

STEPHAN PRODUCT PORTFOLIO

Industrial Machines



STEPHAN MACHINERY

STEPHAN Machinery was founded in Hameln in 1953 and soon attained a leading position in the market. Now STEPHAN Machinery can look back on 65 years of experience in the food industry, supplying many leading food brands with customised machinery that supports their production processes most efficiently. Customers across the world are trusting STEPHAN Machines when it comes to mixing, dispersing, emulsifying, cooling, direct and indirect heating, cutting, cooking etc.

In recent years STEPHAN Machinery has developed into the market leader in the field of machinery for processing convenience food and dairy products, meat and confectionery.

The products to be produced are:

- ✓ MAYONNAISE / KETCHUP / DIPS
- ✓ READY MEALS
- ✓ SOUPS
- ✓ PASTA
- ✓ BABY FOOD
- ✓ PROCESSED CHEESE
- ✓ ANALOGUE CHEESE
- ✓ CHOCOLATE FILLINGS
- ✓ HUMMUS
- ✓ LIVER PÂTÉ ETC ...



STEPHAN BATCH SYSTEMS

BATCH SYSTEMS FOR THE DAIRY, CONVENIENCE FOOD AND CONFECTIONERY INDUSTRIES



STEPHAN Universal Machines

Type		UM 70	UM 130	UM 200
Batch size up to	l	55	90	170
Processing temperature, max.	°C	95	95/125	95/125

- ✓ PROCESSED CHEESE
- ✓ MAYONNAISE
- ✓ KETCHUP
- ✓ HORSERADISH, DIPS
- ✓ BABY FOOD
- ✓ SAUCES, DRESSINGS
- ✓ CHOCOLATE FILLINGS
- ✓ MARZIPAN
- ✓ SURIMI
- ✓ FRESH CHEESE PREPARATIONS
- ✓ EMULSIONS



STEPHAN TC COMBICUT

Type		TC 300	TC 400	TC 600	TC 850
Batch size up to	l	100–220	130–280	200–420	300–580
Processing temperature, max.	°C	95	95	95	95

- ✓ PROCESSED CHEESE, BLOCK AND ANALOGUE
- ✓ HORSERADISH, DIPS
- ✓ SURIMI
- ✓ LIVER PÂTÉ
- ✓ MARZIPAN

Applications are only examples. Capacity depends on the product, recipe and machine layout.



STEPHAN BATCH SYSTEMS

BATCH SYSTEMS FOR THE DAIRY, CONVENIENCE FOOD AND CONFECTIONERY INDUSTRIES



STEPHAN COOK-IT®

Type		CI 400	CI 800	CI 1200
Batch size (ca.)	l	400	800	1200
Processing temperature, max.	°C	95	95	95

- READY MEALS
- SOUPS
- RICE
- PASTA
- POTATOES
- VEGETABLES
- MEAT
- FISH
- POULTRY
- STEW
- SAUCES



STEPHAN Cooking Mixer

Type		KM 800
Batch size up to	l	800
Processing temperature, max.	°C	110

- READY MEALS
- SOUPS
- RICE
- PASTA
- POTATOES
- VEGETABLES
- MEAT
- FISH
- POULTRY
- STEW
- SAUCES





STEPHAN COMBITHERM

Type		CT 800	CT 1200
Batch size up to	l	800	1200
Processing temperature, max.	°C	95/125	95/125

- /// BABY FOOD
- /// PUREED FOOD
- /// SPREADS
- /// LIVER PÂTÉ
- /// HORSERADISH
- /// DRESSINGS
- /// PROCESSED CHEESE (PUMPABLE)
- /// FRESH CHEESE PREPARATIONS
- /// HUMMUS



STEPHAN VACUTHERM® SYSTEM

Type		VMC 401/15	VMC 801/150	VMC 1201/150
Batch size up to	l	400	800	1200
Processing temperature, max.	°C	95/110	95/110	95/110

- /// MAYONNAISE
- /// KETCHUP
- /// DRESSINGS
- /// DIPS
- /// CLASSICAL SAUCES
- /// PASTA SAUCES
- /// SOUPS
- /// BABY FOOD
- /// HUMMUS

STEPHAN CONTI-LINES

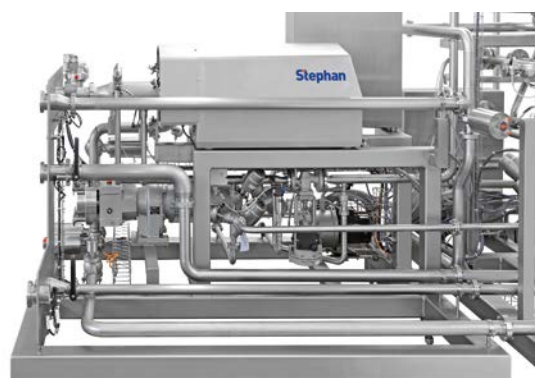
CONTI-LINES FOR THE DAIRY AND CONVENIENCE FOOD INDUSTRY



