

PLUS
NEW FOOD
TREND



**CUTTING.
MIXING.
HEATING.
EMULSIFYING.**

**UNIVERSAL
MACHINE**

Stephan

BORN TO MULTITASK: THE VERSATILE UM.

All in one and one for all – that's the motto of the Stephan Universal Machine. Our robust and efficient multitasker streamlines production processes in many application areas, from confectionery to processed cheese and personal care.

Versatility is the outstanding feature of all our Universal Machines, no matter if you decide for a tabletop or a floor-mounted unit, a model with or without direct steam injection.

Chocolate fillings, liver paté, mayonnaise or beauty creams? As a true allrounder the flexible UMs are able to handle a wide range of products. Multiple working steps can be carried out in one machine: effective cutting or crushing, stirring and blending, indirect/direct heating, dispersing and emulsifying. All our different UM models are long lasting, easy to clean and allow you to produce under vacuum.

THE FAMOUS STEPHAN PRINCIPLE

Better ergonomics, more efficiency: When our engineers came up with the Stephan

principle, it changed the way the industry looked at the mixing process. With its unique bowl geometry, the inclined working position and a 90° tiltability our smart innovation set new standards. Specially shaped working tools and fast running knives for high shear forces guarantee the quick mixing and efficient cutting of ingredients, thus creating highest quality products.

KEY BENEFITS

- exceptional efficiency thanks to optimised bowl ergonomics
- robust all-in-one machines with extreme durability
- efficient heating
- consistent quality of the final product
- stable emulsions
- homogenous mixtures

SAUCES
DRESSINGS
CONFECTIONERY
SPREADS
MEAT PRODUCTS
PROCESSED CHEESE
COSMETICS



SMALL UNITS FOR BIG PRODUCT IDEAS.

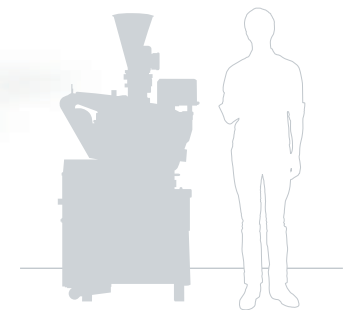
Our UM models with maximum processing temperatures of 95°C are fast units that excel in terms of robustness and longevity.

The table top, cabinet and floor-mounted appliances were particularly developed for production and laboratory processes that involve small batches – like the testing of new recipes or individual preparations. The indirect heating and cooling works via the double jacket. This makes them an ideal solution for chocolatiers as well as cream cheese producers, traditional pharmacies or R&D facilities.

Machine	Bowl content (l)	Max. batch size (l)	Max. working temp. (°C)
STEPHAN UMX 5	5	2.5	95
STEPHAN UMC 12	12	7	95
STEPHAN UM 24	24	18	95
STEPHAN UM 44	44	30	95
STEPHAN UM 60	60	40	95
STEPHAN UM 74	74	55	95

Disclaimer: Illustrative purposes only. Actual machine construction may vary by specification.

EASY-TO-USE ERGONOMIC HYGIENIC



DIRECT STEAM FOR MORE FLEXIBILITY.

With the new UMX 5S, the UMSK 24 and the UMSK 60 we further expanded the scope of application of our basic execution Universal Machines.

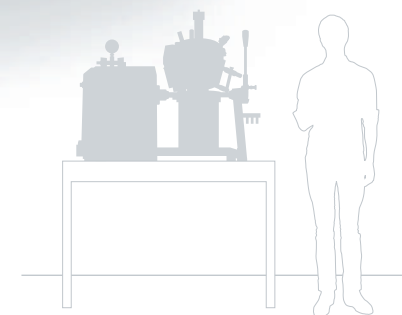
Thanks to their direct steam injection, which quickly heats products up to 110°C or even 125°C, these models can also be used for the production of processed cheese. Their efficiency, speed and flexibility make them the perfect allrounders for a wide range of laboratory and R&D applications.

FLEXIBLE FAST EFFICIENT



Machine	Bowl content (l)	Max. batch size (l)	Max. working temp. (°C)
STEPHAN UMX 5S	5	2.5	110
STEPHAN UMSK 24	24	18	95 / 125
STEPHAN UMSK 60	60	40	95 / 125

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PLAYING WITH THE BIG BOYS: INDUSTRIAL SCALE UMS.

**COMPACT
FAST
VERSATILE**

Universal Machines make it easy to scale up great ideas: While the smaller models are perfect for product development, our bigger UMs take your recipes to industrial scale.

With batch sizes of up to 170 l, the UMs are prepared to tackle even the biggest jobs. Just one example: the production of processed cheese. Our industrial scale UMs process pieces of butter and cheese up to a size of 2 kg without problems, making an additional grinder obsolete.

All of our multi-functional batch machines follow the unique Stephan principle, and carry out the entire process with all production steps, like cutting, heating and emulsifying. The industrial scale UMs allow for a variety of configurations: The finished product can be discharged via a discharge valve or by tilting the bowl to an ergonomic 90° position for high viscous products. And according to your individual requirements, you can decide for a model with or without direct steam injection.



Machine	Bowl content (l)	Max. batch size (l)	Max. working temp. (°C)
STEPHAN UM 70	70	55	95
STEPHAN UM 130	130	90	95 / 125
STEPHAN UM 200	200	170	95 / 125

ONE FOR ALL AND ALL IN ONE.

Designed as multi-purpose units for a wide range of applications, our Universal Machines take versatility to the extreme.

Kneading the dough for a burger bun? Producing the patty? Processing cheese and various sauces and dressings? No problem for the UM. Our multi-talented all-rounder can create nearly every component of a burger, pizza and many other meals. It is this flexibility that makes our Universal Machines ideal partners for product development as well as industrial scale production.

NEW FOOD TRENDS, NEW OPPORTUNITIES

What is more, the capabilities of our UMs aren't limited to the production of conventional recipes. Whether it's vegan burger patties, vegetarian salami or 'clean and green' pizza sauces, our UMs help manufacturers embrace new food trends and stay ahead of the competition. At ProXES, we're your partner in making your business future-proof.

Let's talk about how our solutions and machines can accelerate your ideas!



**BUN DOUGH
MEAT PATTIES
VEGAN PATTIES
SAUCES
CHEESE**



WE ACCELERATE YOUR IDEAS

With three leading brands FrymaKoruma, Stephan and Terlet under one roof, ProXES combines long-standing expertise with a challenger mindset. As an agile partner, we support our customers from first product concept to industrialisation and empower them to bring their ideas to life. Together we set trends: Through sustainable and innovative solutions we drive our customers' success today and help them shape future markets.

In addition to the standalone FrymaKoruma, Stephan and Terlet products, ProXES combines their technologies to create modern process

lines. By using the most advanced automation and service concepts, ProXES facilitates competitive advantages for customers in the food, pharmaceutical, cosmetics and chemical industries. How can we help your business?

FROM INSPIRATION TO FEASIBILITY

Our process technology and training centre is a space to try out new ideas. Here you can develop or improve formulas in a professionally equipped laboratory, test any kind of machine, perform scale-ups and produce test batches. You will receive expert advice and support on all the capabilities of the technical equipment and modifications.

GET IN TOUCH WITH OUR EXPERTS



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