

Universal Machine UM/SK 200

- Mixing
- Dispersing
- Emulsifying
- Deaerating (Vacuum)
- Cooling
- Size Reduction
- Heating
- Cooking under vacuum / under pressure



Picture: STEPHAN UM/SK 200

Typical Applications:

- Processed Cheese
- All kinds of fresh cheese preparations
- Dressings, sauces
- Baby food
- Confectionery fillings
- Butter preparations
- Almond paste, marzipan
- Mayonnaise, ketchup

Advantages:

- Short batch times
- Configurable for many different applications
- Complete product emptying (minimal losses)
- Energy efficient
- Very few manual operating procedures
- Easy to integrate in a production line
- Production data can be easily transferred to external systems
- Traceability of historical production data
- PLC controlled process sequences

Options:

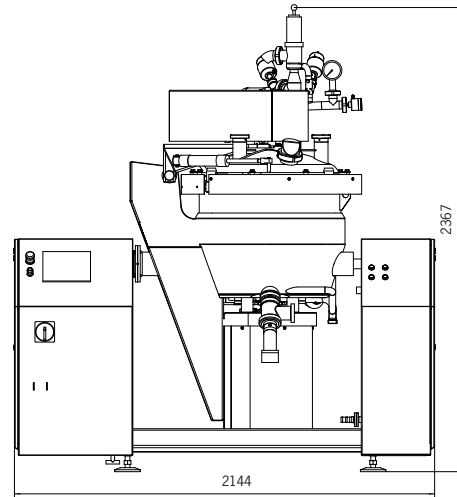
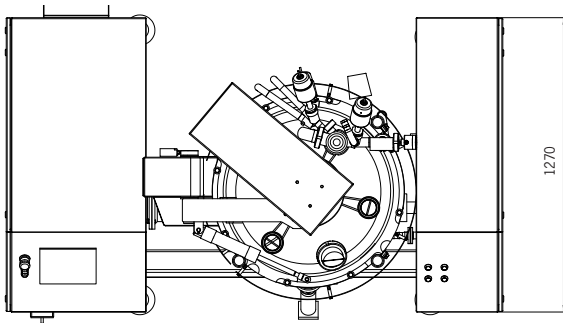
- Vacuum condensor for cooling and dehumidifying
- Charging device
- Discharge pump
- Discharge tank

Standard Execution:

- Frequency controlled main drive included
- Discharge fitting included
- Axial face seal, double active for main motor shaft included
- Siemens PLC and touch panel included

Dimensions UM/SK 200:

overall height with lid open: 2500 mm



Machine Data:

Bowl content	(l) approx.	200
Batch quantity (product-dependant)	(l) max.	150-170
Net weight of machine	kg	(according to design) 1,400
Max. vacuum in the bowl	bar (PSI)	-1 (-14.22)
Max. over pressure in the bowl	bar (PSI)	1.5 (21.75)
Max. operating temperature in the bowl	°C (°F)	125 (257)
Max. operating pressure in the double jacket	bar (PSI)	2.0 (28.44)
Max. operating temperature in the double jacket	°C (°F)	133 (271)
Min./max. compressed air	bar (PSI)	6-8 (85-114)
Guide values for the steam connection		
Steam supply	kg/h	300
Steam feeding-pressure	bar (PSI)	6-8 (85-114)
Steam pressure at the machine	bar (PSI)	2-3.5 (28-50)
Steam supply connection	DN	32
Material specification		product contact parts 1.4404/ AISI 316 L/or higher
Shaft sealings		standard: axial face seal
discharge height - tilting	mm	690
discharge height - valve	mm	690

Energy requirement

Main motor, frequency controlled	kW	55
Mixing baffle drive $n = 24 \text{ min}^{-1}$	kW	1.5
Vacuum pump	kW	0.75
Installed energy	kW approx.	58
Steam – injection	kg/h	240
Steam – double jacket	kg/h	depends on product/batch/process
Water – vacuum pump	l/h approx.	120
Water requirement for recipe	l/min approx.	60
	bar	min 4
Connection for water (recipe)	DN	32
Connection for compressed air	inch	3/8"
Voltage	V/Hz	400/50