT HOPPER