

TECHNICAL SPECIFICATION

STEPHAN Universal Machine UM 12



picture: STEPHAN UM 12 with double jacket

Advantages:

- ✓ Flexible and multifunctional
- ✓ Short batch times
- ✓ Economic processing
- ✓ Operator friendly
- ✓ Homogenous mixing
- ✓ Efficient cutting
- ✓ Stable emulsions
- ✓ Configurable for many different applications

Typical Applications:

- ✓ Dressings, dips, sauces
- ✓ Mayonnaise
- ✓ Puréed food
- ✓ Liver paté
- ✓ Pesto, hommos
- ✓ Fresh cheese preparations
- ✓ Butter preparations
- ✓ Kitchen and catering applications

Standard Execution:

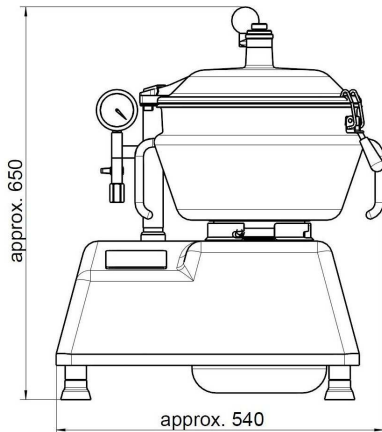
- ✓ Main motor, 1500 – 3000 rpm
- ✓ Touch keyboard
- ✓ Manually removeable bowl
- ✓ Manually operated mixing baffle

Options:

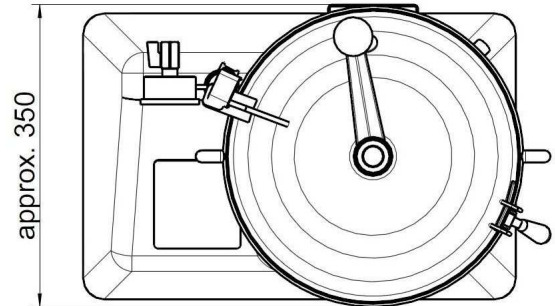
- ✓ Vacuum pump
- ✓ Heating device, electrical water bath
- ✓ Double jacket water
- ✓ Frequency controlled main drive, 300 – 3000 rpm

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dimensions UM 12:



overall height with lid open: 650 mm



Machine Data:

Bowl content, approx.	(l)	12.0
Batch size, max.	(l)	7.0
Net weight, approx.	kg	38
Max. operating temperature - bowl	°C	95
Max. operating pressure - bowl	bar g	0.0
Max. operating temperature - double jacket	°C	95
Max. operating pressure - double jacket	bar g	0.0
Material:		
- product side		1.4301(AISI 304) / Polycarbonate cover
- non-product side		Polyester housing
Shaft seals:		sealing rings
- main motor		sealing rings
- gear motor		
Energy requirement:		
Operating voltage / protection	V/Hz/A	400/50/16, slow
Operating voltage / protection	V/Hz/A	220/60/16, slow
Drives:		
- main motor	kW	1.8
- vacuum pump	kW	0.37
Water:		
- water supply pressure, max.	bar g	1
- water supply - double jacket	l/h	250