

**CUTTING.
MIXING.
HEATING.
EMULSIFYING.**

**UMX 5
UMX 5S**



BORN TO MULTITASK: THE VERSATILE UM.

All in one and one for all – that’s the motto of the Stephan Universal Machine from ProXES. Our robust and efficient multitasker streamlines production processes in many application areas, from confectionery to processed cheese and personal care.

Versatility is the outstanding feature of all our Universal Machines, no matter if you decide for a smaller tabletop model or one of our floor-mounted appliances.

Chocolate fillings, liver paté, mayonnaise or beauty creams? As a true allrounder the flexible UM is able to handle a wide range of products. Multiple working steps can be carried out in one machine: effective cutting or crushing, stirring and blending, indirect/direct heating, dispersing and emulsifying. All our different UM models are long lasting, easy to clean and allow you to produce under vacuum.

X-TRAORDINARY: UMX 5 & UMX 5S

Exceptionally efficient and extremely flexible – say hello to the neXt generation of Universal Machines! For our new UMX 5 and UMX 5S we integrated our proven technology into two easy-to-handle tabletop units. With capacities from 0.5 to 2.5 litres, they are ideal for smaller production and laboratory applications. But no matter if you want to produce small or big quantities: the ProXES experts are by your side. Let’s talk about how we can help you extend or upscale your production!

BENEFITS FOR YOUR PRODUCTION



Exceptional efficiency thanks to optimised bowl ergonomics



Efficient heating via direct steam injection (UMX 5S)



Robust all-in-one machines with extreme durability



Consistent quality of the final product



Stable emulsions

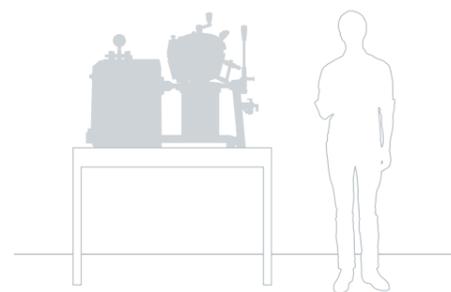
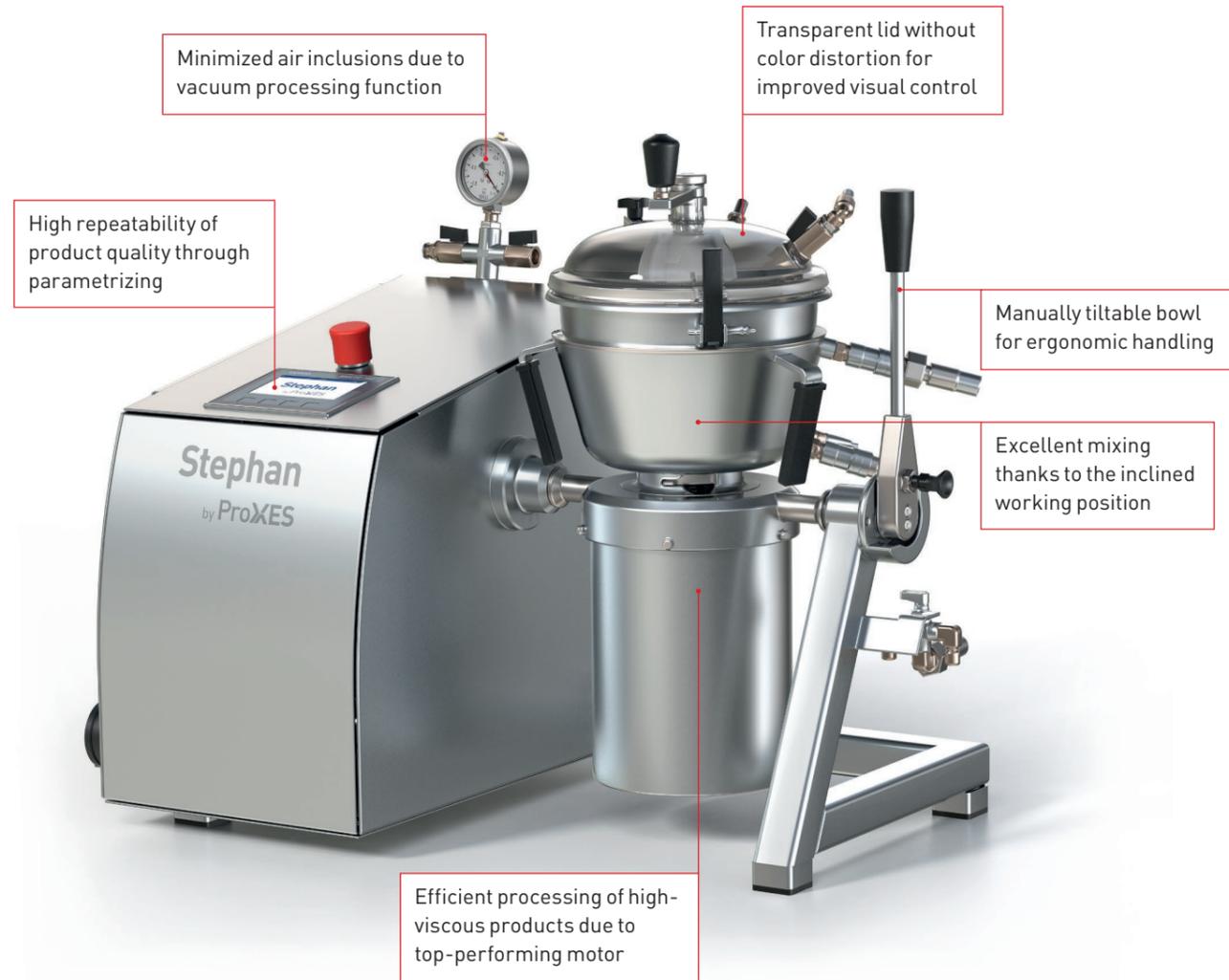


