

TECHNICAL SPECIFICATION

STEPHAN Universal Machine UM 24



picture: STEPHAN UM 24

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:

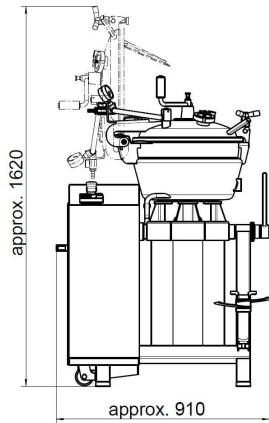
- ✓ Frequency controlled main drive, 300 – 3000 rpm
- ✓ Touch keyboard
- ✓ Manually operated mixing baffle
- ✓ Manually operated bowl titling

Options:

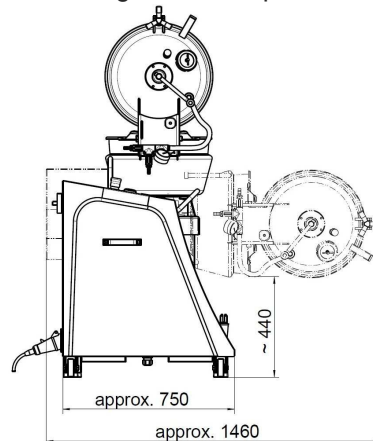
- ✓ Vacuum pump
- ✓ Electrical heating device
- ✓ Double jacket water
- ✓ Sight glass and lamp

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dimensions UM 24:



overall height with lid open: 1620 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 - vacuum pump, approx.
- water supply - double jacket

(l)		30
(l)		18
kg		230
°C		95
bar g		0.0
°C		95
bar g		0.0
		1.4301(AISI 304)
		1.4301(AISI 304)
		sealing rings
		sealing rings
V/Hz/A		400/50/32, slow
V/Hz/A		220/60/60 slow
kW		7.5
kW		1.1
bar g		1
l/h		240
l/h		750