

## New standards with STEPHAN Microcut® MD 200: more performance, more hygiene

Stephan Machinery GmbH – a reliable partner of the food industry. For over 55 years customers across the world have been trusting STEPHAN Microcut® machines when it comes to micro cutting, emulsifying, dispersing and homogenising.

With the development of the STEPHAN Microcut® MD 200 STEPHAN Machinery has succeeded in taking a further step into the future. At IFFA 2010 this high performance micro cutter with a capacity of approx. 10 t/h (typically for sausage meat) will be presented for the first time! In addition to the high throughput rate, the most important innovation is its significantly improved hygienic design. Another advantage of the STEPHAN Microcut® MD 200 is a new sealing and conveying system that prolongs the service life of the seal and makes possible discharge heights of up to 2 m without an additional pump.

In times of scarce resources the topic of energy efficiency also plays an important role: Due to the more advanced, contact-free rotor-stator cutting system 135 kW is adequate for micro cutting a capacity of approx. 10 t/h of sausage meat. To avoid current peaks all machines are equipped with soft starters.

At IFFA the STEPHAN Microcut® MD 200 will be presented as an inline machine for installation in production lines, but it is also available in a standard feed hopper version. STEPHAN machines don't just represent reliable quality and technical perfection; they are also characterized by extreme longevity. This demand is also met by the new STEPHAN Microcut® MD 200 micro cutter from the STEPHAN company.

Henry Rose, Head of Business Unit Microcut/Stephan

## STEPHAN Combitherm – performance exceeds all expectations!

The STEPHAN Combitherm is one of the latest developments from Stephan Machinery GmbH and the successor to the STEPHAN Combicut range. Experience in recent months shows that the performance exceeds all expectations.

Key words: product quality, processing time, cleaning time, operator friendliness

Hygienic design combined with excellent performance leads to an extremely economic processing unit. First systems are already in operation. Major food manufacturers have decided in favour of the STEPHAN Combitherm. It is ideal for efficient and economic processing of products such as liver paté and surimi as well as purred food such as baby food and spreads.

A wide range of processes are covered by the STEPHAN Combitherm. Cutting, dispersing and emulsifying under vacuum conditions can be combined with the well proven STEPHAN direct steam injection technology.

## THEMES Edition 1/April 2010

### Stephan

- **New standards with STEPHAN Microcut® MD 200 more performance, more hygiene**
- **STEPHAN Combitherm – performance exceeds all expectations!**
- **New websites SFSE and SPE went live**

### Corazza

- **FF100 Single Head Modular Cheese Doser / Wrapper**  
New Corazza Dosing / Wrapping for Processed Cheese - Big Portions



STEPHAN Microcut MD 200®

## IFFA 2010

You are welcome to visit us on our booth in hall 8, booth-no. A 25. Our exhibits are:

- STEPHAN Microcut® MD 200
- STEPHAN Microcut® MC 15
- STEPHAN Combitherm
- STEPHAN Universal Machine UMSK 24

IFFA takes place from 8 - 13<sup>th</sup> May, 2010 in Frankfurt a. M. (Germany)

<b>Liver pâté:</b>	<ul style="list-style-type: none"> <li>• whole process in one machine</li> <li>• excellent product texture</li> </ul>	<ul style="list-style-type: none"> <li>• no pre-grinding of liver</li> <li>• vacuum processing</li> </ul>
<b>Baby Food:</b>	<ul style="list-style-type: none"> <li>• whole vegetables, such as carrots can be processed</li> <li>• excellent product fineness</li> </ul>	<ul style="list-style-type: none"> <li>• hygienic processing</li> <li>• vacuum processing</li> </ul>
<b>Horseradish:</b>	<ul style="list-style-type: none"> <li>• whole process in one machine</li> <li>• starting from whole horseradish roots</li> </ul>	<ul style="list-style-type: none"> <li>• vacuum processing gives excellent quality</li> </ul>



STEPHAN Combitherm

Dorothee Klöpping, Product Manager Convenience Food/Stephan

## New websites SFSE and SPE went live

End of last year the new website of Stephan Foodservice Equipment went live. The new design gives a fresh and modern impression about the product range of SFSE. The first time our customers can use the Internet to configure the machine they have interest in and can contact the Sales team directly for a detailed offer. This configurator is a unique tool and will help us further to differentiate us from our competitors and giving high level service to our customers.

Furthermore downloads of technical data sheets, videos of our machines, dealer log in etc. are available.

Please visit us on: [www.stephan-foodservice.com](http://www.stephan-foodservice.com)

Thomas Stottmeister, General Manager/Stephan Food Service Equipment

Finally the website of Sympak Process Engineering is online since February 2010. Looking at this website you will recognize the main features described in Sympak Group's Corporate Identity. This website is characterized by the new logos and the typical colours of the company, and give a great overview of the technologies, of the market segments and of the participation to the international exhibitions and other news.

Please have a look at: [www.sympak-processengineering.com](http://www.sympak-processengineering.com)



website Stephan Food Service Equipment



website Sympak Process Engineering

## FF100 Single Head Modular Cheese Doser/Wrapper New Corazza Dosing / Wrapping for Processed Cheese - Big Portions

It is an Entry-Level cheese filling machine, which can reach a speed up to 70-110 ppm, according to the product format. The machine can process 30 – 250 gram products.

Its flexibility permits the machine to adapt to the evolving business needs of products in different sizes and shapes. The modular design of the FF100 grants a rapid and effective changeover for the conversion of one shape to another one. Some of the main characteristics of the machine are: a compact design allowing the space-saving footprint; an user-friendly integrated HMI (Human Machine Interface). FF100 offers the possibility to add to the "standard equipment" some optional devices: the CIP system, the Alu-foil print registration and the label and tear tape application.

Angelo Righi, Sales & Marketing Manager/Corazza



© Stephan Machinery GmbH  
AG Hannover / HRB 100840  
located in Hameln  
Managing Director: Theo Brandes  
tax-ID number: DE 210504835