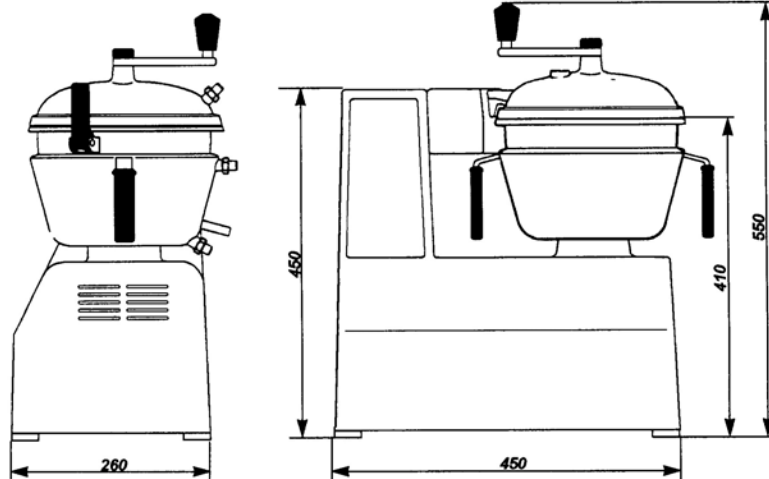


STEPHAN Universal Machine UMC 5



Use to fine-cut, mix and emulsify
 Polyamide mixing baffle for manual activation
 Cutting system with two knives, stainless steel bowl
 1.4571 or the like (V4A)
 Polystrol machine case, polyphenylsulfon transparent lid, vacuum, double jacket, tap, temperature indicator, frequency inverter, foil keyboard with timer.

bowl capacity approx.	5 l
batch size depending on product approx.	1 – 2.5 l
net weight approx.	28 kg
max. permissible operating excess pressure bowl bar/PSI	-1/0.0
max. permissible temperature bowl	°C / ° F 95/203
main motor frequency controlled	FK 80 L4
U/min, rpm	300 - 3000
supply voltage/frequency	208-240 V/50 -60Hz
control voltage	24 V DC
fuse protection at 230 V (slow-blow)	10 A

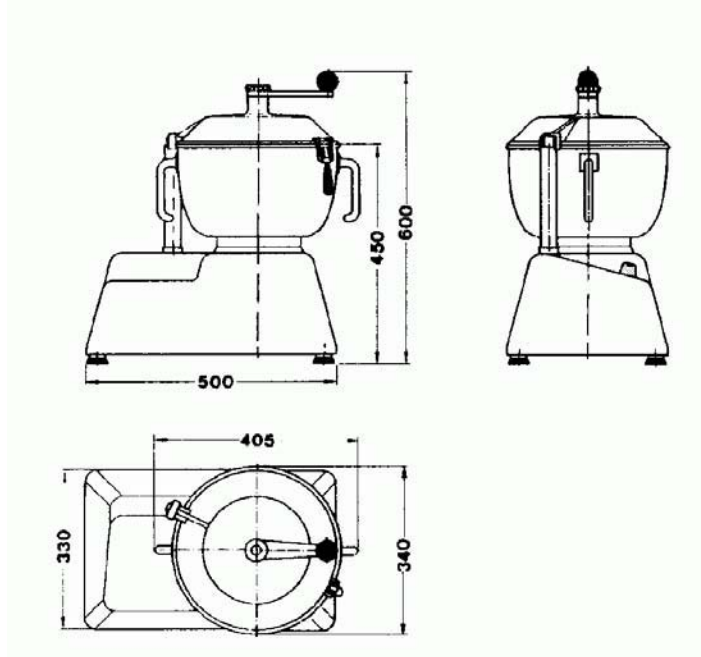


STEPHAN Universal Machine UM 12



For cutting, mixing and emulsifying
 For production of meat and sausages, dairy products, delicatessen products, confectionery and bakery products
 Polyamide mixing baffles more manual activation
 Knife shaft with 2 knives, bowl in stainless steel, machine case polystyrol, polycarbonate transparent lid.

