

# TECHNICAL SPECIFICATION

## STEPHAN Universal Machine UM 60 E



picture: STEPHAN UM 60 E

### Advantages:

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

### Typical Applications:

- ✓ Butter preparations
- ✓ Fresh cheese preparations
- ✓ Dressings, dips, sauces
- ✓ Confectionery fillings, ganache
- ✓ Mayonnaise, ketchup
- ✓ Hommos
- ✓ Meat emulsions
- ✓ Liver paté
- ✓ Puréed food

### Standard Execution:

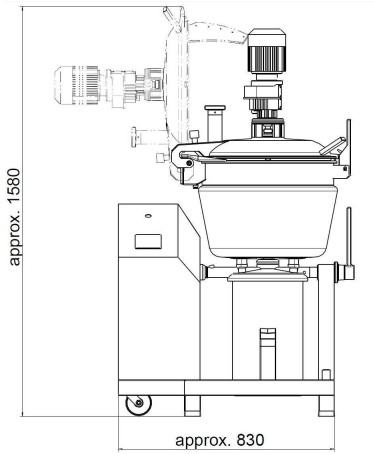
- ✓ Tilttable bowl, manually
- ✓ Main motor 1500 / 3000 rpm

### Options:

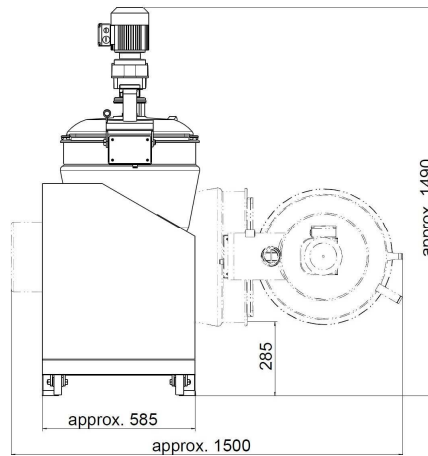
- ✓ Double jacket (water)
- ✓ Vacuum unit DN 50
- ✓ Vacuum pump
- ✓ Electrical heating device
- ✓ Dosing funnel, 6 l
- ✓ Dosing valve DN 50, manually operated
- ✓ Discharge valve

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dimensions UM 60 E:



overall height with lid open: 1580 mm



## Machine Data:

Bowl content, approx.	(l)	60
Batch size, max.	(l)	40
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
<b>Material:</b>		
- product side		1.4301 (AISI 304) or similar
- non-product side		1.4301 (AISI 304) or similar
<b>Shaft seals:</b>		
- main motor		sealing rings
- gear motor		sealing rings
<b>Energy requirement:</b>		
Operating voltage / protection	V/Hz/A	400/50/32, slow
Operating voltage / protection	V/Hz/A	220/60/60, slow
<b>Drives:</b>		
- main motor 50 Hz	kW	9.5
- main motor 60 Hz	kW	11.0
- gear motor	kW	0.37
- vacuum pump	kW	1.1
<b>Water:</b>		
- water supply - vacuum pump, approx.	l/h	240
- water supply - double jacket	l/h	2600