

TECHNICAL SPECIFICATION

Stephan
food processing machinery

STEPHAN Universal Machine UM 60 E



Model STEPHAN UM 60 E (possibly with optional accessories)

Typical Applications:

- Dressings, dips, sauces
- Mayonnaise, ketchup
- Puréed food
- Liver paté, meat emulsions
- Pesto, hommos
- Fresh cheese preparations
- Butter preparations
- Confectionary fillings, ganache

Standard Execution:

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

Advantages:

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

Options:

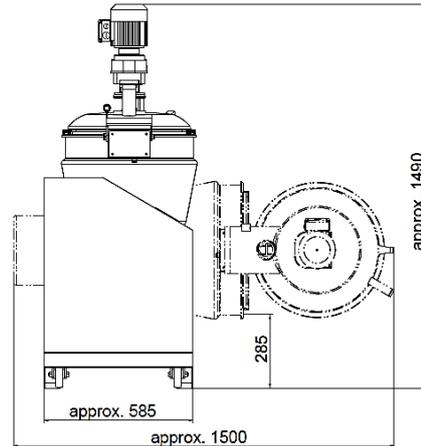
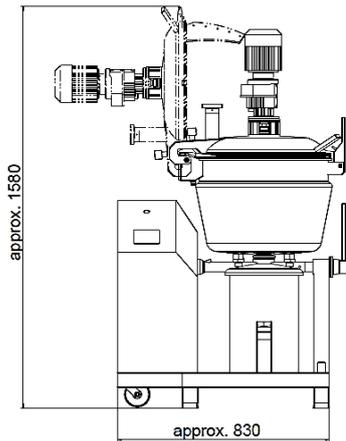
- Double jacket, water
- Vacuum unit
- Water ring vacuum pump
- Electrical heating device
- Additional dosing connection
- Manually operated valve and funnel for dosing connection
- Sight glass DN 80 with lamp and wiper
- *Discharge connection DN 65 with blind stopper
- *Pneumatically operated discharge valve DN 65
- Inside polished bowl
- Wide range of working tools

*in combination with double jacket

STEPHAN Universal Machine UM 60 E

Dimensions UM 60 E: (possibly with optional accessories)

overall height with lid open: approx. 1580 mm



Machine Data: (depending on options)

Bowl content, approx.	(l)	60
Batch size, max. (depending on product)	(l)	40
Net weight, approx.	kg	250
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
	- 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	400/50/35, (slow)
Operating voltage / rated current, (protection)	V/Hz/A	220/60/46, (slow)

Drives:	- main motor 50 Hz	kW	7.5/9.5
	- main motor 60 Hz	kW	8.0/11.0
	- gear motor	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