

TECHNICAL SPECIFICATION

STEPHAN Universal Machine UMSK 24 E



3D model STEPHAN UMSK 24 E (possibly 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:

- ✓ Processed cheese
- ✓ Butter preparations
- ✓ Fresh cheese preparations
- ✓ Dressings, sauces
- ✓ Confectionery fillings
- ✓ Mayonnaise, ketchup
- ✓ Hommos
- ✓ Nut paste

Standard Execution:

- ✓ Processing temperature 95 °C
- ✓ Main motor 300 - 3000 rpm
- ✓ Manually operated bowl tilting
- ✓ Manually operated lid opening / closing
- ✓ Automatically operated mixing baffle
- ✓ Double jacket, water / steam
- ✓ Direct steam injection
- ✓ Discharge connection with blind stopper
- ✓ Pneumatically operated dosing valve
- ✓ Vacuum unit
- ✓ Soft touch keyboard FT 3011 for manual operation

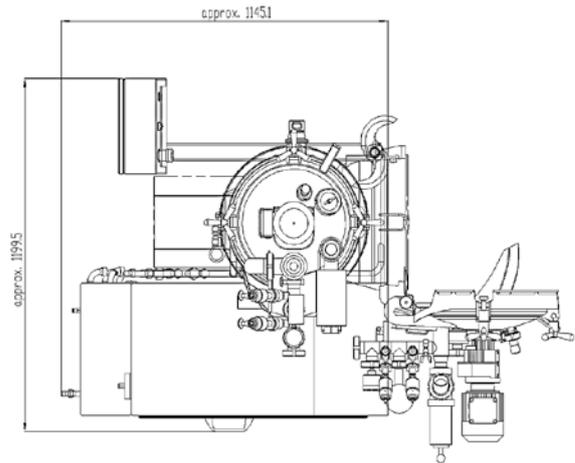
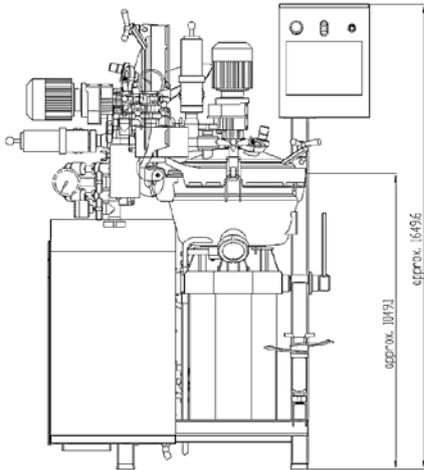
Options:

- ✓ Processing temperature 125 °C
- ✓ Siemens PLC, operator panel TP 700
- ✓ Water ring vacuum pump
- ✓ Water dosing device
- ✓ Funnel for dosing connection
- ✓ Sight glass DN 80 with lamp and wiper
- ✓ Pneumatically operated discharge valve DN 65
- ✓ Steam filter station
- ✓ Manually or pneumatically operated condenser unit
- ✓ Data recording via USB stick
- ✓ Service lab software
- ✓ Wide range of working tools

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Dimensions UMKS 24 E: (possibly with optional accessories)

overall height with lid open: approx. 1650 mm



Machine Data: (depending on options)

Bowl content, approx.	(l)	30
Batch size, max. (depending on product)	(l)	18
Net weight, approx.	kg	320
Max. operating temperature - bowl (option)	°C	95(125)
Max. operating pressure - bowl (option)	bar g	0.0(1.5)
Max. operating temperature - double jacket	°C	133
Max. operating pressure - double jacket	bar g	2.0

Material: - product side 1.4301 (AISI 304) or similar
- non-product side 1.4301 (AISI 304) or similar

Shaft seals: - main motor - manually greasable - sealing rings
- gear motor sealing rings

Connections: - compressed air, pneumatic connection 8 mm
- steam supply 1/2", socket
- water supply DN 15, hose connector

Energy requirement: (depending on options)

Operating voltage / rated current, (protection)	V/Hz/A	400/50/19, (slow)
Operating voltage / rated current, (protection)	V/Hz/A	220/60/35, (slow)

Drives: - main motor kW 7.5
- gear motor kW 0.37
- vacuum pump (option) kW 0.75

Steam: - theoretical requirement kg/h 75
- recommended supply kg/h 85
- steam supply pressure bar g 4 - 8
- steam pressure at the machine bar g 2.0 for double jacket
- steam pressure at the machine bar g 1 - 3 for steam nozzle

Water: - water supply pressure, max. bar g 2.0
- water supply - recipe, approx. l/min 20
- water supply - vacuum pump, approx. l/h 240
- water supply - double jacket l/h 750