Homogeneous mixtures

**SAUCES
DRESSINGS
CONFECTIONERY
SPREADS
PROCESSED CHEESE
COSMETICS
FILLINGS**



UMX 5 – SMALL BATCHES, BIG ADVANTAGES.



UMX 5	
Bowl content (l)	5
Batch size (l)	0.5 – 2.5
Power (kw)	0.9
Max. process temperature	95°C

Disclaimer: Illustrative purposes only. Actual machine construction may vary by specification.

Sometimes smaller is simply better. We developed our new UMX 5 as a fast, no-frills unit for production and laboratory processes that involve small batches.

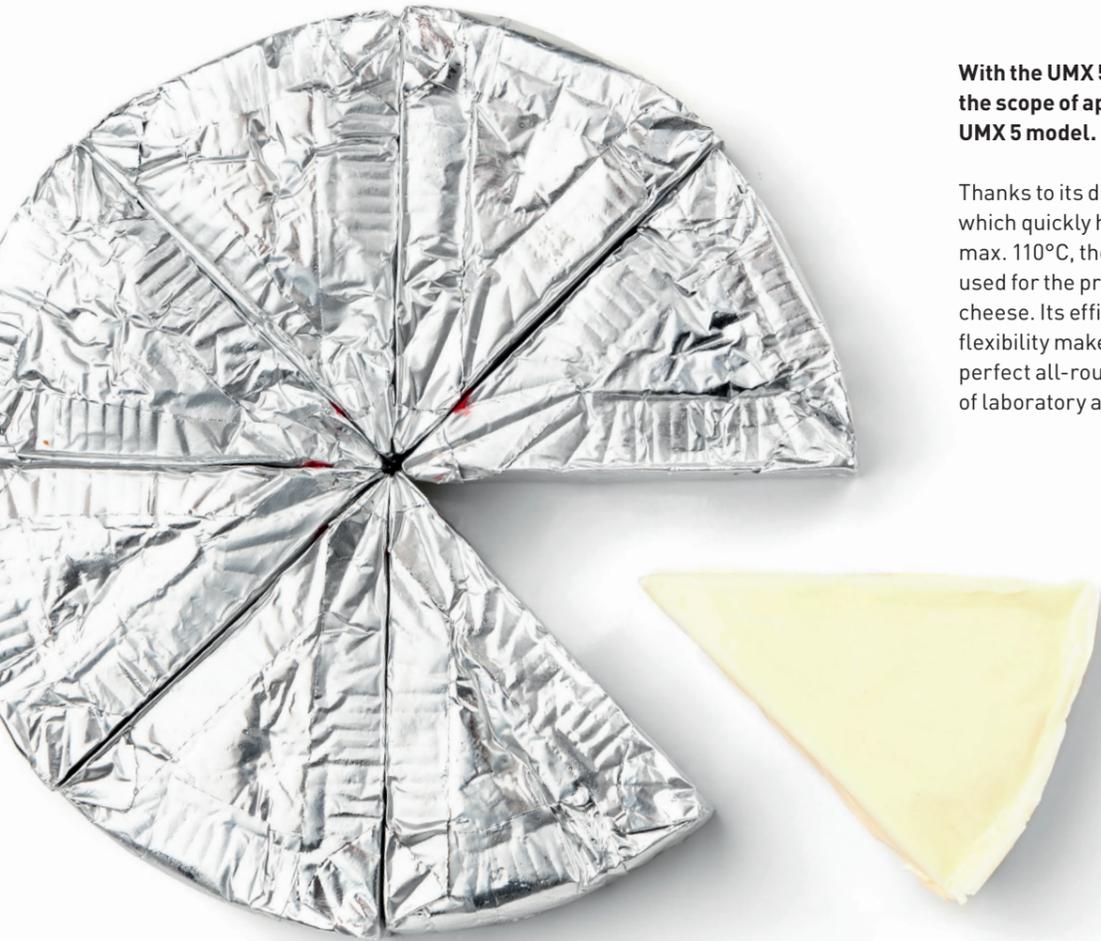
The UMX 5 is ideal for testing new recipes or individual preparations. With a maximum processing temperature of 95°C the UMX 5 is an ideal solution for chocolatiers as well as cream cheese producers, traditional pharmacies or R&D facilities.



