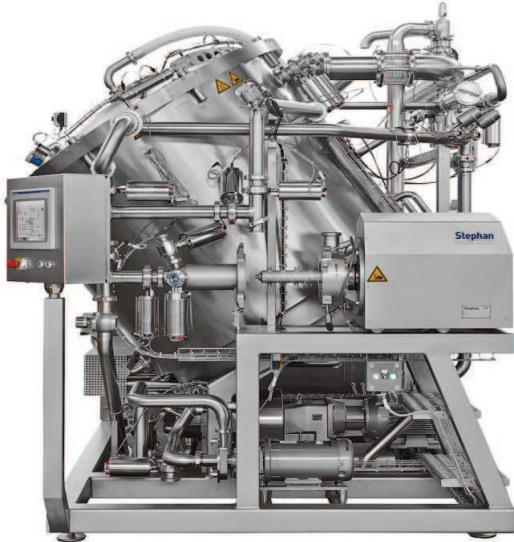
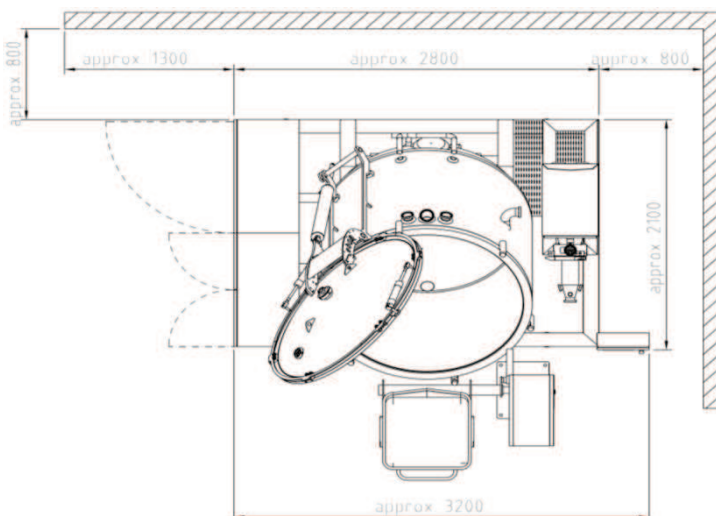
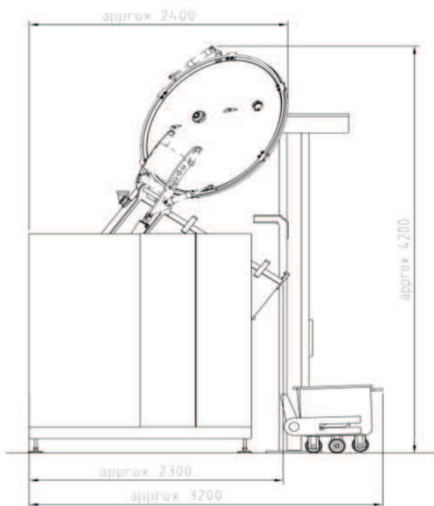


STEPHAN Vacuotherm® System V-MC 1200/150



Example:
Stephan Vacuotherm® System
V-MC 1200/150



Processes:

- ✓ Mixing
- ✓ Cooking
- ✓ Direct steam injection
- ✓ Jacket heating/cooling
- ✓ Vacuum processes
- ✓ Emulsifying
- ✓ Dispersing
- ✓ Size reduction
- ✓ Reduction (Cooking)

Typical Applications:

- ✓ Sauces, soups
- ✓ Ketchup, Salsas
- ✓ Baby food
- ✓ Mayonnaise, dressings
- ✓ Processed cheese
- ✓ Chocolate fillings
- ✓ Fruit preparations

Advantages:

- ✓ Stable emulsions
- ✓ Short batch times
- ✓ Gentle as well as effective heating
- ✓ Optimal powder dispersing
- ✓ Homogenous mixing
- ✓ Oxidation is avoided
- ✓ Constant product quality
- ✓ Good cleanability
- ✓ Easy to operate

Standard Execution:

- ✓ Processing vessel (max. 95 °C operating temp.)
 - ✓ vacuum tight, incl. vacuum system
 - ✓ inclined position
 - ✓ mixing arm with scraper, speed controlled (SC)
- ✓ Positive displacement pump, SC
- ✓ Rotor-stator-system (Stephan Microcut®), SC
- ✓ PLC controlled system
- ✓ Mounted on base frame

Options:

- ✓ Pressure vessel (max. 110 °C operating temp.)
- ✓ Jacketed vessel with insulation
- ✓ Segmented jacket
- ✓ Steam injection nozzles
- ✓ Powder and liquid hoppers
- ✓ Direct metering for liquids
- ✓ Lifting and tilting device
- ✓ Steam conditioning unit
- ✓ Data management solutions
- ✓ Up-stream and down-stream equipment
- ✓ Turn-key processing lines
- ✓ Special customization on request**