

STEPHAN Universal Machine VCM 44 A/1 – Vertical Cutter Mixer



picture: STEPHAN UM 44 –
as an example

The STEPHAN VCM 44 A/1 is a universal mixer cutter for fast and simple preparation of a variety of high quality foods, for on site or commissary production. The VCM 44 A/1 provides fast batch processing with consistent quality results.

The STEPHAN VCM operates maintenance-free even when used for maximum capacity production. All food contact zones are made of stainless steel or FDA approved material. The direct drive design allows the motor to be flange-mounted to the bowl. This eliminates power transmission, e. g. belt-drives or gear drives.

Performance Data:

- ✓ Flexible and multifunctional
- ✓ Short batch times
- ✓ Economic processing
- ✓ Homogeneous mixing
- ✓ Efficient cutting
- ✓ Universal menu item preparation
- ✓ Maximum food preparation output per square foot
- ✓ High-tech processing for volume preparation
- ✓ Superior substitute for:
 - 1) 80 qt. mixer
 - 2) 18" food chopper
 - 3) Meat grinder

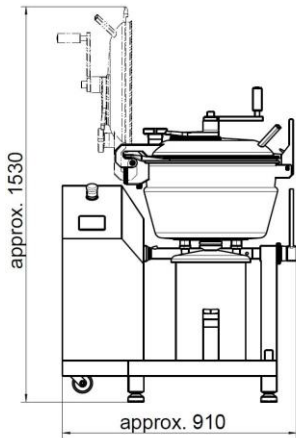
Therefore, the VCM 44A/1 replaces 3 different machines.

Standard Execution:

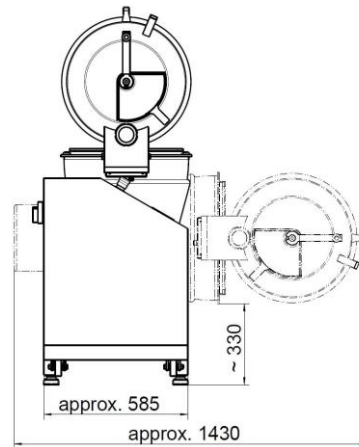
- ✓ Stainless steel construction of bowl, cover and working tools
- ✓ Aluminium knead mix shaft
- ✓ 1-speed (1800 rpm)
- ✓ No lock nut required for holding cutting-mixing shaft
- ✓ Pushbutton controls
- ✓ Digital timer to control processing time Eagle SX 210
- ✓ Clear plexiglass inspection opening
- ✓ Microswitch safety interlock
- ✓ Bowl tilt greater than 90 degrees (easy unloading)

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dimensions VCM 44 A/1:



overall height with lid open: 1530 mm



Machine Data:

Bowl content, approx.	(l)	45
Batch size, max.	(l)	30
net weight, approx.	kg	190
Max. operating temperature - bowl	°C	95
Max. operating pressure - bowl	bar g	0.0

Material:

- product side	1.4301 (AISI 304)
- non-product side	1.4301 (AISI 304)
- main motor	sealing rings
- gear motor	sealing rings

Shaft seals:

Energy requirement:

Operating voltage	V/Hz	220 V / 3 pHz / 1800 rpm
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Drives:	- main motor	kW	5.5
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Control voltage:		V	110
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Foodservice Applications:

- Delis
- Bakeries
- Pizzerias
- Hospitals – Special Diets
- Nursing Homes
- Hotel Kitchens
- Commissaries
- School Kitchens
- Correctional Facilities

Machine Functions:

- Chopping
- Cutting
- Pureeing
- Blending
- Mixing
- Kneading



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