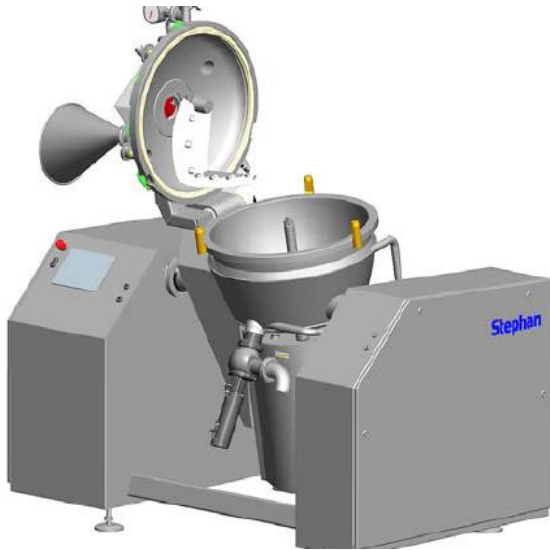


Stephan Universal Machine UM 130



Advantages

- Flexible and multifunctional
- Short batch times
- Economic processing
- Operator friendly
- Homogenous mixing
- Efficient cutting
- Configurable for many different applications
- Easy to integrate in a production line

Typical applications

- Processed cheese
- Butter preparations
- Fresh cheese preparations
- Dressing, sauces
- Confectionary fillings
- Mayonnaise, Ketchup
- Hummus
- Nut paste

Standard execution

- Processing temperature 95 °C
- Main motor 1500/3000 rpm
- Automatically operated bowl tilting
- Automatically operated lid opening/manually closing
- Automatically operated mixing baffle
- Double jacket for insulation
- Shaft seals manually greasable
- Soft touch keyboard FT 3011 for manual operation

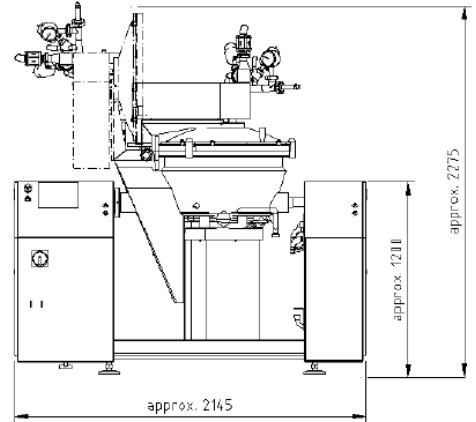
Options

- Main motor 300 - 3000 rpm
- Siemens PLC, operator panel TP 900
- Double jacket heating/cooling
- Direct steam injection
- Water dosing device
- Vacuum system
- Pneumatically operated discharge valve DN 65
- Special automation solutions
- Wide range of accessories (steam filter station, special dosing options, lifting and tilting device, etc.)

Stephan Universal Machine UM 130

Machine data (depending on options)

| | |
|------------------------------------|---|
| Material: product side | 1.4404 (AISI 316 L) or similar |
| non product side | 1.4301 (AISI 304) or similar |
| Shaft seals: main motor | single mechanical seal |
| gear motor | sealing rings option: double mechanical seal |
| Connections: compressed air | 1/8", socket |
| steam supply – injection | DN 32, DIN 11850, welding end |
| steam supply - double jacket | DN 32, DIN 11850, welding end |
| water supply - recipe, vacuum pump | DN 32, DIN 11850, welding end |
| water supply - axial face seal | DN 32, DIN 11850, welding end |
| water supply - double jacket | DN 32, DIN 11850, welding end |
| condensate outlet | DN 25, DIN 11850, welding end |
| residual water sampling (optional) | DN 50, DIN 11850, welding end |



| | | |
|--|-------|---------|
| Bowl content, aprox. | (l) | 120 |
| Batch size, max. | (l) | 90 |
| Net weight, approx. | kg | 1200 |
| Max. operating temperature - bowl | °C | 95/125 |
| Max. operating pressure – bowl | bar g | 0.0/1.5 |
| Max. operating temperature – double jacket | °C | 133 |
| Max. operating pressure – double jacket | bar g | 2.0 |

Energy requirement (depending on options)

| | | | |
|--------------------------------|-----------------------------------|--------|------------------|
| Installed energy, approx. | | kW | 35 |
| Operating voltage / protection | | V/Hz/A | 400/50/100, slow |
| Control cabinet: | protection class | IP | 54 |
| | ambient temperature | °C | 10 - 30 |
| | air humidity | % | 80 |
| Drives: | main motor | kW | 20 |
| | gear motor | kW | 0.55 |
| | vacuum pump | kW | 0.75 |
| Steam: | theoretical requirement | kg/h | 180 |
| | recommended supply | kg/h | 230 |
| | steam supply pressure | bar g | 8-10 |
| | steam pressure at the machine | bar g | 2.5-3.5 |
| Water: | water supply pressure, min. | bar g | 4-6 |
| | water supply-recipe, approx. | l/min | 60 |
| | water supply-vacuum pump, approx. | l/h | 240 |
| | water supply – double jacket | l/h | 2700 |
| | water supply - axial face seal | l/min | 3 |

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