bowl capacity approx.	12 l
batch size depending on product approx.	1 – 7 l
net weight approx.	34 kg
max. permissible operating excess pressure bowl bar/PSI	0.0/0.0
max. permissible temperature bowl	°C / ° F 95/203
main motor U/min, rpm	112M50 4/2 1500/3000, 1.5/1.9 kW
frequenz / supply voltage/frequency	400V/50 Hz
control voltage	24 V DC
fuse protection at 400 V (slow-blow)	10 A

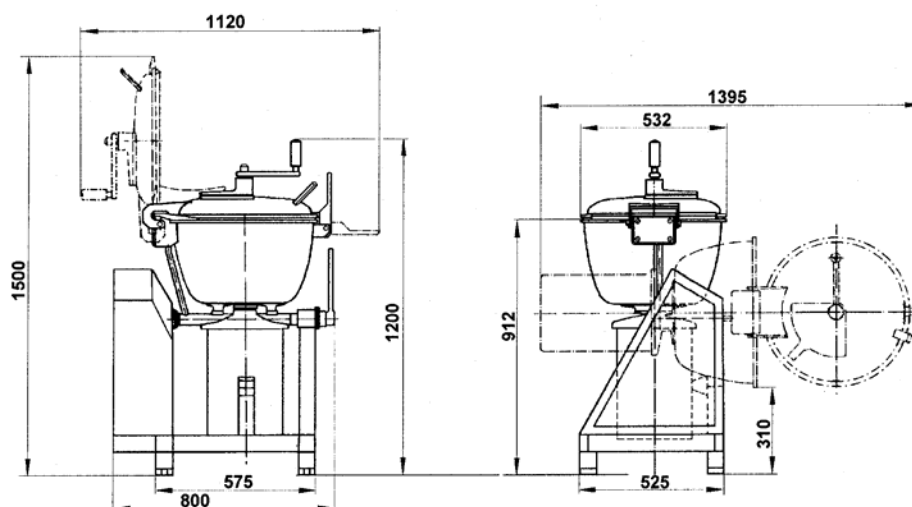


STEPHAN Universal Machine UM 44



For cutting, mixing and emulsifying
 For production of meat and sausages, dairy products, delicatessen products, confectionery and bakery products
 Polyamide mixing baffle for manual activation
 Knife shaft with 2 knives, stainless steel bowl, lid and control panel.

bowl capacity approx.	45 l
batch size depending on product approx.	6 – 32 l
net weight approx.	150 kg
max. permissible operating excess pressure bowl bar/PSI	0.0/0.0
max. permissible temperature bowl	°C / ° F 95/203
main motor with disc brake U/min, rpm	132 S-4/2 1500/3000, 4.0/5.5 kW
supply voltage/frequency	400V/50 Hz
control voltage	24 V DC
fuse protection at 400 V (slow-blow)	35 A

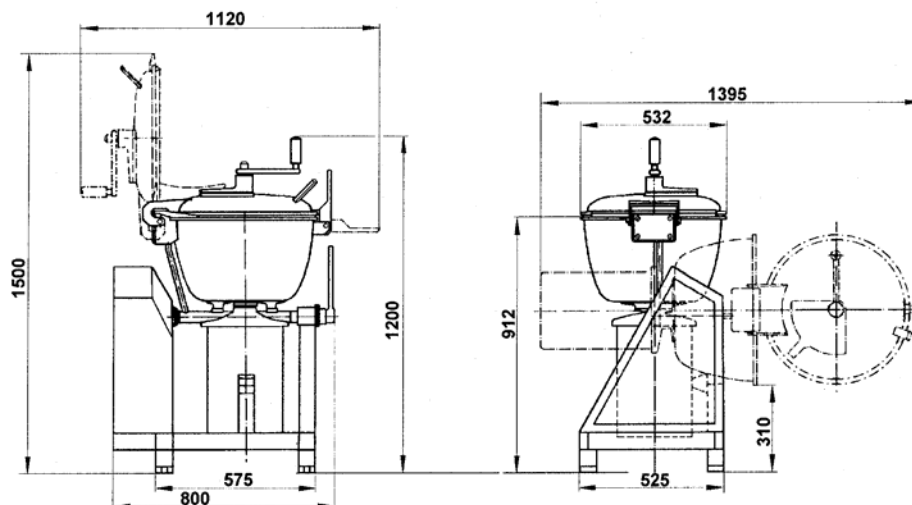


STEPHAN Universal Machine UM 44 A



For cutting, mixing and emulsifying
 For production of meat and sausages, dairy products, delicatessen products, confectionery and bakery products
 Polyamide mixing baffle for manual activation
 Knife shaft with 2 knives, stainless steel bowl, lid and control panel.

