



STEPHAN Cooking Mixer

Constant product quality and efficient production

High Speed Heating - Best Product Quality

▮ Precise process technology gives products of constant and reproducible quality. High quality ready meals, soups, sauces and meat products can be prepared economically. Heating and mixing steps protect quality and efficiency.

The STEPHAN Cooking Mixer has been designed in close cooperation with the food processing industry. ▮

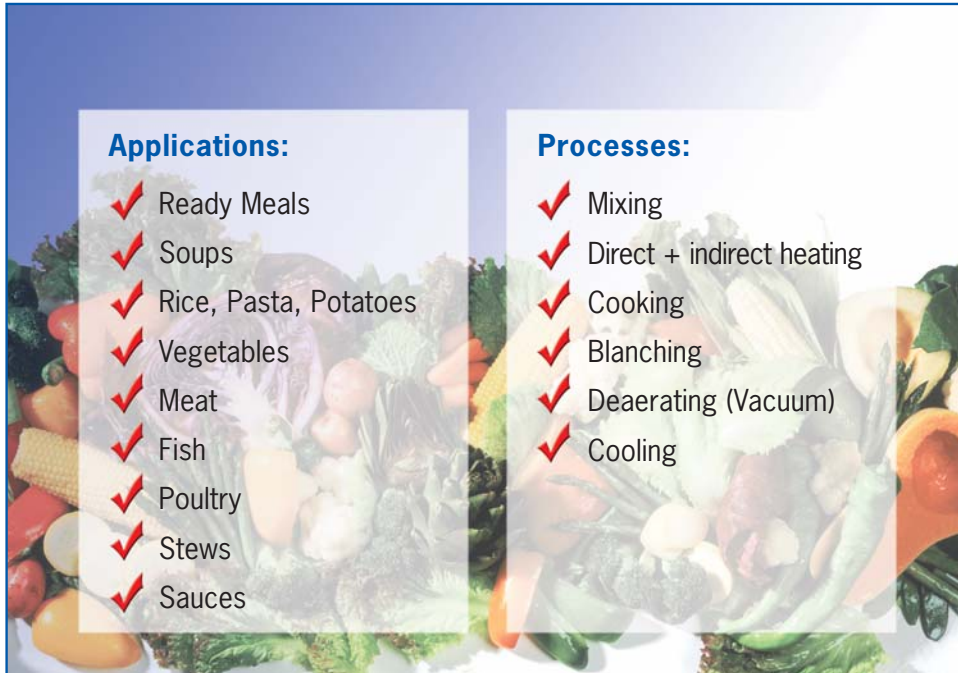
Advantages for your production

- ✓ Easy filling and emptying
- ✓ Gentle as well as effective heating
- ✓ Both gentle and effective mixing
- ✓ Short batch times
- ✓ Prevention of oxidation
- ✓ Flavour saving process
- ✓ Colour saving process
- ✓ Constant product quality
- ✓ Environmentally friendly
- ✓ No steam extractor hood needed

Up to 75% time savings!



Applications and Processings Steps



*flavour and colour
protecting processes*

Design of the Cooking Mixer

! The compact system consists of a tiltable vessel, equipped with a double jacket. The vessel can be closed hermetically by a pneumatically operated lid. The mixing arm is driven by a shaft through the bottom of the vessel. It is equipped with scrapers following the shape of the wall. Deposits on the inner vessel surface are avoided. Direct steam can be injected by means of nozzles in the bottom of the vessel.

The special geometry of the steam nozzles ensures an even distribution of hot steam in the product. The double jacket can be used for indirect heating or cooling.

For optimized charging with raw material the system is equipped with a special charging device. The tiltable vessel can be moved into three positions. The charging position (tilt angle into charging device direction) allows easy filling out of standard containers. The working position (STEPHAN specific inclination) allows gentle but effective mixing.

The discharge position (tilt angle opposite to charging position) supports easy emptying into standard containers. Discharging can be done through the discharge valve or through the opened lid. A sieve integrated in the lid enable discharge of cooking water through the valve. !

Effective heating !

Operating Positions



Charging Position



Working Position



Emptying Position

Technical Data

Type			KM 450	KM 800
Bowl Size	[l]	appr.	450	800
Batch Size	[l]	appr.	300	530
Capacity (depending on product)	[l/h]	appr.	1200	2200
Drive motor	[kW]	appr.	6	10
Steam requirement (8 barg)	[kg/h]	appr.	400	700
Cooling water (double jacket, T=15°C)	[l/min]	appr.	80	160
Cooling water for vacuum pump	[l/min]	appr.	4	8
Recipe water requirement	[l/min]	appr.	60	60

Test Facilities

! The test facilities at our headquarters in Hameln (Germany) is available for feasibility studies and demonstration runs of the Cooking Mixer !