EASY-TO-USE ERGONOMIC HYGIENIC



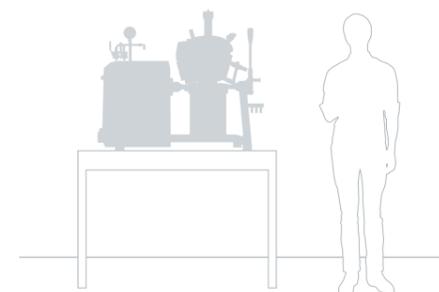
UMX 5S – DIRECT STEAM FOR MORE FLEXIBILITY.



With the UMX 5S we further expanded the scope of application of our basic UMX 5 model.

Thanks to its direct steam injection, which quickly heats products up to max. 110°C, the UMX 5S can also be used for the production of processed cheese. Its efficiency, speed and flexibility make the UMX 5S the perfect all-rounder for a wide range of laboratory and R&D applications.

**FLEXIBLE
FAST
EFFICIENT**



UMX 5S	
Bowl content (l)	5
Batch size (l)	1 - 2.5
Power (kw)	0.9
Max. process temperature	110°C

LET'S TALK ABOUT CHOCOLATE

ProXES takes your chocolate production to another level. Whether you manufacture ganache, pralines, glaze, chocolate spread, cream fillings or pastes – we provide you the perfect machinery and engineering solutions for your specific needs.



Our innovative concepts for process technology suit all steps 'From Roasted Bean to Ganache' and a variety of other sweet applications. From fine grinding to smooth conching and efficient melting, our state-of-the-art machines facilitate best textures, seductive glossiness and finest taste.

As a leading manufacturer in the processing industry, ProXES combines the expertise of three well-known brands: FrymaKoruma, Stephan and Terlet. This concentrated know-how allows us to respond to individual challenges and requirements. Count on ProXES machines to upgrade your chocolate processing, save energy as well as production cost and ensure the best treatment of your high quality ingredients.

ARTISANAL OR INDUSTRIAL PRODUCTION

No matter if you're a local chocolatier or an international manufacturer – let's talk about how ProXES can help you ensure consistent and highest product quality!

- Highest ganache quality with improved molecular structure
- Better melting profile due to high shear forces and special bowl design
- Prevention of air bubble build-up
- Smooth and shiny texture with longer shelf life due to vacuum function
- Best product stability thanks to temperature control

GANACHE/PRALINES GLAZE SPREAD MARZIPAN FILLINGS/CREAM CARMEL



AND WHAT ABOUT MARZIPAN?

Chocolate, nut pastes, marzipan, fruit fillings – if you want to produce it, ProXES can deliver. Our versatile processing systems are designed to prepare a wide range of confectioneries. Ask our experts about modular extensions customised to your requirements!

