

Stephan Universal Machine UMX 5



Advantages

- Flexible and multifunctional
- Short batch times
- Operator friendly
- Homogenous mixing
- Efficient cutting
- Stable emulsions

Typical applications:

- Dressings, Dips
- Ganache
- Mayonnaise
- Hummus
- Fresh Cheese and butter preparations
- Fillings
- Cosmetics

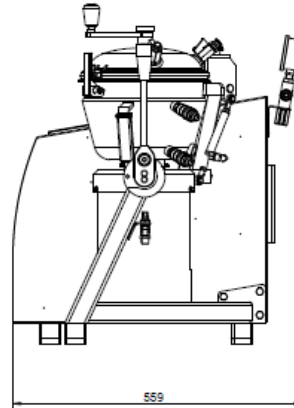
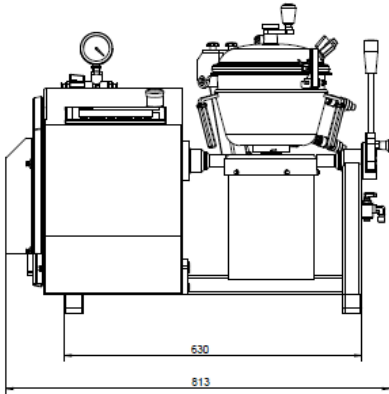
Standard execution

- Main motor 300 – 3000 rpm
- Touch panel KTP 700 incl. timer and interval function
- Manually tiltable bowl
- Manually operated mixing baffle
- Double jacket, water
- Vacuum unit

Options

- Vacuum pump
- Heating device
- Wide range of working tools

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Machine Data (depending on options)

Dimensions (lxwxh)		641x492x795
Vessel content, approx.	(l)	5
Batch size, max.	(l)	2.5
Net weight, approx.	kg	60
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) or similar Polyamide 6 (mixing baffle)
Material: non product side		1.4301 (AISI 304) or similar
Shaft seals: main motor		sealing rings
Shaft seals: mixing baffle		sealing rings

Energy requirement

Operating voltage / protection		V/Hz/A	230/50 + 60/10, slow
Control cabinet	protection class	IP	54
Drives	main motor	kW	0.9
	rotary vane vacuum pump	kW	0.37
Water	water supply pressure, max.	bar g	0.5
	water supply – double jacket	l/h	250