



## STEPHAN Kitchen Technology

	Type
	<p><b>STEPHAN UNIVERSAL MACHINE UM 12</b></p> <p>Use to cut, mix and emulsify Bowl volume: 12 l, batch size: 1-7 l Polyamide mixing baffles more manual activation Knife shaft with 2 knives, bowl in stainless steel, machine case polystrol, polycarbonate transparent lid</p> <p>Motor 400V/50Hz, 1,5/1,9 kW, 1500/3000 rpm Motor 220V/60Hz, 1.5/1.9 kW, 1800/3600 rpm Stainless steel blending and kneading inserts</p>
	<p><b>STEPHAN UNIVERSAL MACHINE UM 44</b></p> <p>Bowl volume: 45 l, batch size 6-32 l Polyamide mixing baffle for manual activation Knife shaft with 2 knives, bowl, cover and control panel stainless steel</p> <p>Motor 400V/50Hz, 4,0/5.5 kW, 1500/3000 rpm Motor 220V/60Hz, 5.5/7.5 kW, 1800/3600 rpm</p> <p>Stainless steel blending and kneading inserts Stainless steel blending insert for small quantities</p>
	<p><b>STEPHAN UNIVERSAL MACHINE UM 44 A</b></p> <p>Bowl volume: 45 l, batch size 6-32 l Polyamide mixing baffle for manual activation Knife shaft with 2 knives, bowl and cover stainless steel, polystrol control panel</p> <p>Motor 400V/50Hz, 4.0/5.5 kW, 1500/3000 rpm Motor 220V/60Hz, 5.5/7.5 kW, 1800/3600 rpm</p> <p>Stainless steel mixing insert Aluminum blending and kneading insert</p>

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	Type
	<p><b>STEPHAN UNIVERSAL MACHINE UM 44 S</b></p> <p>With motor for PALMER / SOLIA additional devices Bowl volume: 45 l, batch size 6-32 l Polyamide mixing baffles more manual activation Knife shaft with 2 knives, bowl, cover and machine case in stainless steel</p> <p>Motor 400V/50Hz, 4.0/5.5 kW, 1500/3000 rpm Motor 220V/60Hz, 5.5/7.5 kW, 1800/3600 rpm</p> <p>Rubbing insert</p>
	<p><b>STEPHAN UNIVERSAL MACHINE UM/VM 44 S</b></p> <p>With motor for PALMER / SOLIA additional devices Bowl volume: 45 l, batch size 6-32 l Polyamide mixing baffles more manual activation Knife shaft with 2 knives, bowl, cover and machine case stainless steel Toothed belt drive with roll-bar coupling to the drive of the combined mixing and seasoning insert</p> <p>Motor 400V/50Hz, 4.0/5.5 kW, 1500/3000 rpm Motor 220V/60Hz, 5.5/7.5 kW, 1800/3600 rpm</p> <p>Kombi seasoning and mixing insert</p>
	<p><b>STEPHAN UNIVERSAL MACHINE UM 60 E</b></p> <p>Bowl volume: 60 l, batch size 6-40 l stainless steel mixing baffle, drive over the motor gear Knife shaft with 2 knives, bowl, cover and machine case stainless steel</p> <p>Motor 400V/50Hz, 5.0/7.5 kW, 1500/3000 rpm Motor 220V/60Hz, 6.6/9.0 kW, 1800/3600 rpm</p> <p>Stainless steel blending and kneading insert Stainless steel blending insert for small quantities</p>

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	Type
	<p><b>STEPHAN EMULSIFIER MCH 10</b></p> <p>Use to homogenize, strain and emulsify soups, sauces, mayonnaises, dressings etc for batch sizes up to 90 l or for inline production (3 000 l/h) with 10 l funnel for liquid dosing stainless steel funnel and case, on wheels</p> <p>Motor 400V/50Hz, 5.5/7,5kW, 1500/3000 rpm Motor 220V/60Hz, 6.6/9.0kW, 1800/3600 rpm</p>
	<p><b>STEPHAN UNIVERSAL MIXER VM 60</b></p> <p>Bowl volume 60 l, batch size 6-45 l Mixing and kneading inserts with wiper bowl, cover and control panel stainless steel</p> <p>Motor 400V/50Hz, 0,75kW, 25 rpm Motor 220V/60Hz, 0.75kW, 29 rpm</p> <p>Vacuum device, including vacuum pump</p>

### Working Tools for UM 44, UM 44 S, UM/VM 44 S and UM 60 E