LET'S INNOVATE TOGETHER: PROXES TECHNOLOGY CENTERS.

Producers know: consumer preferences, markets, recipes, and business strategies can change quickly. In order to help you react fast to current opportunities and challenges in the industry, ProXES has found its very own approach: Co-Creation.



At ProXES, we're your partner in making your business future-proof. Our Co-Creation approach is based on the valuable exchange of expertise between customers and the ProXES teams.

With a total of five Technology Centers (located in Germany, China, Singapore, and the USA), ProXES has set up a range of powerful local platforms for Co-Creation. Here customers have the opportunity to actively participate in product development, to test and further develop processes, and to adapt these processes to their individual requirements. At the same time, they can contribute valuable insights from their own practical experience and point out possible challenges or bottlenecks.

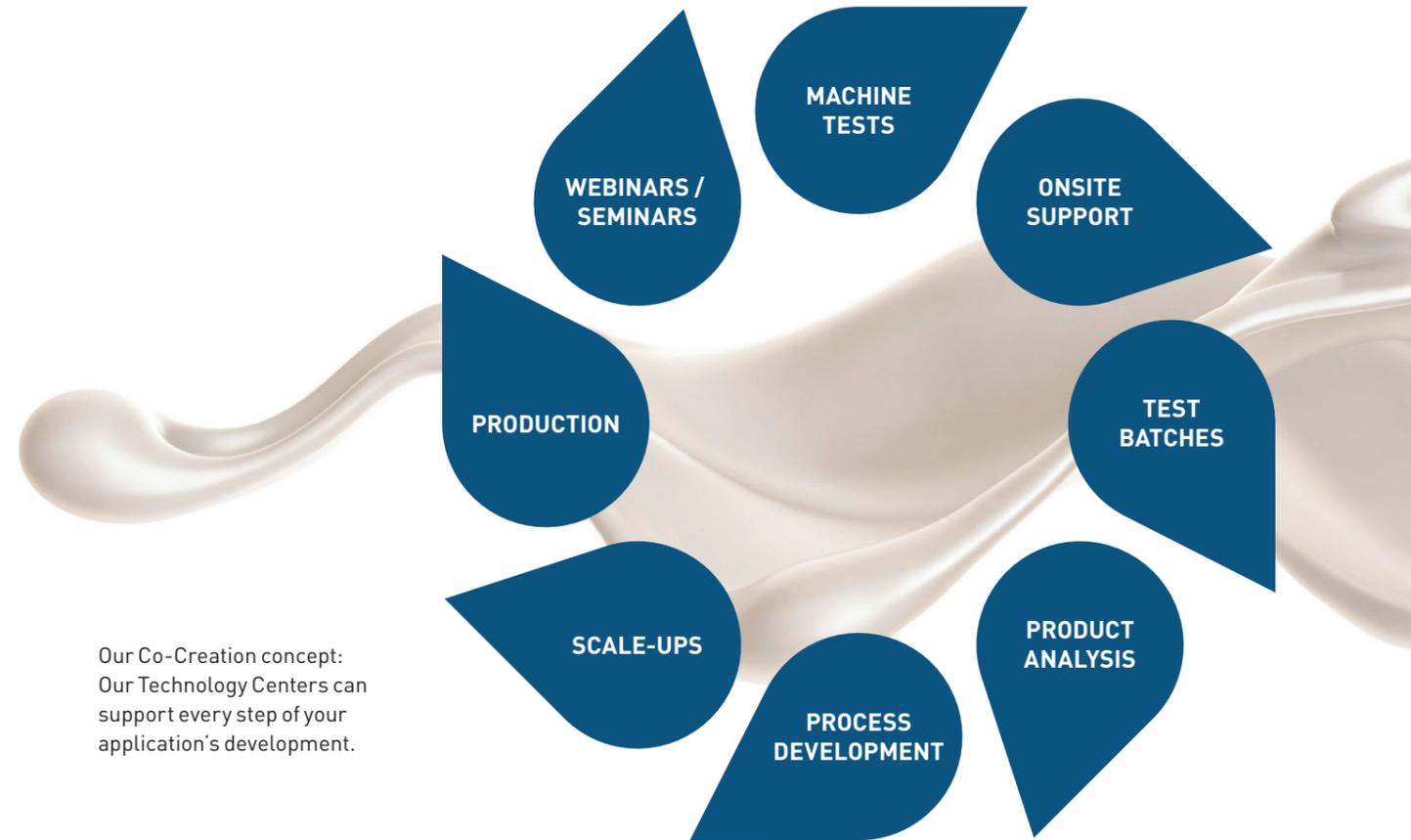


ADJUSTING PROCESSES AND RECIPES

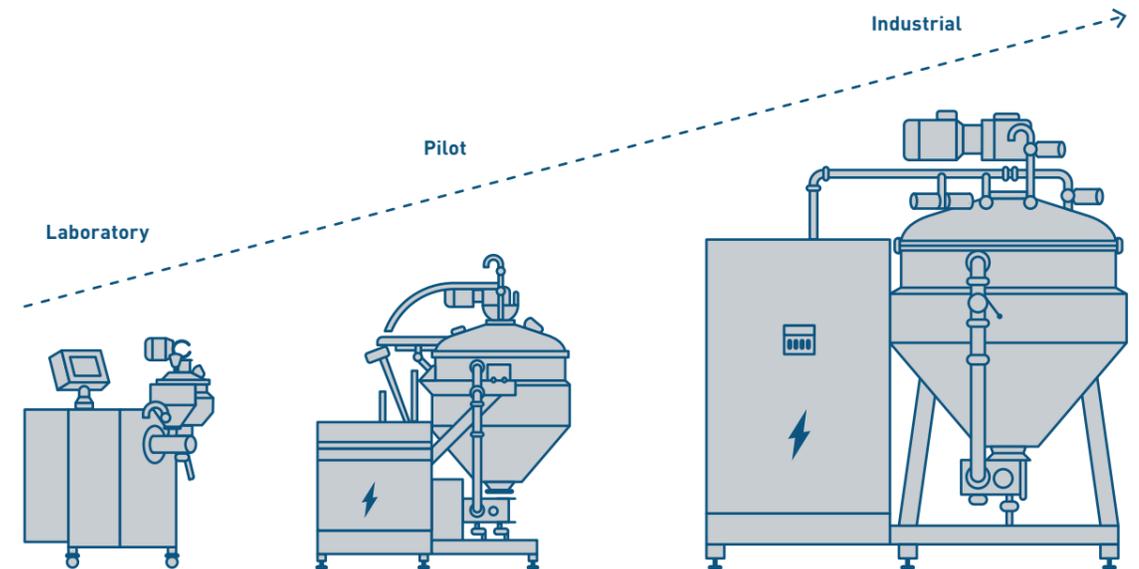
Just one example: New food trends can initiate innovation and create opportunity for growth, but they also confront food manufacturers with challenges. How can recipes be modified to be "cleaner and greener" without compromising on product quality, taste, and shelf-life? How can output be maximized and production be streamlined?



Let's talk innovation! With its open exchange between experts, our Co-Creation approach makes it possible to work on solutions for industry-specific requirements and your individual needs as a customer.



Our Co-Creation concept: Our Technology Centers can support every step of your application's development.



The right size and technology – we work this out with you!

ProXES

your processing partner



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EXCELLENCE IS A TEAM EFFORT

With three leading brands FrymaKoruma, Stephan and Terlet under one roof, ProXES combines long-standing expertise with a challenger mindset. As an agile partner, we support our customers from first product concept to the implementation of a successful production process.

At ProXES, we believe in the power of Co-Creation: We're here to listen, learn and advise. In close collaboration with our customers, we merge their ideas and our technologies into innovative processes and tailor-made solutions that help them align the quality, energy efficiency and profit of their production.

With standalone machines, modern process lines, advanced automation and service concepts, ProXES drives the business of customers in the food, pharmaceutical, cosmetics and advanced materials industries. What about you? Let's create value together – sustainably!

FROM INSPIRATION TO FEASIBILITY

Our process technology and training center is a space to try out new ideas. Here you can develop or improve formulas in a professionally equipped laboratory, test any kind of machine, perform scale-ups and produce test batches. You will receive expert advice and support on all the capabilities of the technical equipment and modifications.

GET IN TOUCH WITH OUR EXPERTS



For a full list of our global subsidiaries and their contact details, please visit: www.proxes.com

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