

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

**UMX 5
UMX 5S**



Stephan

BORN TO MULTITASK: THE VERSATILE UM.

All in one and one for all – that's the motto of the Stephan Universal Machine from ProXES. 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 smaller tabletop model or one of our floor-mounted appliances.

Chocolate fillings, liver pâté, mayonnaise or beauty creams? As a true allrounder the flexible UM is 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.

X-TRAORDINARY: UMX 5 and UMX 5S

Exceptionally efficient and extremely flexible – say hello to the neXt generation of Universal Machines! For our new UMX 5

and UMX 5S we integrated our proven technology into two easy-to-handle tabletop units. With capacities from 0.5 to 2.5 litres, they are ideal for smaller production and laboratory applications. But no matter if you want to produce small or big quantities: the ProXES experts are by your side. Let's talk about how we can help you extend or upscale your production!

KEY BENEFITS

- exceptional efficiency thanks to optimised bowl ergonomics
- efficient heating via direct steam injection (UMX 5S)
- robust all-in-one machines with extreme durability
- consistent quality of the final product
- stable emulsions
- homogenous mixtures

**SAUCES
DRESSINGS
CONFECTIONERY
SPREADS
PROCESSED CHEESE
COSMETICS
FILLINGS**

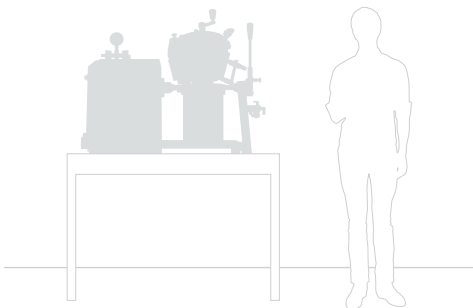


UMX 5 – SMALL BATCHES, BIG ADVANTAGES.

Sometimes smaller is simply better: We developed our new UMX 5 as a fast, no-frills unit for production and laboratory processes that involve small batches – like the testing of new recipes or individual preparations. With a maximum processing temperature of 95°C the UMX 5 is an ideal solution for chocolatiers as well as cream cheese producers, traditional pharmacies or R&D facilities.

UMX 5

Bowl content (l)	5
Batch size (l)	0.5 – 2.5
Power (kw)	0.9
Max. process temperature	95°C



Minimised air inclusions due to vacuum processing function

High repeatability of product quality through automatic programs

Transparent lid without colour distortion for improved visual control

Manually tiltable bowl for ergonomic handling

Excellent mixing thanks to the inclined working position

Efficient processing of high-viscous products due to top-performing motor



**FLEXIBLE
FAST
EFFICIENT**

**UMX 5S – DIRECT STEAM
FOR MORE FLEXIBILITY.**

Minimised air inclusions due to vacuum processing function

High repeatability of product quality through automatic programs

Stainless steel lid with transparent sight glass for improved visual control

Manually tiltable bowl for ergonomic handling

Excellent mixing thanks to the inclined working position

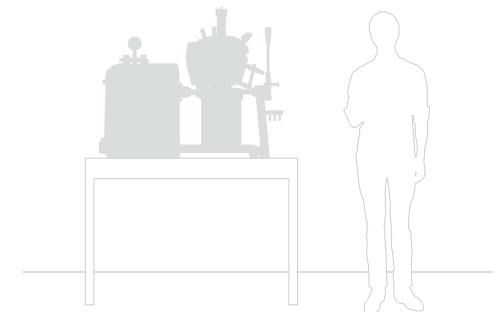
Efficient heating via direct steam injection

Efficient processing of high-viscous products due to top-performing motor

With the UMX 5S we further expanded the scope of application of our basic UMX 5 model. Thanks to its direct steam injection, which quickly heats products up to max. 110°C, the UMX 5S can also be used for the production of processed cheese. Its efficiency, speed and flexibility make the UMX 5S the perfect all-rounder for a wide range of laboratory and R&D applications.

UMX 5S

Bowl content (l)	5
Batch size (l)	0.5 – 2.5
Power (kw)	0.9
Max. process temperature	110°C



LET'S TALK ABOUT CHOCOLATE

ProXES takes your chocolate production to another level. Whether you manufacture ganache, praline, glaze, chocolate spread, cream fillings or pastes – we provide you the perfect machinery and engineering solutions for your specific needs.

Our innovative concepts for process technology suit all steps 'From Roasted Bean to Ganache' and a variety of other sweet applications. From fine grinding to smooth conching and efficient melting, our state-of-the-art machines facilitate best textures, seductive glossiness and finest taste.

