

TECHNICAL SPECIFICATION

STEPHAN Universal Machine UMSK 60 E



3D model STEPHAN UMSK 60 E (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:

- ✓ Processed cheese
- ✓ Butter preparations
- ✓ Fresh cheese preparations
- ✓ Dressings, sauces
- ✓ Confectionary 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
- ✓ Soft touch keyboard FT 3011 for manual operation

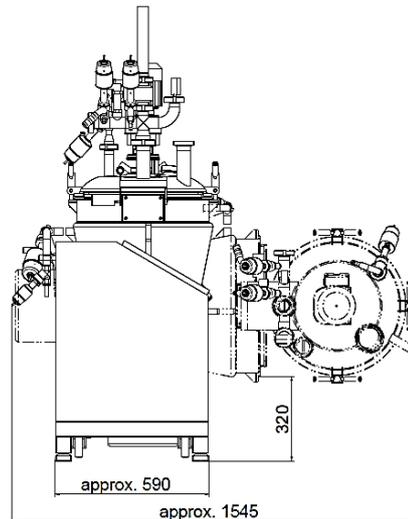
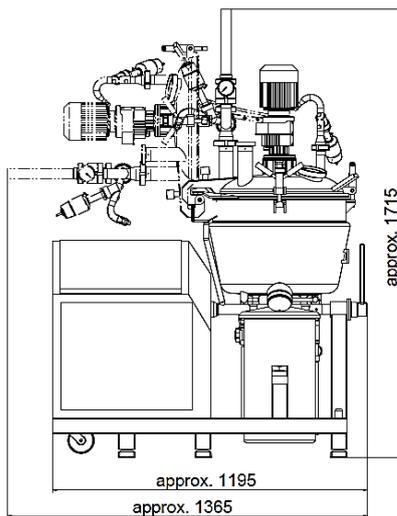
Options:

- ✓ Processing temperature 125 °C
- ✓ Siemens PLC, operator panel TP 700
- ✓ Water ring vacuum pump
- ✓ Water dosing device
- ✓ Pneumatically operated dosing valve and funnel
- ✓ 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 UMSK 60 E: (possibly with optional accessories)

overall height: approx. 1715 mm



Machine Data: (depending on options)

Bowl content, approx.	(l)	60
Batch size, max. (depending on product)	(l)	40
Net weight, approx.	kg	360
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 - double jacket an vacuum pump	13 mm, hose connector
	- water supply - water dosing	DN 25, hose connector

Energy requirement: (depending on options)

Operating voltage / rated current, (protection)	V/Hz/A	400/50/23, (slow)
Operating voltage / rated current, (protection)	V/Hz/A	220/60/42, (slow)

Drives:	- main motor	kW	8.5
	- gear motor	kW	0.37
	- vacuum pump (option)	kW	1.1

Steam:	- theoretical requirement	kg/h	150
	- recommended supply	kg/h	175
	- 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