

## STEPHAN PRODUCT PORTFOLIO Standard Universal Machines





## STANDARD MACHINES

## STEPHAN MACHINERY / UNIVERSAL MACHINES

STEPHAN Machinery – the name that for 60 years has represented cutting edge technology, experience and quality. The food industry, big industry as well as universities and research institutes place their trust in STEPHAN Universal Machines from Stephan Machinery.

STEPHAN Universal Machines are characterized by exceptional versatility. They are all-purpose, robust and long lasting, easy to clean and multiple working steps can be carried out in one machine.

From simple infeeding, effective cutting, indirect/direct heating and the option of producing under vacuum STEPHAN Universal Machines streamline production in many application areas.

### Convincing benefits are:

- ✓ EXCEPTIONAL EFFICIENCY VIA OPTIMISED BOWL ERGONOMICS
- ✓ EFFICIENT HEATING VIA DIRECT STEAM INJECTION
- ✓ ROBUST MACHINES WITH EXTREME DURABILITY
- ✓ CONSISTENT QUALITY OF THE FINAL PRODUCT
- ✓ STABLE EMULSIONS
- ✓ HOMOGENEOUS MIXTURES



## STEPHAN UNIVERSAL MACHINES

### PERFECT AREAS OF APPLICATIONS:

- ✓ CRUSHING
- ✓ CUTTING
- ✓ MIXING
- ✓ STIRRING
- ✓ DISPERSING
- ✓ BLENDING
- ✓ EMULSIFYING
- ✓ HEATING AND COOLING



- CONFECTIONARY**  
i.e. ganache, truffle fillings, almond paste/  
marzipan, candy bars, creme fillings, fruit  
sauce, cookie rework
- CONVENIENCE PRODUCTS**  
i.e. mayonnaise, dips, ketchup, baby food,  
hommos, sauces, pestos, pizza-toppings
- PROCESSED CHEESE**  
block and spreadable cheese
- DAIRY PRODUCTS**  
i.e. fresh cheese preparations, yoghurt  
mixtures, analogue cheese, curd cheese  
preparations, butter preparations
- CATERING EQUIPMENT**  
i.e. processing meat, sauces and dressings
- MEAT PRODUCTS**  
i.e. pâtés ranging from coarse  
to fine, liver sausage and boiled  
sausage, pastries, liver grinding,  
meat emulsions

- BAKERIES**  
i.e. dough-making according to the intensive  
dispersion principle: Fully kneaded in 2 to 5  
minutes can be further processed into, e.g.  
wheat and mixed bread dough without long  
resting periods. In addition: baking mixes,  
choux pastry, raised pastries, biscuits, short  
pastry, pizza dough
- COSMETIC**  
i.e. fat emulsions, gels, ointments, suspension,  
powder mixtures, solutions
- RESEARCH AND DEVELOPMENT**  
i.e. product and recipe development, product  
optimization

## THE STEPHAN PRINCIPLE

Specially shaped working tools in combination with special bowl geometry results in a quick mixing of recipe ingredients and qualitatively reliable product results.





STEPHAN UMC 5



STEPHAN UM 12 Cabinet

Type	UMC 5	
Bowl content	l	5
Batch max.	l	0.5–2.5
Vacuum		■
Double jacket		■
Heating device		●
Working temperature	°C	95

**Table top appliances:** bowl stainless steel, lid polyphenylsulfon (UMC 5), polyamide mixing baffle for manual operation, operation via touch keyboard, bowl polished inside

**Applications:** confectionary, laboratory, pharmaceutical products

Type	UM 12	UM 12 Cabinet
Bowl content	l	12
Batch max.	l	2–7
Vacuum		■
Double jacket		■
Heating device		●
Working temperature	°C	95

**Table top or cabinet-mounted appliances:** bowl stainless steel and stainless steel (UMC 12) resp., polyamide mixing baffle for manual operation, operation via touch keyboard, bowl polished inside

**Applications:** confectionary, laboratory, pharmaceutical products

■ Standard      ● Option      - Not available



STEPHAN UM 24



STEPHAN UM 74 E

Type		UM 12	UM 12 Cabinet	UM 24	UM 44
Bowl content	l	12	12	30	45
Batch max.	l	2-7	2-7	6-18	10-30
Vacuum		●	■	●	●
Double jacket		●	■	●	●
Heating device		●	■	●	●
Working temperature	°C	95	95	95	95

**Table top or floor-mounted appliances:** bowl stainless steel, lid polyphenylsulfon (UM 12) and stainless steel (UM 24, UM 44) resp., polyamide mixing baffle for manual operation, operation via touch keyboard  
**Applications:** catering, meat products, confectionary, convenience products, dairy products

