

TECHNICAL SPECIFICATION

Stephan
food processing machinery

STEPHAN Universal Machine UM 70



3D model STEPHAN UM 70 (with optional accessories)

Advantages:

- ✓ Flexible and multifunctional
- ✓ Short batch times
- ✓ Economic processing
- ✓ Operator friendly
- ✓ Homogenous mixing
- ✓ Efficient cutting
- ✓ Configurable for many different applications
- ✓ Easy to integrate in a production line

Typical Applications:

- ✓ Processed cheese
- ✓ Butter preparations
- ✓ Fresh cheese preparations
- ✓ Dressings, sauces
- ✓ Confectionary fillings
- ✓ Mayonnaise, ketchup
- ✓ Hommos
- ✓ Nut paste

Standard Execution:

- ✓ Processing temperature 95 °C
- ✓ Main motor 300 - 3000 rpm
- ✓ Automatically operated bowl tilting
- ✓ Manually operated lid opening/closing
- ✓ Automatically operated mixing baffle
- ✓ Double jacket for insulation
- ✓ Shaft seals manually greasable
- ✓ Soft touch keyboard FT 3011 for manual operation

Options:

- ✓ Siemens PLC, operator panel TP 900
- ✓ Double jacket heating/cooling
- ✓ Direct steam injection
- ✓ Water dosing device
- ✓ Vacuum system
- ✓ Pneumatically operated discharge valve DN 65
- ✓ Wide range of accessories (steam filter station, dosing hopper and valves, etc.)