

Stephan

Food Processing Technology

Model 40 Vertical Cutter Mixer

Food preparing marvel...

makes any cutting, mixing or blending task a matter of seconds. If fast, volume production of quality food and bakery products is your concern, you need look no further than the Stephan Vertical Cutter/Mixer.

Designed to cut and mix most ingredients simultaneously, the Cutter/Mixer operation is as simple as one, two, three. You simply load it, run it for a few seconds and empty the finished product into bulk trays or dishes.

Fast

You bet. 370 portions of cole slaw can be prepared in 12 seconds! 40 pounds ham salad 20 seconds. 39 pounds of pie dough only 8 seconds.

But speed and volume are only part of the story. Quality of product heads the list. Processed meat holds its bloom as never before, and lettuce cut to salad consistency will be fresh and crisp even if held overnight in a cooler!

Clean-up time is just as amazing. A short run with warm water and a little detergent, pour-off and some touch-up wiping . . . that's all.

Quality and speed go hand in hand. Meat retains its full bloom and flavor as a result of the cutting action of the knives. Seasoning is evenly distributed throughout the product by the combination of the mixing baffle and the unique "cut-in-suspension" action. Emulsified products have less smoke-house shrinkage, fewer air pockets and elimination of "grease-outs" because of the exclusive cutting action.

Seeing is believing

Once you have witnessed a demonstration of this compact marvel, you'll fully appreciate the new world of food preparation ease and speed made possible by the Stephan Vertical Cutter/Mixer.

Whether for restaurants (large or small), institutions, food store deli departments, bakeries or for industrial application, there is a full range of models, capacities and accessories to handle virtually any task where cutting, mixing or blending, with maximum speed, is a prerequisite.

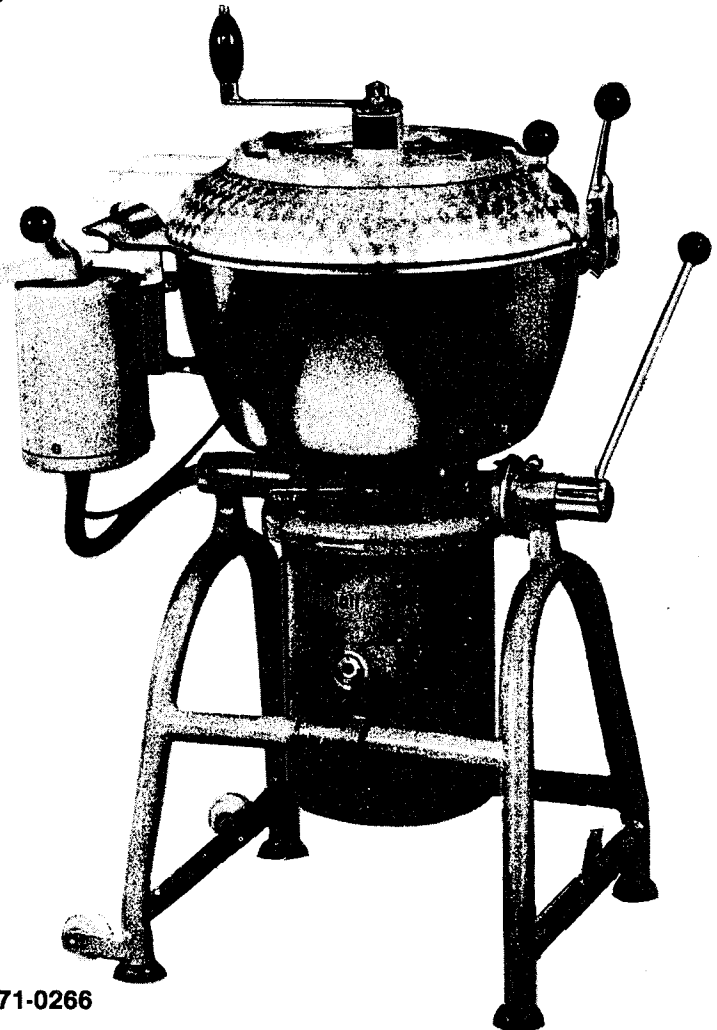
With optional power unit attachment and Stephan accessories, the machine becomes a chopper, dicer, french fry cutter, vegetable slicer, shredder, grater, juice extractor and even a tool sharpener.

Specifications, Details and Dimensions on Reverse Side

Listed by Underwriters' Laboratories, Inc.
and approved by National Sanitation Foundation.

FOR GENERAL REFERENCE ONLY

Models shown may not match the
model features or manuf year of the
item offered by AERE.



