

## 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 Prime Cut 12



STEPHAN UMC 12 Cabinet

Type		Prime Cut 5	Prime Cut 12
Bowl content	l	5	12
Batch max.	l	0.5-2.5	2-7
Vacuum		-	-
Double jacket		-	-
Heating device		-	-
Working temperature	°C	95	95

**Table top appliances:** bowl stainless steel, polyamide mixing baffle for manual operation, operation via mode switch

**Applications:** catering, meat products

Type		UMC 5	UMC 12	UMC 12 Cabinet
Bowl content	l	5	12	12
Batch max.	l	0.5-2.5	2-7	2-7
Vacuum		■	■	■
Double jacket		■	■	■
Heating device		●	●	■
Working temperature	°C	95	95	95

**Table top or cabinet-mounted appliances:** bowl stainless steel, lid polyphenylsulfon (UMC 5) 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 5



STEPHAN UMSK 24E

Type		UMSK 5	UMSK 24 E	UMSK 60 E
Bowl content	l	5	30	60
Batch max.	l	0.5-2.5	6-18	10-40
Vacuum		■	■	■
Double jacket		■	■	■
Steam filter station		■	●	●
Working temperature	°C	110	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

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

■ Standard      ● Option      - Not available

# Stephan Machinery

## WORLD WIDE AT YOUR DISPOSAL

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