ProXES
your processing partner

TECHNICAL SPECIFICATION.

Stephan Universal Machine UM 200

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
- PLC controlled process sequences

Typical applications

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

Standard execution

- Processing temperature 95 °C
- Main motor 300 - 3000 rpm
- Automatically operated bowl tilting
- Automatically operated lid opening/closing
- Automatically operated mixing baffle
- Double jacket for insulation
- Axial face seal (water flushed)
- Siemens PLC, operator panel TP 900

Options

- Double jacket heating/cooling
- Direct steam injection
- Overpressure execution 125 °C
- 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.)

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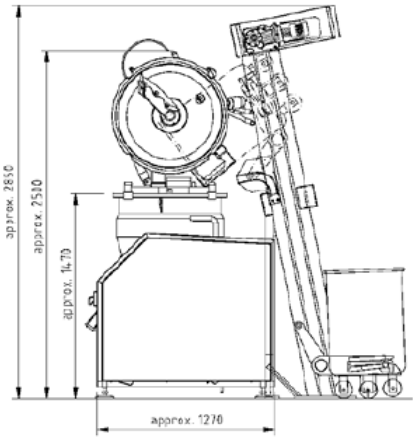

Machine data (depending on options)

Material: product side	1.4404 (AISI 316 L) or similar
non-product side	1.4301 (AISI 304) or similar
main motor	double 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, approx.	(l)	200
Batch size, max. (depending on product)	(l)	150-170
Net weight, approx.	kg	1400
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

Installed energy, approx.		kW	55
Operating voltage / protection		V/Hz/A	400/50/125, slow
Control cabinet:	protection class	IP	54
	ambient temperature	°C	10-30
	air humidity	%	80
Drives:	main motor	kW	50
	gear motor	kW	1.5
	vacuum pump	kW	0.75
Steam:	theoretical requirement	kg/h	255
	recommended supply	kg/h	310
	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	4500
	water supply - axial face seal	l/min	3

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