

PRODUCT PORTFOLIO

Standard 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 MACHINERY / MICROCUT®

New standards with STEPHAN Microcut® machines: customers across the world have been trusting STEPHAN Microcut® machines when it comes to micro cutting.

A wide range of machine layouts meets the requirements of several segments of the food industry. Homogeneous fine cutting and emulsifying of meat and fish can be done as well as forming emulsions and dispersing solids in liquids.

Convincing benefits are:

- EFFICIENT FINE GRINDING
- PERFECT CUTTING
- HOMOGENEOUS MIXING
- OPTIMAL POWDER DISPERSING
- STABLE EMULSIONS
- CONSTANT PRODUCT QUALITY
- EASY TO OPERATE



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,
hummus, 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.



UNIVERSAL MACHINES



STEPHAN UMC 5



STEPHAN UMC 12 Cabinet

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

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

Applications: catering, meat products

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

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

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

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

UM 44 E – 74 E	Bowl content (l)	Batch max. (l)	Vacuum	Double jacket	Heating device	Working temperature
UM 44 E	45	10-30	●	●	●	95 °C
UM 60 E	60	10-40	●	●	●	95 °C
UM 74 E	75	15-55	●	●	●	95 °C

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

STANDARD MACHINES



STEPHAN UMSK 60 E



STEPHAN UMSK 24E

UMSK 5 – UMSK 60 E	Bowl content (l)	Batch max. (l)	Vacuum	Double jacket	Heating device	Working temperature
UMSK 5	5	0.5–2.5	■	■	-	110 °C
UMSK 24 E	30	6–18	■	■	-	95 °C / 127 °C
UMSK 60 E	60	10–40	■	■	-	95 °C / 127 °C

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

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

■ Standard ● Option - Not available

STEPHAN MICROCUT®

EMULSIFYING AND FINE CUTTING IN ONE SYSTEM, MIXING AT YOUR DESIRE

- MEAT PRODUCTS**
Meat emulsions, liver pâté, skin emulsion, Frankfurter, Hot Dog, pet food
- CONVENIENCE PRODUCTS**
Baby food, vegetable puree, fruit puree, mayonnaise, ketchup, sauces, dressings
- CONFECTIONARY & BAKERY**
Chocolate grinding, biscuit grinding, nut grinding, marzipan, liquid dough, sour dough



STEPHAN MC 10 / 12 / 15
HANDICRAFT MACHINES

Cutting system	Throughput kg/h	Power	Funnel
Single cut	1200	7,5 / 9 / 11 kW	40 l standard 90 / 125 l optional



STEPHAN MICROCUT®



STEPHAN MCH-D150 / 180
Big capacity machines

Cutting system	Throughput kg/h	Power	Funnel
Double cut	4500 / 6500	45 / 55 / 75 / 90 / 110 kW	150 / 250 l



STEPHAN MCH 10 / 2
Emulsifying and mixing machine

Cutting system	Throughput kg/h	Power	Funnel
Single cut	60 / 90 l	7,5 kW	90 / 125 l





STEPHAN MCH-20K / MCH-150K
Grinding of dry/frozen products

Cutting system	Throughput kg/h	Power	Funnel
Single cut with precutter	1200 / 4500	15 / 30 kW	40 / 100 l



STEPHAN MCH 20N / MCH-D150N
High viscose or big size product

Cutting system	Throughput kg/h	Power	Funnel
Single/Double cut with precutter	1200 / 4500	15 / 55 kW	40 / 100 l

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



Stephan Machinery

WORLD WIDE AT YOUR DISPOSAL

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