

Stephan Universal Machine UMX 5S



Advantages

- Flexible and multifunctional
- Short batch times
- Operator friendly
- Homogenous mixing
- Efficient cutting
- Stable emulsions

Typical applications:

- Processed cheese
- Dressings
- Sauces
- Mayonnaise
- Hummus
- Confectionary fillings

Standard execution

- Processing temperature 110 °C
- Direct steam injection
- Main motor 300 – 3000 rpm
- Manually tiltable bowl
- Automatically operated mixing baffle
- Double jacket, water / steam
- Stainless steel cover with sight glass
- Vacuum unit
- Siemens Comfort Panel MTP 700 incl. timer and interval function

Options

- Vacuum pump
- Steam filter station
- Steam generator
- Wide range of working tools

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Machine Data

Dimensions (lxwxh)	930x700x842
Material:	
product side	1.4301 (AISI 304) or better
non product side	1.4301 (AISI 304) or better
Steam supply	G 1/4"
Water supply	G 1/4"

Vessel content, approx.	(l)	5
Batch size, max.	(l)	2.5
Net weight, approx.	kg	106
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

Energy requirement

Operating voltage / protection		V/Hz/A	230/50 + 60/10, slow
Control cabinet	protection class	IP	54
Drives	main motor	kW	0.9
	gear motor	kW	0.2
	rotary vane vacuum pump	kW	0.37
Steam	recommended supply	kg/h	20
	steam supply pressure	bar g	3
	steam pressure at the machine	bar g	0.8 double jacket
	steam pressure at the machine	bar g	1.5 steam nozzle
Water	water supply pressure, max.	bar g	0.5
	water supply – double jacket	l/h	250