As a leading manufacturer in the processing industry, ProXES combines the expertise of three well-known brands: FrymaKoruma, Stephan and Terlet. This concentrated know-how allows us to respond to individual challenges and requirements. Count on ProXES machines to upgrade your chocolate processing, save energy as well as production cost and ensure the best treatment of your high quality ingredients.

ARTISANAL OR INDUSTRIAL PRODUCTION

No matter if you're a local chocolatier or an international manufacturer – let's talk about how ProXES can help you ensure consistent and highest product quality!

- Highest ganache quality with improved molecular structure
- Better melting profile due to high shear forces and special bowl design
- Prevention of air bubble build-up
- Smooth and shiny texture with longer shelf life due to vacuum function
- Best product stability thanks to temperature control

GANACHE/PRALINE GLAZE SPREAD MARZIPAN FILLINGS/CREAM CARAMEL

AND WHAT ABOUT MARZIPAN?

Chocolate, nut pastes, marzipan, fruit fillings – if you want to produce it, ProXES can deliver. Our versatile processing systems are designed to prepare a wide range of confectioneries. Ask our experts about modular extensions customised to your requirements!



LET'S TALK ABOUT PLANT-BASED MEAT ALTERNATIVES

Meat free? Hassle free! Whether you manufacture plant-based emulsified or minced meats, burgers, sausages, patè, or spread – ProXES can provide the perfect solution for your specific needs.

Plant-based meat substitutes are re-branding vegan food for the mainstream. Consumers increasingly prefer a sustainable approach to life, such as limiting meat consumption or decreasing dependence on animal farming. Jumping on the train of plant-based manufacturing requires a reliable partner.

Our long-term experience and well-established technology base offer a fundamental step in the processing of proteins (powders and texturized), colors, starches, slurries, and all other kinds of plant-based ingredients. ProXES delivers technologies that are fully scalable from lab-size to industrial applications. Our extensive process and recipe knowledge paired with our passion for co-creation makes the perfect contribution for your success.

BATCH OR INLINE PRODUCTION

In the field of plant-based meat substitutes, our batch and inline processing units with application designated temperature control, mixing, de-agglomeration, emulsifying, and de-aeration are highly versatile and flexible solutions

It's high efficiency and extreme flexibility makes our UMX5 the optimal choice for small batch production and R&D testing.

MEAT FREE EMULSIONS LIVER PATÈ PLANT-BASED SAUSAGES VEGAN SPREAD

KEY BENEFITS

- Highest flexibility by different tools, such as knives, mixing-, kneading-, granulating- and emulsifying tools
- Perfect mixture due to high shear force and special bowl design
- Air-bubble free product due to vacuum processing
- Temperature controlled product by double jacket heating and cooling
- Tilttable bowl for easy discharging of the product



LET'S TALK ABOUT PERSONAL CARE PRODUCTS

Whether you manufacture lotion, face creams, foundation, concealer, mascara, or lipstick mass on a small scale– with the Stephan UMX 5, we provide you with a processing solution for your specific needs.

Their high efficiency and extreme flexibility make our UMX 5s the optimal choice for small batch production in the health and personal care industry.

- Perfect for R&D due to small batches
- Highest flexibility due to different tools such as: knives, mixing-, kneading-, granulating- and emulsifying tools
- Perfect mixture due to high shear force and special bowl design
- Air-bubble free product due to vacuum processing
- Temperature controlled product by double jacket heating and cooling

WHAT ABOUT VEGAN COSMETICS?

Some components of natural or vegan cosmetics are especially sensitive to shear stress. When mixing such products, it is a delicate balance between mixing enough to ensure homogeneity of the mixture but gently to protect the shear-sensitive product from damage. Thanks to our versatile processing systems, only as much shear energy as necessary is transferred to the product in order to preserve the structure of natural ingredients in the best way possible.

Just like the food industry, the health and personal care (HPC) category is experiencing a drift towards plant-based and 'clean & green' alternatives. Ask our experts about how ProXES can help you embrace the vegan trend.

FACE CREAMS
BODY LOTIONS
FOUNDATION
CONCEALER
LIPSTICK MASS
MASCARA



AND WHAT ABOUT ATEX SOLUTIONS?

In order to ensure that your processes comply with the European Directive 2014/34/EC about the production in potentially explosive atmospheres, our FrymaKoruma high shear emulsifiers are available in ATEX-certified executions. Ask our experts about solutions customised to your requirements!



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



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

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