

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

**PLUS
CHOC
TRENDS**

**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 paté, 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

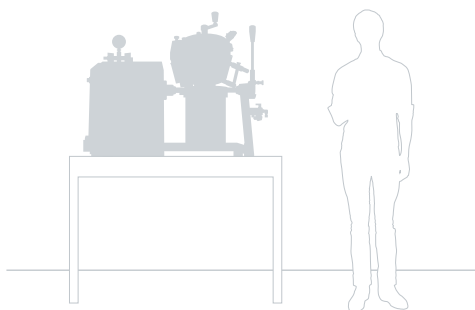


UMX 5 – SMALL BATCHES, BIG ADVANTAGES.

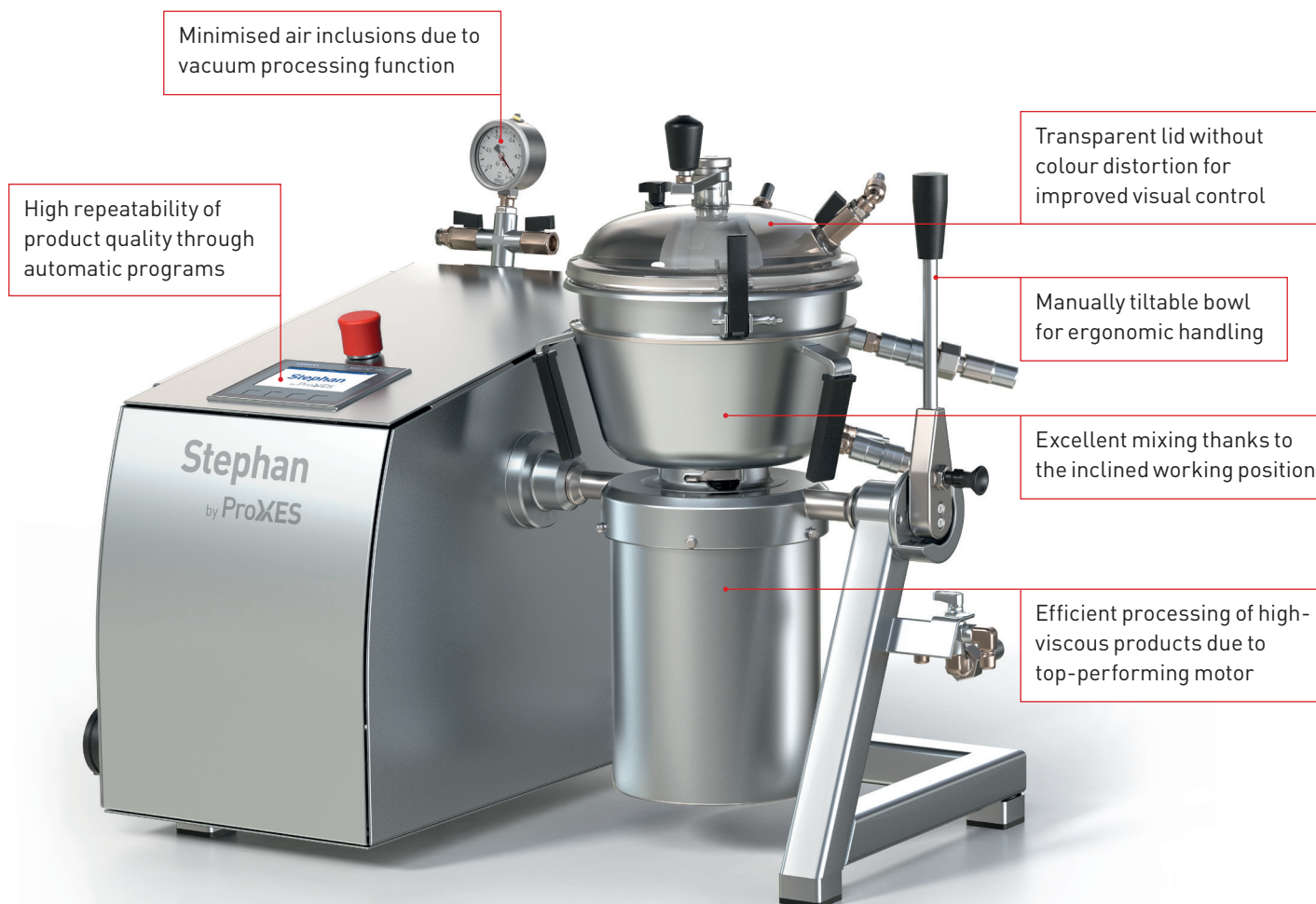
Sometimes smaller is simply better: We developed our new UMX 5 as a fast, no-frills unit for production and laboratory processes that involve small batches – like the testing of new recipes or individual preparations. With a maximum processing temperature of 95°C the UMX 5 is an ideal solution for chocolatiers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



EASY-TO-USE ERGONOMIC HYGIENIC



**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

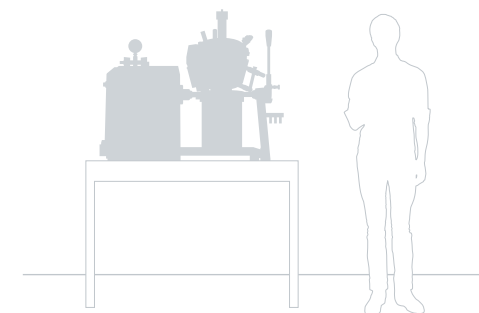
Efficient heating via direct steam injection

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!





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:
www.proxes.com

ProXES GmbH
Kolumbusstrasse 14
22113 Hamburg
Germany

T. +49 40 35625-70
E. info@proxes.com

Stephan