

# TECHNICAL SPECIFICATION

**Stephan**  
food processing machinery

## STEPHAN Universal Machine UMC 5



Model STEPHAN UMC 5 (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
- ✓ Table top model

### Typical Applications:

- ✓ Dressings, dips, sauces
- ✓ Mayonnaise
- ✓ Puréed food
- ✓ Liver paté
- ✓ Pesto, hommos
- ✓ Fresh cheese and butter preparations
- ✓ Praline fillings, ganache
- ✓ Cosmetics

### Standard Execution:

- ✓ Main motor 300 - 3000 rpm
- ✓ Soft touch keyboard FT 3011 for manual operation
- ✓ Manually operated lid opening/ closing
- ✓ Manually operated mixing baffle
- ✓ Manually removeable bowl
- ✓ Inside polished bowl
- ✓ Double jacket, water
- ✓ Vacuum unit

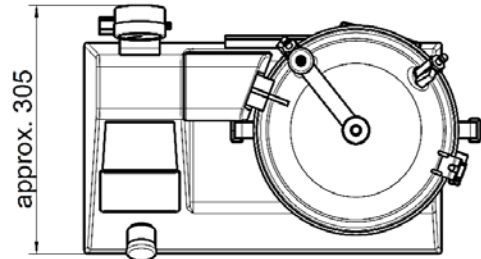
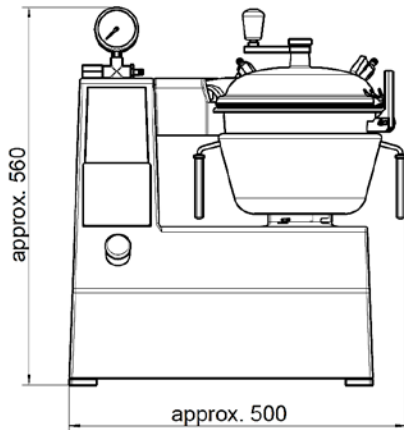
### Options:

- ✓ Rotary vane vacuum pump
- ✓ Water ring vacuum pump
- ✓ Heating device, electrical water bath
- ✓ Plug connection for dosing
- ✓ Wide range of working tools

## STEPHAN Universal Machine UMC 5

Dimensions UMC 5: (possibly with optional accessories)

overall height: approx. 560 mm



### Machine Data: (depending on options)

|  |       |     |
|--|-------|-----|
| Bowl content, approx.                      | (l)   | 5   |
| Batch size, max. (depending on product)    | (l)   | 2.5 |
| Net weight, approx.                        | kg    | 26  |
| 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 |

|                  |                    |  |
|------------------|--------------------|--|
| <b>Material:</b> | - product side     | 1.4301 (AISI 304) or similar<br>Polyphenylsulfon (lid) |
|                  | - non-product side | Polyamide 6 (mixing baffle)<br>Polyester (housing)     |

|                     |                 |               |
|---------------------|-----------------|---------------|
| <b>Shaft seals:</b> | - main motor    | sealing rings |
|                     | - mixing baffle | sealing rings |

### Energy requirement: (depending on options)

|   |        |                      |
|---|--------|----------------------|
| Operating voltage / rated current, (protection) | V/Hz/A | 230/50+60/10, (slow) |
|---|--------|----------------------|

|                |                           |    |      |
|----------------|---------------------------|----|------|
| <b>Drives:</b> | - main motor              | kW | 0.75 |
|                | - rotary vane vacuum pump | kW | 0.37 |

|               |                                |       |     |
|---------------|--------------------------------|-------|-----|
| <b>Water:</b> | - water supply pressure, max.  | bar g | 0.5 |
|               | - water supply - double jacket | l/h   | 250 |