

TECHNICAL SPECIFICATION

STEPHAN Universal Machine UMSK 5



3D model STEPHAN UMSK 5 (possibly with optional accessories)

Typical Applications:

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

Standard Execution:

- ✓ Processing temperature 110 °C
- ✓ Main motor 300 - 3000 rpm
- ✓ Manually operated lid opening / closing
- ✓ Automatically operated mixing baffle
- ✓ Manually removable bowl
- ✓ Inside polished bowl
- ✓ Stainless steel cover
- ✓ Movable cabinet on casters
- ✓ Double jacket, water / steam
- ✓ Direct steam injection
- ✓ Steam filter station
- ✓ Integrated water ring vacuum pump
- ✓ Siemens PLC, operator panel TP 700

Advantages:

- ✓ Flexible and multifunctional
- ✓ Short batch times
- ✓ Economic processing
- ✓ Operator friendly
- ✓ Homogenous mixing
- ✓ Efficient cutting
- ✓ Configurable for many different applications
- ✓ PLC controlled process sequences

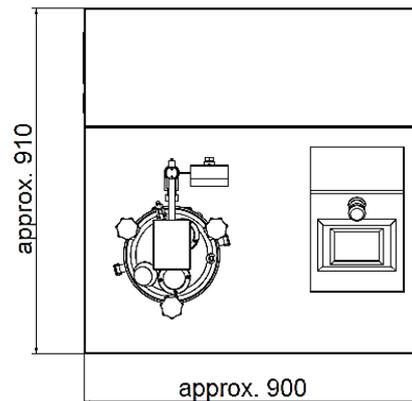
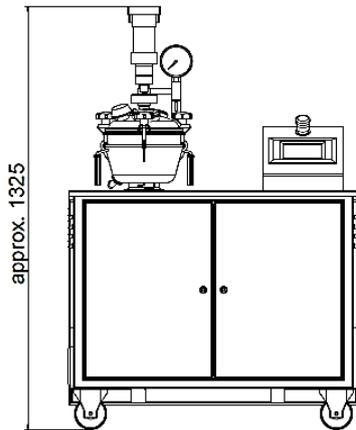
Options:

- ✓ Plug connection for dosing
- ✓ Data recording via USB stick
- ✓ Service lab software
- ✓ Wide range of working tools

STEPHAN Universal Machine UMSK 5

Dimensions UMSK 5: (possibly with optional accessories)

overall height: approx. 1325 mm



Machine Data: (depending on options)

Bowl content, approx.	(l)	5
Batch size, max. (depending on product)	(l)	2.5
Net weight, approx.	kg	180
Max. operating temperature - bowl	°C	110
Max. operating pressure - bowl	bar g	0.8
Max. operating temperature - double jacket	°C	110
Max. operating pressure - double jacket	bar g	0.8

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

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

Connections: - compressed air, pneumatic connection 6 mm
- steam supply 1/2" socket
- water supply 13 mm, hose connector

Energy requirement: (depending on options)

Operating voltage / rated current, (protection) V/Hz/A 230/50+60/14, (slow)

Drives: - main motor kW 0.75
- gear motor kW 0.11
- vacuum pump kW 0.3

Steam: - theoretical requirement kg/h 17
- recommended supply kg/h 25
- steam supply pressure bar g 4 - 8
- steam pressure at the machine bar g 0.8 for double jacket
- steam pressure at the machine bar g 1 - 3 for steam nozzle

Water: - water supply pressure, max. bar g 0.8
- water supply - vacuum pump, approx. l/h 80
- water supply - double jacket l/h 250