bowl capacity approx.	45 l
batch size depending on product approx.	6 – 32 l
net weight approx.	150 kg
max. permissible operating excess pressure bowl bar/PSI	0.0/0.0
max. permissible temperature bowl	°C / ° F 95/203
main motor with disc brake	132 S-4/2 1500/3000, 4.0/5.5 kW
supply voltage/frequency	400V/50 Hz
control voltage	24 V DC
fuse protection at 400 V (slow-blow)	35 A

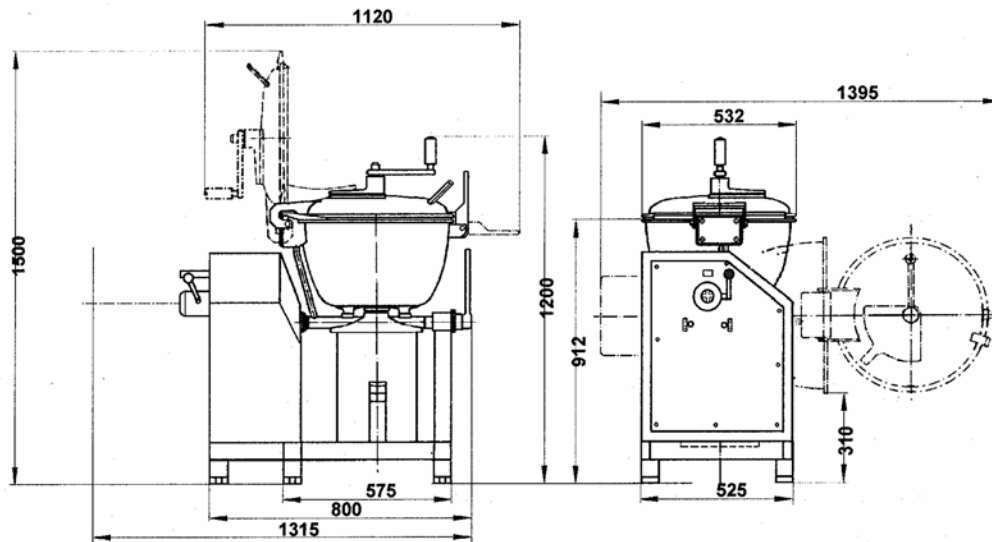


STEPHAN Universal Machine UM 44 S



For cutting, mixing and emulsifying
 For production of meat and sausages, dairy products, delicatessen products, confectionery and bakery products
 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 and machine case in stainless steel, polycarbonate transparent lid.

bowl capacity approx.	45 l
batch size depending on product approx.	6 – 32 l
net weight approx.	150 kg
max. permissible operating excess pressure bowl bar/PSI	0.0/0.0
max. permissible temperature bowl	°C / ° F 95/203
main motor with disc brake	132 S-4/2
U/min, rpm	1500/3000, 4.0/5.5 kW
gear for S-attachments U/min, rpm	133/266, 1.1/1.8 kW
frequenz / supply voltage/frequency	400V/50 Hz
control voltage	24 V DC
fuse protection at 400 V (slow-blow)	35 A



STEPHAN Universal Machine UM 60 E



For cutting, mixing and emulsifying
For production of meat and sausages, dairy products, delicatessen products, confectionery and bakery products
Stainless steel mixing baffle, drive over the motor gear
Knife shaft with 2 knives, bowl, cover and machine case stainless steel.

bowl capacity approx.	60 l
batch size depending on product approx.	6 – 40 l
net weight approx.	250 kg
max. permissible operating excess pressure bowl bar/PSI	0.0/0.0
max. permissible temperature bowl	°C / ° F 95/203
main motor with brake U/min, rpm	132 M 4/2-180 1500/3000, 5.5/7.5 kW
gear	0.37 kW
supply voltage/frequency	400V/50 Hz
control voltage	24 V DC
fuse protection at 400 V (slow-blow)	40 A

