

# STEPHAN CONFECTIONERY

Sweetness in quality through modern technology



# STEPHAN – YOUR COMPETENT PARTNER FOR HIGHEST QUALITY

Exquisite taste, long-term freshness and the highest quality – that's what STEPHAN Universal Machines represent. Thanks to the unique STEPHAN Principle of efficient agitation/mixing they make a consistent, incomparable standard of quality in the area of confectioneries possible in an extremely short time. STEPHAN Universal Machines are versatile, robust and easy to operate. They are available in a number of different versions and sizes that are tailored to

customer needs – with a nominal volume of 5 to 200 litres and a useable volume of 0.5 to 170 litres.

Particular strengths:

An outstanding flavour during the whole shelf life time is achieved due to the special vacuum technology and indirect heating and cooling procedures. The pralines, ganaches and truffles gain an increased shelf life time at the same time.

## Application examples:

- /// GANACHE AND PRALINE FILLINGS
- /// ALMOND PASTE/MARZIPAN
- /// REWORK, COOKIE, CHOCOLATE, WAFER AND BARS
- /// WAFER AND BAR FILLINGS
- /// JAM
- /// CREME AND BUTTER FILLINGS
- /// FRUIT SAUCES/FRUIT TOPPINGS
- /// FONDANT FILLINGS

## Processes:

- /// CUTTING AND CRUSHING
- /// MIXING
- /// STIRRING
- /// DISPERSING
- /// BLENDING
- /// EMULSIFYING
- /// WORKING UNDER VACUUM
- /// HEATING (WARM WATER AND STEAM)
- /// COOLING
- /// AERATING/DEAERATING
- /// ALL-IN-ONE-PROCESS

## DELICIOUS GANACHE IN FIVE MINUTES:

Total time: approx. 5 minutes

- 600 g COUVERTURE, LIGHT
- 600 g COUVERTURE, DARK
- 600 g CREAM (30 %)
- 120 g BUTTER
- 80 g FRUIT BRANDY

## Decisive benefits of STEPHAN Universal Machines:

- /// MULTIPLE PROCESSES WITH ONE MACHINE
- /// BOWL MADE OF STAINLESS STEEL
- /// USER-FRIENDLINESS
- /// EASY TO CLEAN
- /// SHORT BATCH TIMES
- /// IMPROVED PRODUCT QUALITY BY WORKING UNDER VACUUM
- /// STABLE EMULSIONS
- /// HOMOGENEOUS MIXTURES

sample recipe for production in a STEPHAN UMC 5

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## TEST FACILITIES

The test facilities at our headquarters in Hameln (Germany) are available for feasibility studies and demonstration runs of the STEPHAN Machines.



UM 12



UM 24



UM 12 CABINET



UM 44

Type	UM 12	UM 12 Cabinet	UM 24	UM 44
Batch size (l)	2-7	2-7	6-18	10-30

Features: Table-top or cabinet mounted or floor-mounted execution, mixing baffle for manual operation, vacuum, double jacket, heating device, 95 °C working temperature, manually tiltable bowl (UM 12 removable bowl).



UMC 5



UMC 12



UMC 12 CABINET

Type	UMC 5	UMC 12	UMC 12 Cabinet
Batch size (l)	0.5-2.5	2-7	2-7

Features: Table-top or cabinet mounted execution, mixing baffle for manual operation, bowl polished inside, vacuum, double jacket, heating device, 95 °C working temperature, removable bowl.



UM 44 E



UM 60 E



UM 74 E

Type	UM 44 E	UM 60 E	UM 74 E
Batch size (l)	10-30	10-40	15-55

Features: Floor-mounted execution, mixing baffle for electrical operation, 95 °C working temperature, manually tiltable bowl. Option: Vacuum, double jacket.



UMSK 5



UMSK 24 E



UMSK 60 E

Type	UMSK 5	UMSK 24 E	UMSK 60 E
Batch size (l)	0.5–2.5	6–18	10–40

Features: Floor-mounted execution, mixing baffle for electrical operation, direct steam injection, vacuum, double jacket, 95 °C or 127 °C working temperature (UMSK 5 110 °C standard), manually tiltable bowl and/or discharge valve (UMSK 5 removable bowl).



UM 70



UM 130



UM 200

Type	UM 70	UM 130	UM 200
Batch size (l)	15–55	45–90	80–170

Features: Floor-mounted execution, mixing baffle for electrical operation, direct and indirect steam injection, vacuum, double jacket, 95 °C or 125 °C working temperature, electrically tiltable bowl and/or discharge valve.

