

## UM 5

## TABLE TOP CUTTER-MIXER-EMULSIFIER

### TABLE TOP CUTTER-MIXER-EMULSIFIER PRIME-CUT UM 5

The **UM5 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 20 - 100 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 scrapper 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"

#### 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



UM 5

#### 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.	0,5
Litres max	2,5
Bowl litres	5,0



E00820



E00690 + E00730

MOD.	COD.	mm	kg	W	Volt	mm	kg
UM 5	E00800	500x340x560	28	600	400	700x450x740	38

**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.