



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



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

Туре		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

	UM 12	UM 12 Cabinet
l	12	12
l	2–7	2–7
	•	
°C	95	95
	l l	l 12

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







STEPHAN UM 24



STEPHAN UM 74 E

Туре		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

Туре		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







Туре		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

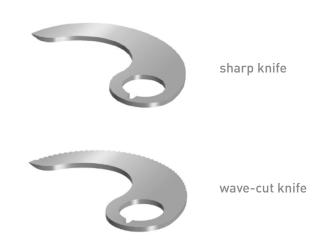
The machines shown are for illustrative purposes only. Actual machine construction may vary by specification.

Working Tools STEPHAN UMSK 24E | UM 74E



Complete knife set, incl. knife shaft

Example knives:



Also available blunt knives for shear sensitive products

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Stephan Machinery

WORLD WIDE AT YOUR DISPOSAL

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