

UM 12

TABLE TOP CUTTER-MIXER-EMULSIFIER

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PRIME-CUT UM 12**

The **UM12 Prime Cut** table top cutter/mixer is based upon the proven Stephan technology and fulfils the highest demands in quality and performance. First class materials combined with special technical solutions e.g. a specific bowl shape and an absolutely unique cutting system that ensure the highest quality of the end product and at the same time fulfilling top level gastronomy requirements.

APPLICATION

Practical and easy to use by kitchens catering for 50 - 300 meals in the preparation of mince, sauce, seasoning, composite butter as well as baby food and fish paste. Also for bakeries in the preparation of almond paste and ganache. The particular bowl shape combined with the special blade construction, a patented system implemented throughout the entire Stephan cutter/mixer range, as well as the bowl scraper supplied together with the mixer considerably reduces the job time and possible product over heating.

A special safety system guarantees maximum safety against possible accidental opening of the lid.

PROMINENT FEATURES

Thanks to cutting system and bowl shape:

- emulsions are more stable
- working time is shorter
- product is more homogeneous

The machine is easy to use and safe

The machine is easy to clean

STANDARD EQUIPMENT

- Bowl scraper
- Plain blade system"

ACCESSORIES

- Blade shaft without knives
- Mixing insert in stainless steel
- Kneading insert in stainless steel
- Set of 2 plain knives
- Set of 2 wave-cut knives"



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APPLIED REFERENCE STANDARDS

European Community Directive
98/37/CE, 72/23/EWG

Harmonised standards:

EN 50081-, EN 50082-1, EN 12100-1, EN 12100-2, EN 60204-1

We confirm that in accordance with EMC guidelines the machine itself and its components does not produce any electromagnetic disturbance

FUNCTIONAL CHARACTERISTICS

Blade unit rotation speed	1500 -3000
Cover and bowl presence/positioning check	✓
Cover polycarbonate	✓
Bowl scraper and manual mixer	✓

PRODUCTION CAPACITY

Litres min.	2,0
Litres max	7,0
Bowl litres	12,0



E00110

MOD.	COD.	mm	kg	W	Volt	mm	kg
UM 12	E00900	500x340x615	34	1500/1900	400	710x460x740	48

NOTE: FOR OVERALL DIMENSIONS (MACHINE + OPTION) PLEASE CONTACT US! FOR DIFFERENT VOLTAGES PLEASE CONTACT US!

Warranty: One year against any manufacturing defects excluding electrical components and maintenance. The company reserves the right to modify and improve its products without prior notice. All data in this brochure is purely indicative. Trademarks and patents are registered in Italy and foreign countries.

