

Universal Machine UM/SK 80

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



Typical Applications:

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

Advantages:

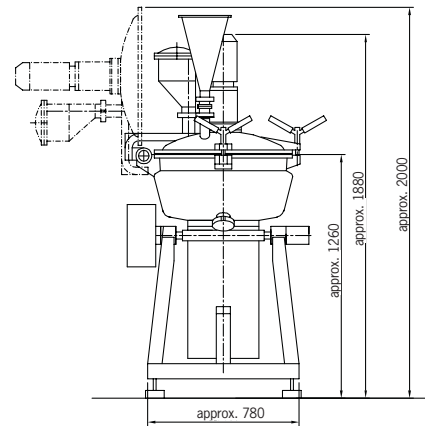
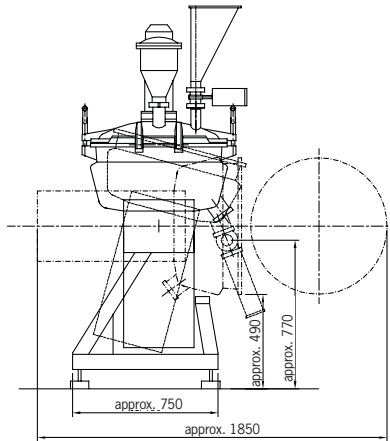
- Short batch times
- Configurable for many different applications
- Complete product emptying (minimal losses)
- Energy efficient
- Very few manual operating procedures
- Easy to integrate in a production line
- Production data can be easily transferred to external systems
- Traceability of historical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

Options:

- Vacuum condensor for cooling and dehumidifying
- Charging device
- Discharge pump
- Discharge tank
- Frequency controlled main drive

Dimensions UM/SK 80:

overall height with lid open: 2000 mm



Machine Data:

| | | |
|---|-----------|------------------------|
| Bowl content | (l) app. | 80 |
| Batch quantity (product-dependant) | (l) max. | 70 |
| Net weight of machine | kg | 800 |
| Max. vacuum in the bowl | bar (PSI) | -1.0 (-14.22) |
| Max. over pressure in the bowl | bar (PSI) | 8.0 (11.6) |
| 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 | 250 |
| Steam feeding-pressure | bar (PSI) | 6-8 (85-114) |
| Steam pressure at the machine | bar (PSI) | 2-3.5 (28.44-50) |
| Steam supply connection | DN | 20 |
| Material specification | | 1.4301/AISI 304 |
| Shaft sealings | | standard: sealing ring |
| discharge height - tilting | mm | 490 |
| discharge height - valve | mm | 770 |

Energy requirement

| | | |
|--|------------|---|
| Main motor n=1500/3000 min ⁻¹ | kW | 18.5/22 |
| Mixing baffle drive n = 24 min ⁻¹ | kW | 0.75 |
| Vacuum pump | kW | 0.75 |
| Installed energy | kW, app. | 26 |
| Steam – injection | kg/h | 200 |
| Steam – double jacket | kg/h | depends on product product/batch/process |
| Water – vacuum pump | l/h app. | 120 |
| Water requirement for recipe | l/min app. | 60 |
| Connection for compressed air | inch | 3/8" |
| Connection for water (recipe) | DN | 20 |
| Voltage | V/Hz | 400/50 |