

TECHNICAL SPECIFICATION

STEPHAN Universal Machine UM 44



picture: STEPHAN UM 44

Advantages:

- ✓ Flexible and multifunctional
- ✓ Short batch times
- ✓ Economic processing
- ✓ Operator friendly
- ✓ Homogenous mixing
- ✓ Efficient cutting
- ✓ Stable emulsions
- ✓ Configurable for many different applications

Typical Applications:

- ✓ Dressings, dips, sauces
- ✓ Mayonnaise
- ✓ Pureed food
- ✓ Liver paté
- ✓ Pesto, hommos
- ✓ Fresh cheese preparations
- ✓ Butter preparations
- ✓ Kitchen and catering applications

Standard Execution:

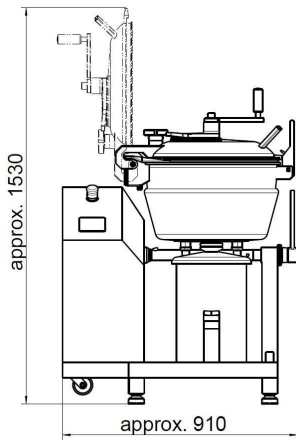
- ✓ Main motor, 1500 / 3000 rpm
- ✓ Touch keyboard
- ✓ Manually operated mixing baffle
- ✓ Manually operated bowl tilting

Options:

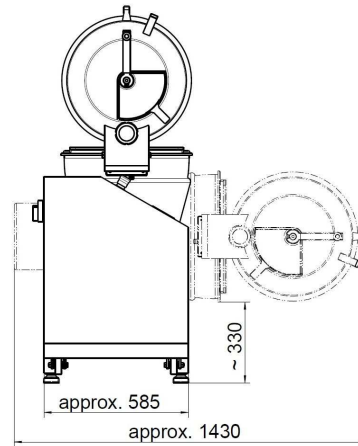
- ✓ Vacuum pump
- ✓ Electrical heating device
- ✓ Double jacket water

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dimensions UM 44:



overall height with lid open: 1530 mm



Machine Data:

Bowl content, approx.	(l)	45
Batch size, max.	(l)	30
net weight, approx.	kg	190
Max. operating temperature - bowl	°C	95
Max. operating pressure - bowl	bar g	0.0
Max. operating temperature - double jacket	°C	95
Max. operating pressure - double jacket	bar g	0.0

Material:

- product side	1.4301(AISI 304)
- non-product side	1.4301(AISI 304)
- main motor	sealing rings
- gear motor	sealing rings

Shaft seals:

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	7.5
- vacuum pump	kW	1.1

Water:

- water supply pressure, max.	bar g	1
- water supply - vacuum pump, approx.	l/h	240
- water supply - double jacket	l/h	750