Type		UM 24 E	UM 44 E	UM 60 E	UM 74 E
Bowl content	l	30	45	60	75
Batch max.	l	6-18	10-30	10-40	15-55
Vacuum		●	●	●	●
Double jacket		■	■	●	●
Heating device		●	●	●	●
Working temperature	°C	95	95	95	95

**Floor-mounted appliances:** bowl and lid stainless steel, stainless steel mixing baffle with electrical operation, operation via touch keyboard  
**Applications:** catering, meat products, confectionary, bakeries, convenience products, dairy products

■ Standard      ● Option      - Not available



STEPHAN UMSK 24 E

Type		UMSK 24 E	UMSK 60 E
Bowl content	l	30	60
Batch max.	l	6-18	10-40
Vacuum		■	■
Double jacket		■	■
Steam filter station		●	●
Working temperature	°C	95 / 125	95 / 125

**Floor-mounted appliances:** bowl and lid stainless steel, stainless steel mixing baffle with electrical operation, temperature probe, direct steam injection, vacuum connection, operation via touch keyboard or Siemens PLC

**Applications:** processed cheese, dairy products, R&D center, laboratory

■ Standard      ● Option      - Not available

The machines shown are for illustrative purposes only. Actual machine construction may vary by specification.

## Working Tools STEPHAN UMSK 24E | UM 74E



Complete knife set, incl. knife shaft

Example knives:



sharp knife



wave-cut knife

Also available blunt knives for shear sensitive products

# Stephan Machinery

## WORLD WIDE AT YOUR DISPOSAL

### HEADQUARTER

STEPHAN MACHINERY GMBH  
Stephanplatz 2  
31789 Hameln / GERMANY  
phone +49 5151 583-0  
fax +49 5151 583-189  
info@stephan-machinery.com  
www.stephan-machinery.com  
www.proxes-group.com

PROXES SYSTEMS  
c/o Stephan Machinery GmbH  
Grabauer Straße 6-10  
21493 Schwarzenbek / GERMANY  
phone +49 4151 8987-0  
fax +49 4151 8987-10  
info@stephan-machinery.com  
www.stephan-machinery.com  
www.proxes-group.com

### SUBSIDIARIES/REPRESENTATIVES

#### BENELUX

STEPHAN BVBA  
Sluis 11  
9810 Nazareth / BELGIUM  
phone +32 9 3858355  
fax +32 9 3858187  
info@stephan-belgium.be

#### USA

PROXES INC.  
1385 Armour Boulevard  
Mundelein, IL 60060 / USA  
phone +1 847 2470182  
fax +1 847 2470184  
info.us@proxes-group.com

#### USA

PROXES INC.  
6 Frassetto Way, Unit D  
Lincoln Park, NJ 07035 / USA  
phone +1 973 7090691  
fax +1 973 7090644  
info.us@proxes-group.com

#### RUSSIA

OOO STEPHAN MACHINERY  
ST. PETERSBURG  
197110, St. Petersburg / RUSSIA  
Levashovskiy prospect, d. 15, litera A  
Office 203  
phone +7 812 7021185  
fax +7 812 7021187  
info.ru@stephan-machinery.com

#### FRANCE

PROXES FRANCE SARL  
ZAC du Mandinet  
1-3 rue des Campanules  
77185 Lognes / FRANCE  
phone +33 1 64805430  
fax +33 1 60067414  
info.fr@proxes-group.com

#### GREAT BRITAIN AND IRELAND

STEPHAN UK LTD  
Delta House  
Tenth Avenue  
Zone 3 / Deeside Industrial Park  
Deeside/Flintshire  
CH5 2UA / UK  
Deeside  
phone +44 845 4560823  
fax +44 845 4560824  
info@stephan-uk.co.uk

#### POLAND

PROXES POLSKA SP. Z O.O.  
ul. 28 Czerwca 1956r. no. 400  
61-441 Poznan / POLAND  
phone +48 61 8171201  
fax +48 61 8171201  
info.pl@proxes-group.com

#### SINGAPORE

PROXES ASIA PACIFIC PTE LTD  
23 Tagore Lane  
#03-12 Tagore 23 Warehouse  
Singapore 787601 / SINGAPORE  
phone +65 6455 7670  
fax +65 6455 6220  
info.sg@proxes-group.com

#### SWITZERLAND

STEPHAN MACHINERY GMBH  
Gewerbstrasse 115  
5314 Kleindöttingen / SWITZERLAND  
phone +41 44 9550608  
fax +41 44 9550688  
stephan-machinery@bluewin.ch