

TECHNICAL SPECIFICATION

Stephan
food processing machinery

STEPHAN Universal Machine UM 44



Model STEPHAN UM 44 (possibly with optional accessories)

Advantages:

- ✓ Flexible and multifunctional
- ✓ Short batch times
- ✓ Economic processing
- ✓ Operator friendly
- ✓ Homogenous mixing
- ✓ Efficient cutting
- ✓ Stable emulsions
- ✓ Configurable for many different applications

Typical Applications:

- ✓ Dressings, dips, sauces
- ✓ Mayonnaise
- ✓ Puréed food
- ✓ Liver paté
- ✓ Pesto, hommos
- ✓ Fresh cheese preparations
- ✓ Butter preparations
- ✓ Kitchen and catering applications

Standard Execution:

- ✓ Main motor 1500 / 3000 rpm
- ✓ Soft touch keyboard FT 3011 for manual operation
- ✓ Manually operated lid opening / closing
- ✓ Manually operated mixing baffle
- ✓ Manually operated bowl tilting

Options:

- ✓ Automatically operated mixing baffle
- ✓ Double jacket, water
- ✓ Water ring vacuum pump
- ✓ Electrical heating device
- ✓ Inside polished bowl
- ✓ Wide range of working tools

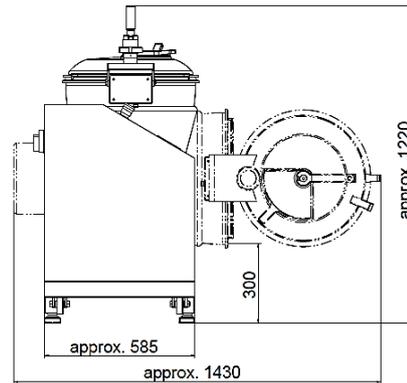
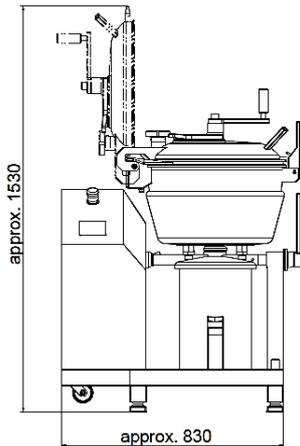
Special options for autom. operated mixing baffle:

- ✓ Additional dosing connection
- ✓ Manually operated valve and funnel for dosing connection
- ✓ Sight glass DN 80 with lamp and wiper

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Dimensions UM 44: (possibly with optional accessories)

overall height with lid open: approx. 1530 mm



Machine Data: (depending on options)

Bowl content, approx.	(l)	45
Batch size, max. (depending on product)	(l)	30
Net weight, approx.	kg	200
Max. operating temperature - bowl	°C	95
Max. operating pressure - bowl	bar g	0.0
Max. operating temperature - double jacket	°C	95
Max. operating pressure - double jacket	bar g	0.0

Material:	- product side	1.4301 (AISI 304) or similar
	- manual - automatical (option)	Polyamide 6 (mixing baffle) stainless steel
	- non-product side	1.4301 (AISI 304) or similar

Shaft seals:	- main motor	sealing rings
	- mixing baffle	sealing rings

Energy requirement: (depending on options)

Operating voltage / rated current, (protection)	V/Hz/A	400/50/20, (slow)
Operating voltage / rated current, (protection)	V/Hz/A	220/60/42, (slow)

Drives:	- main motor 50 Hz	kW	5.5/7.5
	- main motor 60 Hz	kW	6.6/9.0
	- gear motor (optional)	kW	0.37
	- water ring vacuum pump	kW	0.75

Water:	- water supply pressure, max.	bar g	0.5
	- water supply -vacuum pump, max.	l/h	240
	- water supply - double jacket	l/h	750