

TECHNICAL SPECIFICATION

STEPHAN Universal Machine UM 12



picture: STEPHAN UM 12

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
- / Puréed food
- / Liver paté
- / Pesto, hommos
- / Fresh cheese preparations
- / Butter preparations
- / Kitchen and catering applications

Standard Execution:

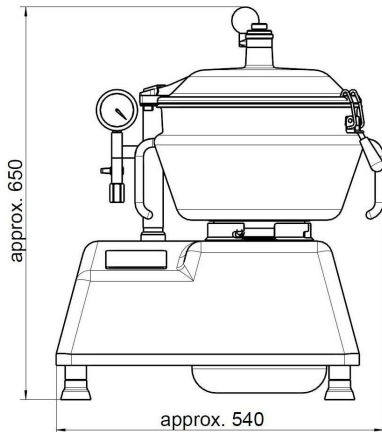
- / Main motor, 1500 – 3000 rpm
- / Touch keyboard
- / Manually removeable bowl
- / Manually operated mixing baffle

Options:

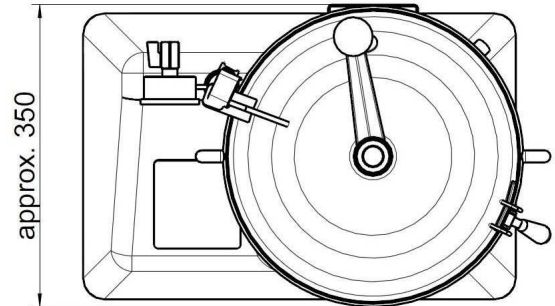
- / Vacuum pump
- / Heating device, electrical water bath
- / Double jacket water
- / Frequency controlled main drive,
300 – 3000 rpm

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dimensions UM 12:



overall height with lid open: 650 mm



Machine Data:

Bowl content, approx.

Batch size, max.

Net weight, approx.

Max. operating temperature - bowl

Max. operating pressure - bowl

Max. operating temperature - double jacket

Max. operating pressure - double jacket

Material: - product side
- non-product side

Shaft seals: - main motor
- gear motor

Energy requirement:

Operating voltage / protection

Operating voltage / protection

Drives: - main motor
- vacuum pump

Water: - water supply pressure, max.
- water supply - double jacket

(l)	12.0
(l)	7.0
kg	38
°C	95
bar g	0.0
°C	95
bar g	0.0

1.4301(AISI 304) / Polycarbonate cover
Polyester housing
sealing rings
sealing rings

V/Hz/A	400/50/16, slow
V/Hz/A	220/60/16, slow
kW	1.8
kW	0.37
bar g	1
l/h	250