Stephan Machinery Corporation

1775 WESTBELT DRIVE • COLUMBUS, OH 43228 • (614) 771-0266

Stephan Model 40 Vertical Cutter/Mixer Specifications

Motor: Two speed, 7.5 H.P., 1750 R.P.M., 10 H.P., 3500 R.P.M. Totally enclosed, externally fan-cooled, squirrel cage, induction run, bearings grease-packed, stainless steel shaft. Furnished in three phase electrical specifications only, of 200-60-3, 230-60-3 and 460-60-3.

Motor Controller: Three position (Off-Low-High) manual rotary type, mechanically interlocked with bowl cover.
Note: motor and motor controller are not explosion proof. etc.

Power Cable and Plug: 6 foot, U.L. listed flexible rubber jacketed type "S" four conductor cable with a four prong grounding polarized Hubbel plug, #3431. A four prong grounding polarized power receptacle Hubbel #3430, or #3433 and enclosure (not furnished) is required for attaching the power cable and plug to the power service.

Branch Power Circuit Requirements: An individual branch circuit of #8 minimum conductor size, protected by fuses or circuit breaker having 60 ampere rating for 200 and 230 volt applications; #12 minimum conductor size, protected by fuses or circuit breaker having 30 ampere rating for 460 volt application. The electrical power circuit must be capable of supplying a minimum of 200/230 volts (or 460 volts) to the cutter/mixer controller terminals during a 60% power factor load of 70 KVA for a period of 1 to 4 second duration.

Cutter/Mixer Motor Thermal Overload Protection: The cutter/mixer motor is to be protected by a motor controller (not furnished), having thermal overload protection, installed in the power circuit. (Warranty on motor void if thermal overload protection is not provided.) The controller to be a three phase magnetic motor controller of size "2" with "on-off" pushbuttons installed in cover of the enclosure. The thermal overload elements to be 36 amperes for 200 volts, 34 amperes for 230 volts or 17 amperes for 460 volts application.

Bowl: The bowl is 19 $\frac{3}{4}$ " diameter — 40 qt. capacity and is made of stainless steel. Pivots over 90° for unloading.

Bowl Cover: Is made of cast aluminum. When closed becomes part of cutter/mixer bowl. Is counterbalanced for ease of operation and is mechanically interlocked with cutter/mixer motor. Removable inspection cover and bowl sealing gasket are provided in cover.

Mixing Baffle: Manually operated one piece cast aluminum designed to move products into cutter knives. Mixing baffle is removable.

Bowl Positioning Lever: A bowl positioning lever is provided for holding the bowl in any tipped position desired. It serves as a brake when heavy loads are being emptied. Locking pin is provided to lock bowl in vertical or horizontal position.

Base: Tubular steel frame with two casters for portability. Base is furnished with white, fluidized bed coating, same as switch cover.

Knives: Special cutlery stainless steel, formed to give a clean cut and create a vortex action of all materials in the bowl. Knives are mounted on knife shaft (cast aluminum) and are removable.

Knead/Mix Shaft: One piece cast aluminum designed for processing yeast doughs and the mixing of products that require no cutting action.

Standard Equipment: Consists of cutter/mixer unit with manually operated mixing baffle; shaft with (2) narrow knives; Knead/mix shaft; 6 foot power cable with plug.

Accessories in food zone also available in stainless steel.

Net Weight: 320 pounds.

Domestic Shipping Weight: 470 pounds.

Accessories

(Standard)

Shaft with Narrow Knives is used for all cutting operations, such as; chopped steak, wieners, bologna and other meat products; vegetables for salads and cole slaw; pastry products; cake batters; cheese spreads and certain types of salad dressings; also processing yeast doughs where a fine texture is desired.

Knead/Mix Shaft is used for mixing yeast doughs where a higher volume is desired and for certain special "non-cutting" applications.

(Optional Extra)

Wide Knives are used for the same applications as the narrow knives but are best suited for cutting frozen products (28°) or in industrial applications where very dense products are cut or mixed.

Wave Cut Knives (Narrow or Wide) are used for cutting oily products; nuts, corn masa for Spanish foods and some vegetables. Again, the wide knives are used for harder products.

Winged Nut is used when cutting products that have a tendency to build up or pack under the blades.

Grating Shaft is used for grating hard raw vegetables and for the mixing of dry ingredients.

Strainer Basket: To facilitate removing vegetables from the machine when they have been cut in water. Perforated basket permits quick drainage of contents and water may be used again. Eliminates refilling of bowl. Great for handling head lettuce, carrots, celery, endive and other salad ingredients.

Low Angle Knives: Available for small batches.

DETAILS and DIMENSIONS MODEL 40

