



STEPHAN Universal Machine UMSK 24 E

Description:

- For cutting, mixing and emulsifying as well as heating or cooling of food products

The STEPHAN UMSK 24 E is employed if a single machine is required to execute reliably and quickly a wide range of processing functions, such as cutting, fine cutting, mixing, stirring, kneading, making purees and emulsifying, working under vacuum as well as indirect heating/cooling and direct heating.

It is ideal for use in all fields of food processing, e.g. for the production of meat and sausages, convenience food, confectionery and dairy products in particular processed cheese.

The product contact parts of bowl and cover are made of 1.4301 or similar (V2A).

The surface is bead blasted. The bowl is designed with a double jacket for indirect heating/cooling as well as steam injection valves for direct heating of the bowl content mounted in the bottom of the bowl. By this direct steam injection the product can be heated up to 127 °C. The cover is equipped with dosing connection piece DN 32 with pneumatically operated valve, a sight glass and lamp as well as a vacuum unit. The support is made of stainless steel. The working tools are also made of stainless steel and are consisting of a knife shaft and two wave-cut knives as well as a mixing baffle with direct drive. The machine is equipped with a discharge connection DN 65 as well as a tilting device for easy product discharge.

The machine is controlled by soft touch panel 3011. The readout appears in 2 lines in an illuminated LCD display. The operated keys are illuminated as well. A timer and temperature indication are included.

The main motor is equipped with a frequency converter.

Advantages:

- Short batch times
- Energy efficient
- Reduced manual work
- Frequency controlled motor
- Ideal for laboratory use
- Direct steam injection

*Please call us,
we would be pleased
to help you!*

Sales and technical advice:

Phone:

+49 (0)51 51 / 583 - 786

or:

+49 (0)51 51 / 583 - 300

Accessories / options:

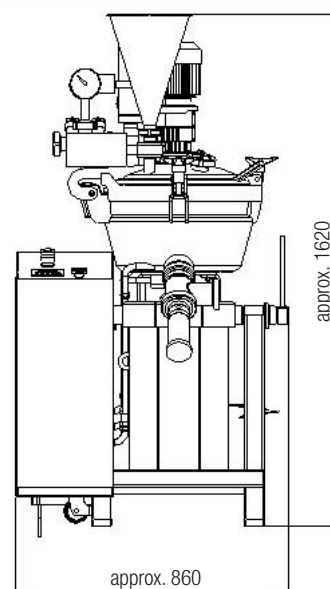
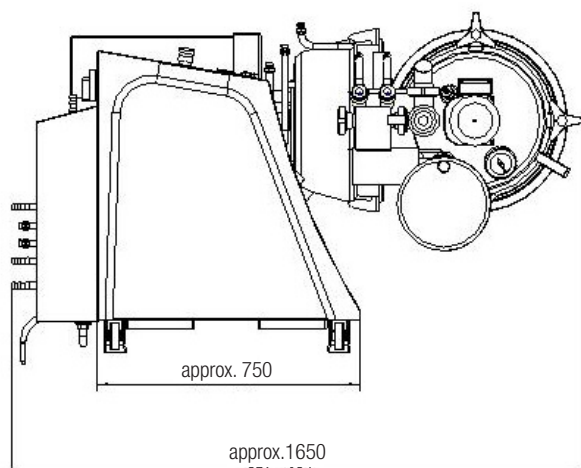
- 3Q8003-99 Three-phases-autotransformer for 200-208-220-230 V/50...60 Hz
- Without Id. No. Discharge valve DN 65
- 2E0104-08 Dosing funnel 6 l for existing connection piece DN 32
- 3H0718-01 Vacuum pump (water)
- 2Q2060-69 Water dosing unit
- 3P2000-06 Steam preparation station/steam cleaner

Working tools:

- 3D8140-01 Knife shaft stainless steel, complete, without knives
- 2D0003-05 Set with 2 knives
- 2D0003-06 Set with 2 wave-cut knives

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Dimensions (mm) UMSK 24 E:



Execution:

Bowl content/batch size	l approx.	30/18 max.
Weight of the machine net	kg	270
Max. permissible operating temperature - bowl	°C (°F)	127 (260)
Max. permissible operating excess pressure - bowl	bar (PSI)	1.5
Required/max. amount of steam - direct steam injection	kg/h	28/75
Max. required amount of steam - double jacket	kg/h	depending on product
Required steam pressure	bar (PSI)	6-8 (85-114)
Required amount of water - water dosing	l/min.	15-25
Required amount of water - vacuum pump	l/min.	2
Compressed air	bar (PSI)	6-8 (85-114)
Operating voltage	V (Hz)	400 (50)
Control voltage	V	24
Fuse protection 400 V/220 V	A time-lag fuse	32
Motor with frequency converter n = 300-3000 U/min	kW	7.5
Material:		
Bowl/cover: stainless steel bead blasted	No.	1.4301 (AISI 306)
Housing/support stainless steel bead blasted	No.	1.4301 (AISI 306)

Order information:

STEPHAN UMSK 24 E

Order no.: SK024-F21223 400 V/50 Hz