

Sweetness in Quality *through modern technology*



STEPHAN – Your competent partner for highest quality

Exquisite taste, long-term freshness and the highest quality – that's what STEPHAN Universal Machines represent. Thanks to the unique STEPHAN Principle of efficient agitation/mixing they make a consistent, incomparable standard of quality in the area of confectioneries possible in an extremely short time.

STEPHAN Universal Machines are versatile, robust and easy to operate. They are available in a number of different versions and sizes that are tailored to customer needs – with a nominal volume of 5 to 75 litres and a useable volume of 0.5 to 55 litres. Particular strengths: Above all else indirect heating/cooling and working under vacuum give pralines, ganache and truffles an incomparably good aroma and long shelf life.

Decisive benefits of STEPHAN Universal Machines:

- Multiple processes with one machine
- Bowl made of stainless steel, ceramic blasted
- User friendliness
- Easy to clean
- Short batch times
- Improved production quality via working under vacuum
- Stable emulsions
- Homogenous mixtures



600 g couverture, light
 600 g couverture, dark
 600 g cream (30%)
 120 g butter
 80 g fruit brandy

Sample recipe for production in a
 STEPHAN UMC 5

Delicious ganache in five minutes:

- Add all the ingredients into the bowl, close the cover. Hot water (about 80 °C) circulation through the double-jacket. Turn on the vacuum pump on the main switch and draw vacuum to 300 mbar (70 % on the manometer) then stop vacuum pump. 20 sec.
- Run the main drive at 1,500 rpm while the wall scraper is operated manually, heat to 43 °C. 15 sec.
- Run the main drive at 1,500 rpm while the wall scraper is operated manually, heat to 43 °C. 80 sec.
- When the product has reached 43 °C, disconnect the hot water supply via the quick release couplings and connect cold water (8 to 10 °C). 15 sec.
- Run the main drive for 60 seconds at 3,000 rpm and use the wall scraper to obtain a homogeneous emulsion. 60 sec.
- Emulsify using the main drive at 1,500 rpm and using the wall scraper manually when the mixture is cooled to 32 °C (by using ice water the cooling time can be reduced). 100 sec.
- Stop the motor and vent manually, discharge the ganache. 10 sec.

Total time about: approx. 5 minutes



Application examples:

- Ganache and praline fillings
- Almond paste/marzipan
- Pizza dough
- Cookie, chocolate and wafer rework
- Candy bars
- Jam
- Creme and butter fillings
- Fruit sauces/fruit toppings

Processes:

- crushing
- mixing
- stirring
- dispersing
- blending
- emulsifying
- work under vacuum



Table units 5 and 12 liters

- STEPHAN UMC 5** batch size 0.5 – 2.5 l motor frequency controlled
- STEPHAN UM 12** batch size 2.0 – 7.0 l motor with 2 speeds
- STEPHAN UM 12** batch size 2.0 – 7.0 l motor frequency controlled

- **configuration:**
polyamide mixing baffle for manual operation,
plastic machine chassis, plastic lid, dosing valve
- **accessory:**
rotary vane vacuum pump, heating device



Table unit 12 liters mounted in cabinet

- STEPHAN UM 12** batch size 2.0 – 7.0 l, motor with 2 speeds
- STEPHAN UM 12** batch size 2.0 – 7.0 l, optional motor frequency controlled

- **configuration:**
polyamide mixing baffle for manual operation, additional aerator, plastic lid,
dosing valve, in cabinet on wheels in stainless steel with closing doors,
vacuum pump and heating device are installed



Stand machine 24, 44, 60 and 74 liters

- STEPHAN UM 24** batch size 6 – 18 l, motor frequency controlled
- STEPHAN UM 44** batch size 10 – 30 l, motor with 2 speeds
- STEPHAN UM 44 E** batch size 10 – 30 l, motor with 2 speeds
- STEPHAN UM 60 E** batch size 10 – 40 l, motor with 2 speeds
- STEPHAN UM 74 E*** batch size 15 – 55 l, motor frequency controlled

- **configuration:**
mixing baffle with bowl and lid scraper, manually operated, machine chassis,
control cabinet and lid stainless steel, vacuum unit, for all E-machine types
mixing baffle with gear motor

Stand machine 5, 24 E und 60 E

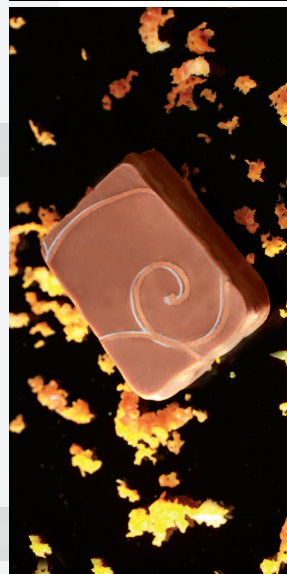
- STEPHAN UMSK 5** batch size 0.5 – 2.5 l, motor frequency controlled
- STEPHAN UMSK 24 E 95 °C** batch size 6 – 18 l, motor frequency controlled
- STEPHAN UMSK 24 E 127 °C** batch size 6 – 18 l, motor frequency controlled
- STEPHAN UMSK 60 E 95 °C** batch size 10 – 40 l, motor frequency controlled
- STEPHAN UMSK 60 E 127 °C** batch size 10 – 40 l, motor frequency controlled

- **configuration proposal:**
Stainless steel mixing baffle with adjustable gear motor, cutting system with two
wave-cut knives, bowl, cover and machine chassis stainless steel, stainless steel
bowl with double jacket – water/steam and temperature feeler, vacuum unit,
frequency converter, direct steam injection, discharge connection

Accessories for stand machines STEPHAN UM 24/44/60/74* E

- dosing connection DN 50
mounted on cover with 6 liters funnel with manually operated valve
- vacuum pump
- heating device

*available from mid 2010



Machine data

Type		STEPHAN UMC 5	STEPHAN UM 12	STEPHAN UM 12 with cabinet	STEPHAN UM 24	STEPHAN UM 44	STEPHAN UM 60 E	STEPHAN UM 74 E*
batch size (depending on product)	(l) min.-max.	0.5 - 2.5	2 - 7	2 - 7	6 - 18	10 - 30	10 - 40	15 - 55
max. working temp.	°C (°F)	95/203	95/203	95/203	95/203	95/203	95/203	95/203
max. work. overpressure	bar (PSI)	0.0/0.0	0.0/0.0	0.0/0.0	0.0/0.0	0.0/0.0	0.0/0.0	0.0/0.0
process		thermizing	thermizing	thermizing	thermizing	thermizing	thermizing	thermizing
main motor n = 1,500/3,000 rpm	kW	–	1.5/1.9			5.5/7.5	7.5/9.5	
main motor n = 300 - 3,000 rpm	kW	0.75			7.5			11
main motor n = 150 - 2,800 rpm	kW			1.8				
operating voltage	V/Hz	230/50 220/60	400/50 220/60	400/50 220/60	400/50 220/60	400/50 220/60	400/50 220/60	400/50 220/60
fuse protection slow-blow (50 Hz)	A	16	16	16	32	32	32	40
fuse protection slow-blow (60 Hz)	A	16	16	16	49	50	50	49
control voltage	V	24 AC	24 AC	24 AC	24 AC	24 AC	24 AC	24 AC
net weight machine	kg ca.	26	34	80	230	190	295	590
dimensions mm	(LxBxH)	260/450/ 560	500/330/ 612	830/585/ 1,523	860/750/ 1,350	1.425/525/ 1,529	1.489/585/ 1,549	950/885/ 1,640

*available from mid 2010

subject to technical alterations

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