TECHNICAL SPECIFICATION



STEPHAN Universal Machine UM 24



Model STEPHAN UM 24 (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:

- Dressings, Dips, Sauces
- Mayonnaise
- > Puréed food
- > Liver paté
- > Hummus
- > Fresh cheese and butter preparations
- > Praline Fillings, Ganache

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 operated bowl tilting

Options:

- > Automatically operated mixing baffle
- > Double jacket, water
- Discharge connection DN 65 with blind stopper
- Pneumatically operated discharge valve DN 65
- Water ring vacuum pump
- > Vacuum unit
- > Electrical heating device
- > Inside polished bowl
- > Wide range of working tools

Special options for autom. operated mixing baffle:

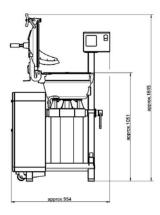
- > Additional dosing connection
- Manually operated valve and funnel for dosing connection
- Sight glass DN 80 with lamp and wiper

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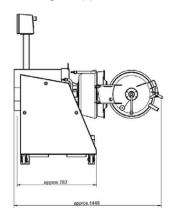


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Dimensions UM 24



Overall height: approx. 1615mm



Machine Data: (depending on options)

Bowl content, approx.	(I)	30	
Batch size (depending on product)	(I)	18	
Net weight, approx.	kg	220	
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
	manual	Polyamide 6 (mixing baffle)
	automatic (option)	Stainless steel
	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	400/50/18, (slow)
Operating voltage / rated	l current (protection)	V/Hz/A	220/60/31, (slow)
Drives:	main motor	kW	7.5
	gear motor (optional)		0.37
	water ring vacuum pump	kW	0.75 (50 Hz) 1.1 (60 Hz)
Water:	water supply pressure, ma	x.bar g	0.5
	water supply vacuum pum max.	o, l/h	240
	water supply – double jacket	l/h	750

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