

# TECHNICAL SPECIFICATION

## STEPHAN Universal Machine UMSK 60 E



*picture: STEPHAN UMSK 60 E*

### Advantages:

- ✓ Flexible and multifunctional
- ✓ Short batch times
- ✓ Economic processing
- ✓ Operator friendly
- ✓ Homogenous mixing
- ✓ Efficient cutting
- ✓ Configurable for many different applications
- ✓ PLC controlled process sequences

### Typical Applications:

- ✓ Processed cheese
- ✓ Butter preparations
- ✓ Fresh cheese preparations
- ✓ Dressings, sauces
- ✓ Confectionery fillings
- ✓ Mayonnaise, ketchup
- ✓ Hommos
- ✓ Marzipan, almond paste
- ✓ Baby food

### Standard Execution:

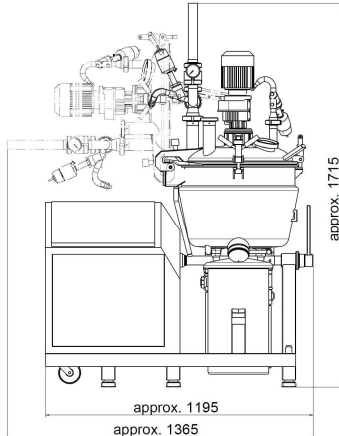
- ✓ Frequency controlled main drive, 300 – 3000 rpm
- ✓ Mixing baffle with direct drive
- ✓ Processing temperature 95 °C
- ✓ Manually operated bowl tilting
- ✓ Vacuum unit
- ✓ Double jacket water / steam
- ✓ Direct steam injection

### Options:

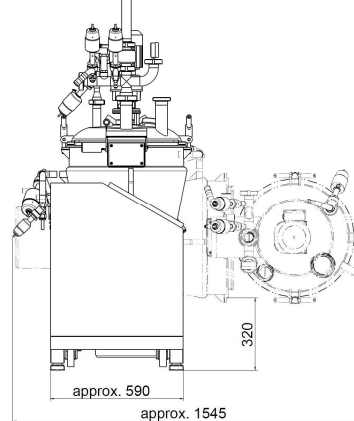
- ✓ Siemens PLC
- ✓ Vacuum unit
- ✓ Vacuum pump
- ✓ Discharge valve DN 65
- ✓ Dosing funnel, 6 l
- ✓ Processing temperature 127 °C
- ✓ Water dosing unit
- ✓ Steam preparation station

# STEPHAN Universal Machine UMSK 60 E

dimensions UMSK 60 E:



overall height with lid open: 1715 mm



## Machine Data:

Bowl content, approx.	(l)	60
Batch size, max.	(l)	40
Max. operating temperature - bowl	°C	127
Max. operating pressure - bowl	bar g	1.5
Max. operating temperature - double jacket	°C	133
Max. operating pressure - double jacket	bar g	2.0

## Material:

- product side	1.4301(AISI 304) or similar
- non-product side	1.4301(AISI 304) or similar

## Shaft seals:

- main motor	sealing rings
- gear motor	sealing rings

## Connections:

- compressed air	9 mm, hose connector
- steam supply	1/2" socket
- water supply, double jacket and vacuum pump	13 mm, hose connector
- water supply, water dosing	DN 25, hose connector

## Energy requirement:

Operating voltage / protection	V/Hz/A	400/50/32, slow
Operating voltage / protection	V/Hz/A	220/60/63 slow

## Drives:

- main motor	kW	8.5
- gear motor	kW	0.37
- vacuum pump	kW	1.1

## Steam:

- theoretical requirement	kg/h	150
- recommended supply	kg/h	175
- steam supply pressure	bar g	4 - 18
- steam pressure at the machine	bar g	2.0 for double jacket
- steam pressure at the machine	bar g	1 - 3 steam nozzle

## Water:

- water supply pressure, max	bar g	2.0
- water supply - vacuum pump, approx.	l/h	240
- water supply - double jacket	l/h	1000