STEPHAN UHT SYSTEM

Type		UHT 1000	UHT 3000	UHT 6000
Product capacity first range (depending on product)	l	125– 500	500– 2000	1000– 4000
Product capacity second range (depending on product)	l	250– 1000	750– 3000	1500– 6000
Processing temperature, max.	°C	145	145	145

- ✓ PROCESSED CHEESE (SPREADABLE TYPES, SLICEABLE TYPES, ANALOGUE CHEESE)
- ✓ CHEESE SAUCES
- ✓ DIPS



STEPHAN CONTINUOUS COOKER

Type		CC 1000	CC 3000	CC 6000
Product capacity first range (depending on product)	l	125 – 500	500 – 2000	1000 – 4000
Product capacity second range (depending on product)	l	250– 1000	750– 3000	1500– 6000
Processing temperature, max.	°C	95	95	95

- ✓ PROCESSED CHEESE (SPREADABLE TYPES, SLICEABLE TYPES, ANALOGUE CHEESE)
- ✓ BABY FOOD
- ✓ SAUCES, SALSAS
- ✓ KETCHUP
- ✓ SOUPS
- ✓ PUREED FOOD





SAM[®] – STEPHAN ASEPTIC MULTITHERM

The STEPHAN Aseptic Multitherm System has been developed, tested and optimized with the collaboration of food manufacturers. Precisely controlled processes result in high product quality and repeatability. Thus the high quality system is able to produce a wide range of sensitive food products.

It has been designed mainly for the production of highly sensitive products like pureed food, fruit preparations and all kinds of liquid products including particles.

- /// PUREED FOOD
- /// SPREADS
- /// CLASSICAL SAUCES
- /// SAUCES WITH PARTICULAR INGREDIENTS
- /// SOUPS, STEW
- /// HOSPITAL FOOD
- /// SENIOR FOOD
- /// FRUIT PREPARATIONS
- /// DESSERTS, MILK RICE
- /// FRUIT PUREE



Type		SAM [®] 150	SAM [®] 400	SAM [®] 800
Batch size	l	150	400	800
Product capacity (depending on product)	l approx.	150–600	400–1600	800–3200
Processing temperature, max.	°C max.	130	130	130

The machines shown are for illustrative purposes only. Actual machine construction may vary by specification.

Stephan Machinery

WORLD WIDE AT YOUR DISPOSAL

SUBSIDIARIES/REPRESENTATIVES

BENELUX

STEPHAN BVBA
Sluis 11
9810 Nazareth / BELGIUM
phone +32 9 3858355
fax +32 9 3858187
info@stephan-belgium.be

CHINA

PROXES (SHANGHAI)
MACHINERY CO., LTD.
Room 101, Building No. 3,
No. 525 Yuan Jiang Road,
Minhang district,
Shanghai, CN-201109 / CHINA
info.cn@proxes.com

FRANCE

PROXES FRANCE SARL
ZAC du Mandinet
1-3 rue des Campanules
77185 Lognes / FRANCE
phone +33 1 64805430
fax +33 1 60067414
info.fr@proxes-group.com

GREAT BRITAIN AND IRELAND

STEPHAN UK LTD
Delta House
Tenth Avenue
Zone 3 / Deeside Industrial Park
Deeside/Flintshire
CH5 2UA / UK
Deeside
phone +44 845 4560823
fax +44 845 4560824
info@stephan-uk.co.uk

POLAND

PROXES POLSKA SP. Z O.O.
ul. 28 Czerwca 1956r. no. 400
61-441 Poznan / POLAND
phone +48 61 8171201
fax +48 61 8171201
info.pl@proxes-group.com

RUSSIA

OOO STEPHAN MACHINERY
ST. PETERSBURG
197110, St. Petersburg / RUSSIA
Levashovskiy prospect, d. 15, litera A
Office 203
phone +7 812 7021185
fax +7 812 7021187
info.ru@stephan-machinery.com

SINGAPORE

PROXES ASIA PACIFIC PTE LTD
23 Tagore Lane
#03-12 Tagore 23 Warehouse
Singapore 787601 / SINGAPORE
phone +65 6455 7670
fax +65 6455 6220
info.sg@proxes-group.com

USA

PROXES INC.
1385 Armour Boulevard
Mundelein, IL 60060 / USA
phone +1 847 2470182
fax +1 847 2470184
info.us@proxes-group.com

USA

PROXES INC.
6 Frassetto Way, Unit D
Lincoln Park, NJ 07035 / USA
phone +1 973 7090691
fax +1 973 7090644
info.us@proxes-group.com

STEPHAN MACHINERY GMBH

Stephanplatz 2 / 31789 Hameln / GERMANY
phone +49 5151 583-0
fax +49 5151 583-189
info@stephan-machinery.com
www.stephan-machinery.com
www.proxes.com



www.stephan-machinery.com

follow us



member of >
ProXES
the processing > group

07/2019

All content is subject to copyright and is owned and controlled by Stephan Machinery GmbH. The content may not be copied, stored (in any medium), published or otherwise redistributed without the permission of Stephan Machinery GmbH.