



23rd – 26th 2009

STEPHAN participates in „Gulfood“ in Dubai for the second time

Gulfood & Hotel Equipment Exhibition & Salon Culinaire in Dubai International Convention and Exhibition Centre

Due to the great success in 2008 STEPHAN takes part in “Gulfood“ for the second time. Together with Sympak’s French subsidiary - Sympak France – we will have a common booth in Zabeel Hall, booth-no. ZF-119.

The Microcut-department of the headquarter, Stephan Machinery, is also present as co-exhibitor. The visitors will be given the opportunity to see a STEPHAN Microcut MCH-20 N. Applications of this machine type are:

- Cutting of high viscous, paste-like products,
- Cutting of wet vegetables,
- Cutting of meat, especially with a high flour content.

This machine type will be used in the milk industry, at pastries, bakeries and confectioners. By means of processes like cutting, dispersing, emulsifying and homogenizing the result will be professional produced products, like baby food, emulsions, sauces. etc.

STEPHAN Machinery – the name that stands for quality in the food industry worldwide. STEPHAN Food Service Equipment (SFSE) is a part of this successful company.



SFSE exhibits the following machines:

- STEPHAN UM 12 Cabinet
- Prime Cut 5
- ...and our new STEPHAN UMSK 24

STEPHAN closes the gap between the bowl sizes 12 and 44 litre sizes with the STEPHAN UMSK 24, topping of the selection of Universal Machines. In doing so, STEPHAN is meeting the requirements of customers around the world while adding even more benefits to the list of advantages for STEPHAN Universal Machines.





Like all other STEPHAN Universal Machines, the STEPHAN UMSK 24 is extremely versatile when it comes to cutting, mixing, kneading or emulsifying as well as the direct heating by steam nozzles and the indirect cooling / heating by double jacket. It is ideal for use in all fields of food production. Especially it is well suited for the production of meat and sausages, convenience food, confectionery, and dairy products in particular processed cheese.

SYMPAK France and the firm NOVACHOC exhibit production lines for the chocolate makers. Mr. Thivet, seller expert in chocolate domain, has a complete experience in France with the most important chocolate chiefs and will present all solutions for that.

Are you interested in learning more on STEPHAN and STEPHAN machines? Then we would like to invite you to our stand.

It would be our pleasure to give you more details.

We are looking forward to meeting you in Dubai or just visit our website:

www.stephan-foodservice.com.

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Sympak Group brands:

