TECHNICAL SPECIFICATION



STEPHAN Universal Machine UMSK 24



Model STEPHAN UMSK 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:

- Processed chesse
- Ganache
- > Fillings (sweet & spicy)
- > Pastes
- > Hummus
- > Fruit preparations
- Mayonnaise, Ketchup
- Marzipan

Standard Execution:

- > Processing temperature 95 °C
- Main motor 300 3000 rpm
- Soft touch keyboard FT 3011 for manual operation
- Manually operated lid opening / closing
- > Automatically operated mixing baffle
- > Manually operated bowl tilting
- Double jacket, water / steam
- > Direct steam injection
- > Discharge connection with blind stopper
- Pneumatically operated dosing valve
- Vacuum unit

Options:

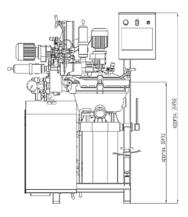
- > Processing temperature 125 °C
- Siemens PLC, operator panel TP 700
- > Water ring vacuum pump
- > Water dosing device
- > Funnel for dosing connection
- Sight glass DN 80 with lamp and wiper
- Pneumatically operated discharge valve DN 65
- > Steam filter station
- Manually or pneumatically operated condenser unit
- Data recording via USB stick
- > Wide range of working tools

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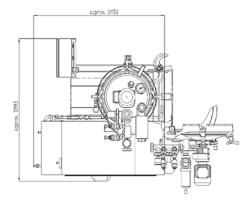


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Dimensions UMSK 24



Overall height: approx. 1650 mm



Machine Data: (depending on options)

Bowl content, approx.	(1)	30	
Batch size (depending on product)	(I)	18	
Net weight, approx.	kg	320	
Max. operating temperature – bowl (option)	°C	95 (125)	
Max. operating pressure – bowl (option)	bar g	0.0 (1.5)	
Max. operating temperature – double jacket	°C	133	
Max. operating pressure – double jacket	bar g	2.0	

product side	1.4301 (AISI 304) or similar
non-product side	1.4301 (AISI 304) or similar
main motor	sealing rings
gear motor	sealing rings
compressed air, pneumatic connection	8 mm
steam supply	½", socket
water supply	DN 15, hose connector
	main motor gear motor : compressed air, pneumatic connection steam supply

Energy requirement: (depending on options)

Operating voltage / rated current	(protection)	V/Hz/A	400/50/19, (slow)
Operating voltage / rated current	(protection)	V/Hz/A	220/60/35, (slow)
Drives:	main motor	kW	7.5
	gear motor	kW	0.37
	vacuum pump (option)	kW	0.75 (50 Hz) 1.1 (60 Hz)
Steam:	theoretical requirement	kg/h	75
	recommended supply	kg/h	85
	steam supply pressure	bar g	4 – 8
	steam pressure machine	bar g	2.0 for double jacket
	steam pressure machine	bar g	1 – 3 for steam nozzle
w w a	water supply pressure, max.	bar g	2.0
	water supply – recipe, approx.	l/min	20
	water supply vacuum pump, approx.	l/h	240
	water supply – double jacket	l/h	750

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