CUTTING. MIXING. HEATING. EMULSIFYING. UNIVERSAL MACHINE
STEPHAN UNIVERSAL MACHINE

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 cosmetics.

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 UM s are able to handle a wide range of products. Multiple working steps can be carried out in one machine: effective cutting or crushing, blending and mixing, indirect and/or direct heating, dispersing and emulsiying. 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.

TABLE SAUCES
MAYONNAISE
DRESSINGS
SWEET SPREADS
SAVOURY SPREADS
PROCESSED CHEESE
COSMETICS

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
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.

<table>
<thead>
<tr>
<th>Machine</th>
<th>Bowl content (l)</th>
<th>Max. batch size (l)</th>
<th>Max. working temp. (°C)</th>
</tr>
</thead>
<tbody>
<tr>
<td>STEPHAN UMX 5</td>
<td>5</td>
<td>2.5</td>
<td>95</td>
</tr>
<tr>
<td>STEPHAN UM 12</td>
<td>12</td>
<td>7</td>
<td>95</td>
</tr>
<tr>
<td>STEPHAN UM 24</td>
<td>24</td>
<td>18</td>
<td>95</td>
</tr>
<tr>
<td>STEPHAN UM 44</td>
<td>44</td>
<td>30</td>
<td>95</td>
</tr>
<tr>
<td>STEPHAN UM 60</td>
<td>60</td>
<td>40</td>
<td>95</td>
</tr>
<tr>
<td>STEPHAN UM 74</td>
<td>74</td>
<td>55</td>
<td>95</td>
</tr>
</tbody>
</table>

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

Their efficiency, speed and flexibility make them the perfect all-rounders for a wide range of laboratory and R&D applications.

Just one example: thanks to their direct steam injection (DSI), which quickly heats products up to 110°C or even 125°C, these models are ideal for the production of processed cheese.

The direct injection of culinary steam comes with convincing benefits:

• Speed: instant and rapid heating
• Accuracy: precise end of heating process
• Energy efficiency: less heat load required compared to indirect heating
• Quality: better results in terms of taste, color, nutritional value and rheological properties

<table>
<thead>
<tr>
<th>Machine</th>
<th>Bowl content (l)</th>
<th>Max. batch size (l)</th>
<th>Max. working temp. (°C)</th>
</tr>
</thead>
<tbody>
<tr>
<td>STEPHAN UMX 5S</td>
<td>5</td>
<td>2.5</td>
<td>110</td>
</tr>
<tr>
<td>STEPHAN UMSK 24</td>
<td>24</td>
<td>18</td>
<td>95 / 125</td>
</tr>
<tr>
<td>STEPHAN UMSK 60</td>
<td>60</td>
<td>40</td>
<td>95 / 125</td>
</tr>
</tbody>
</table>

Disclaimer: Illustrative purposes only. Actual machine construction may vary by specification.
PLAYING WITH THE BIG BOYS: INDUSTRIAL SCALE UNIVERSAL MACHINES.

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

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

All of our multi-processing 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 Universal Machines 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 Specifications

<table>
<thead>
<tr>
<th>Machine</th>
<th>Bowl content (l)</th>
<th>Max. batch size (l)</th>
<th>Max. working temp. (°C)</th>
</tr>
</thead>
<tbody>
<tr>
<td>STEPHAN UM 130</td>
<td>130</td>
<td>90</td>
<td>95 / 125</td>
</tr>
<tr>
<td>STEPHAN UM 200</td>
<td>200</td>
<td>170</td>
<td>95 / 125</td>
</tr>
</tbody>
</table>

Disclaimer: Illustrative purposes only. Actual machine construction may vary by specification.
ONE FOR ALL
AND ALL IN ONE.

Designed as multi-processing 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 all-in-one machine 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!
EXCELLENCE IS A TEAM EFFORT

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 the implementation of a successful production process.

At ProXES, we believe in the power of co-creation: We’re here to listen, learn and advise. In close collaboration with our customers, we merge their ideas and our technologies into innovative processes and tailor-made solutions that help them align the quality, energy efficiency and profit of their production.

GET IN TOUCH WITH OUR EXPERTS

For a full list of our global subsidiaries and their contact details, please visit: www.proxes.com

Headquarters
ProXES GmbH
Stephanplatz 2, 31789 Hameln
Germany
T. +49 5151 583-0
E. info@proxes.com

Follow us on: