

STEPHAN MACHINERY STANDARD MACHINES

STANDARD MACHINES





STEPHAN MACHINERY / UNIVERSAL MACHINES

Stephan Machinery – the name that for over 58 years has represented cutting edge technology, experience and quality. The food industry, big industry and 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

STANDARD MACHINES



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 multitudinous segments of the food industry. Homogenous 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, hommos, sauces, pestos, pizza-toppings
- **PROCESSED CHEESE:**
bloc and spreadable cheese
- **DAIRY PRODUCTS:**
i. e. fresh cheese preparations, yoghurt mixtures, analog cheese, curd cheese preparations, butter preparations
- **CATERING EQUIPMENT:**
i. e. processing meat, sauces and dressings
- **MEAT PRODUCTS:**
i. e. pates 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	BATCH MAX.	VACUUM	DOUBLE JACKET	HEATING DEVICE	WORKING TEMPERATUR
PRIME CUT 5	5	0,5-2,5	-	-	-	95 °C / 203 °F
PRICE CUT 12	12	2-7	-	-	-	95 °C / 203 °F

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

■ Standard ● Option - Not available

UMC 5, UMC 12, UMC 12 CABINET	BOWL CONTENT	BATCH MAX.	VACUUM	DOUBLE JACKET	HEATING DEVICE	WORKING TEMPERATUR
UMC 5	5	0,5-2,5	■	■	●	95 °C / 203 °F
UMC 12	12	2-7	■	■	●	95 °C / 203 °F
UMC 12 CABINET	12	2-7	■	■	■	95 °C / 203 °F

Table top or cabinet-mounted appliances: bowl stainless steel, lid polyphenylsulfon, 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	BATCH MAX.	VACUUM	DOUBLE JACKET	HEATING DEVICE	WORKING TEMPERATUR
UM 12	12	2-7	●	●	●	95 °C / 203 °F
UM 12 CABINET	12	2-7	■	■	■	95 °C / 203 °F
UM 24	30	6-18	●	●	●	95 °C / 203 °F
UM 44	45	10-30	●	●	●	95 °C / 203 °F

Table top or floor-mounted appliances: bowl stainless steel, lid polyphenylsulfon, polyamide mixing baffle for manual operation, operation via touch keyboard

Applications: catering, meat products, confectionary, convenience products, dairy products

■ Standard ● Option - Not available

UM 44 E - 74 E	BOWL CONTENT	BATCH MAX.	VACUUM	DOUBLE JACKET	HEATING DEVICE	WORKING TEMPERATUR
UM 44 E	45	10-30	●	■	●	95 °C / 203 °F
UM 60 E	60	10-40	●	●	●	95 °C / 203 °F
UM 74 E	75	15-55	●	●	●	95 °C / 203 °F

Floor-mounted appliances: bowl 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	BATCH MAX.	VACUUM	DOUBLE JACKET	HEATING DEVICE	WORKING TEMPERATUR
UMSK 5	5	0,5-2,5	■	■	-	110 °C / 230 °F
UMSK 24 E	30	6-18	■	■	-	95 °C / 203 °F
UMSK 24 E	30	6-18	■	■	-	127 °C / 271 °F
UMSK 60 E	60	10-40	■	■	-	95 °C / 203 °F
UMSK 60 E	60	10-40	■	■	-	127 °C / 271 °F

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

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

■ Standard ● Option - Not available

STEPHAN MICROCUT

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

MEAT PRODUCTS

meat emulsions, liver paté, skin emulsion, Frankfurter, Hot Dog, pet food

CONVIENIENCE PRODUCTS

Baby food, vegetable puree, fruit puree, mayonnaise, ketchup, sauces, dressings,

CONFECTIONARY & BAKERY

Chocolate grinding, buisquit grinding, nut grinding, marzipan, liquid dough, sour dough