# STEPHAN TURN-KEY LINES FOR LARGE SCALE CONFECTIONERY PRODUCTION

## EXAMPLE:

- STEPHAN PROCESSING LINE FOR MARZIPAN / ALMOND PASTE / PERSIPAN
- MORE THAN 30 YEARS' EXPERIENCE!
- UP TO 1700 KG/H RAW MASS CAN BE PRODUCED BY THE UNIQUE PROVEN STEPHAN TECHNOLOGY.
- FURTHERMORE STEPHAN PROVIDES PROCESSING LINES FOR CHOCOLATE FILLINGS AS WELL AS FOR CANDY BAR AND WAFER FILLINGS.
- THE FULLY AUTOMATED LINES COMBINE ECONOMIC PROCESSING AND STATE-OF-THE-ART TECHNOLOGY!

## STEPHAN SOLUTIONS FOR LARGE SCALE PRODUCTION!



COMBICUT

The STEPHAN Combicut is ideal for processing of marzipan (almond paste). Combined with upstream and downstream equipment, complete processing lines for up to 1700 kg/h can be designed.



COMBITHERM

The STEPHAN Combitherm is ideal for the processing of candy bar and wafer fillings. Wafer and bar rejects can be reworked and processed efficiently with other ingredients. The processing system achieves high standards of hygiene. It is available for batch sizes up to 1200 litres.

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

# STEPHAN MICROCUT® CONTINUOUS FINE SIZE REDUCTION AND EMULSIFICATION AT ITS BEST

Cutting of nuts and almonds is a standard application in the STEPHAN Microcut® K & KVS machines. The full range of particle sizes from granules to powder or nut paste can be produced on the same machine.

Depending on the machine and the required fineness a production capacity between 300 and 5000 kg/h can be achieved.

Marzipan production on STEPHAN machines has more than a 30 years tradition.

Cutting of almonds, mixing with sugar, fine cutting and heating are the main processes carried out on the STEPHAN Microcut® and Combicut machines.

STEPHAN can offer solutions from small batches up to large-scale industrial applications.

Rework of bakery products can be carried out on the MCH 20 KVS machines resulting in extremely fine products.



MCH 20 KVS

Type	MCH 20 KVS	
Product examples	fruits, nuts, almonds, rework	
Capacity	kg/h	300-1000
Funnel size	l	40
Cutting system	single plus precutter	
Cutting gaps	0.2 ... 10 mm	
Speed	rpm	3000
Energy requirements	kW	15



# 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

STEPHAN MACHINERY GMBH  
Branch Office Schwarzenbek  
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

### SUBSIDIARIES/REPRESENTATIVES

#### BENELUX

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

#### USA

STEPHAN MACHINERY INC.  
1385 Armour Boulevard  
Mundelein, IL 60060 / USA  
phone +1 847 2470182  
fax +1 847 2470184  
info.us@stephan-machinery.com

#### RUSSIA

000 STEPHAN MACHINERY  
ST. PETERSBURG  
RUSSIA, 197110, St. Petersburg  
Levashovskiy pr. 13, litera G  
Business Center "Evro-Auto", office 332  
phone +7 812 7021185  
fax +7 812 7021187  
info.ru@stephan-machinery.com

#### FRANCE

STEPHAN MACHINERY FRANCE SARL  
ZAC du Mandinet  
1-3 rue des Campanules  
77185 Lognes / FRANCE  
phone +33 1 64805430  
fax +33 1 60067414  
info.fr@stephan-machinery.com

#### UNITED KINGDOM

STEPHAN UK LTD  
Unit C5  
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

STEPHAN MACHINERY  
POLSKA SP. Z O.O.  
ul. Perzycka 11  
60-182 Poznań / POLAND  
phone +48 61 8198888  
fax +48 61 8171201  
info.pl@stephan-machinery.com

#### SINGAPORE

STEPHAN MACHINERY  
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@stephan-machinery.com

#### SWITZERLAND

STEPHAN MACHINERY GMBH  
SALES REPRESENTATIVE SWITZERLAND  
Mr Marcel Heeb  
P. O. Box  
8332 Russikon / SWITZERLAND  
phone +41 44 9550608  
fax +41 44 9550688  
stephan-machinery@bluewin.ch