STEPHAN MC 10/12/15
HANDICRAFT MACHINES

CUTTING SYSTEM	THROUGH- PUT KG/H
Single cut	1200



STEPHAN MICROCUT



STEPHAN MCH-D150/180
BIG CAPACITY MACHINES

CUTTINGSYSTEM	THROUGH- PUT KG/H
Double cut	4500 / 6500



STEPHAN MCH10/2
EMULSIFYING AND MIXING MACHINE

CUTTINGSYSTEM	THROUGH- PUT L/H
Single cut	3000



STEPHAN MCH-20K / MCH-150K
GRINDING OF DRY/FROZEN PRODUCTS

CUTTINGSYSTEM	THROUGH- PUT KG/H
Single cut with precutter	1200 /4500



STEPHAN MCH20N /MCH-D150N
HIGH VISCOSITY OR BIG SIZE PRODUCT

CUTTINGSYSTEM	THROUGH- PUT KG/H
Single cut/Double cut with precutter	1200/4500

STEPHAN MACHINERY

WORLD WIDE AT YOUR DISPOSAL

HEADQUARTER:

GERMANY

STEPHAN MACHINERY GMBH
Stephanplatz 2
31789 Hameln - Germany
Phone +49 (0) 51 51/ 5 83 - 0
Fax +49 (0) 51 51/ 5 83 - 1 89
info@stephan-machinery.com
www.stephan-machinery.com

GERMANY

STEPHAN PROCESS ENGINEERING GMBH
Grabauer Straße 6 -10
21493 Schwarzenbek - Germany
Phone +49 (0) 41 51/ 89 87 - 0
Fax +49 (0) 41 51 / 89 87 - 10
info@stephan-processengineering.com
www.stephan-processengineering.com

SUBSIDIARIES/REPRESENTATIVES:

BELGIUM

STEPHAN BVBA
Sluis 11
9810 Nazareth - Belgium
Phone +32 (0) 9 / 3 85 83 55
Fax +32 (0) 9 / 3 85 81 87
info@stephan-belgium.be

FRANCE

IMA INDUSTRIES FRANCE SARL
- STEPHAN DIVISION -
ZAC du Mandinet
1-3, rue des Campanules
77185 Lognes - France
Phone +33 (0) 1 / 64 80 54 30
Fax +33 (0) 1 / 60 06 74 14
renseignements@stephan-france.fr

SINGAPORE

IMA INDUSTRIES ASIA PACIFIC PTE. LTD.
- STEPHAN DIVISION -
23 Tagore Lane
#03-12 Tagore 23 Warehouse
Singapore 787601 - Singapore
Phone +65 / 64 55 / 76 70
Fax +65 / 64 55 / 62 20

USA

IMA INDUSTRIES INC.
- STEPHAN DIVISION -
1385 Armour Boulevard
Mundelein, IL 60060 - USA
Phone +1 / 8 47 / 2 47 01 82
Fax +1 / 8 47 / 2 47 01 84
sales-usa@ima-industries.com

UNITED KINGDOM

STEPHAN UK LTD.
Unit C5
10th Avenue
Zone 3, Deeside Industrial Park
Deeside / Flintshire
CH5 2UA / UK
Deeside
Phone +44 (0) 8 45 / 4 56 08 23
Fax +44 (0) 8 45 / 4 56 08 24
info@stephan-uk.co.uk

SWITZERLAND

STEPHAN MACHINERY GMBH
Sales Representative Switzerland
Mr Marcel Heeb
P. O. Box
8332 Russikon - Switzerland
Phone +41 (0) 44 / 9 55 06 08
Fax +41 (0) 44 / 9 55 06 88
stephan-machinery@bluewin.ch

RUSSIA

OOO IMA INDUSTRIES MOSCOW
HEAD OFFICE - STEPHAN DIVISION -
Ugreshskaya str. 2, bld. 64, office 210
Moscow, 115088 - Russia
Phone +7 / 4 95 / 9 37 56 62
Fax +7 / 4 95 / 9 37 56 62
julia.ananieva-russia@ima-industries.com

RUSSIA

OOO IMA INDUSTRIES ST. PETERSBURG
BRANCH OFFICE - STEPHAN DIVISION -
Business Center "Evro-Auto" 3rd Floor,
Office 332
Levashovskiy Pr. Dom 13, Litera G
St. Petersburg, 197110 - Russia
Phone +7 / 8 12 / 7 02 11 84
Fax +7 / 8 12 / 7 02 11 87
alexey.dubinitich-russia@ima-industries.com

POLAND

STEPHAN MACHINERY POLSKA SP. Z O.O.
ul. Perzycka 11
60-182 Poznań / Poland
Phone +48 (0) 61 / 819 88 88
Fax +48 (0) 61 / 817 12 01
info.pl@stephan-machinery.com

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.ima.it