

TECHNICAL SPECIFICATION

STEPHAN Universal Machine UM 74 E



Model STEPHAN UM 74 E (possibly with optional accessories)

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
- › Ganache
- › Fillings (sweet & spicy)
- › Pastes
- › Hummus
- › Fruit preparations
- › Mayonnaise, Ketchup
- › Fresh cheese preparations

Standard Execution:

- › Main motor 300 – 3000 rpm
- › Soft touch keyboard FT 3011 for manual operation
- › Manually operated lid opening / closing
- › Automatically operated mixing baffle
- › Manually operated bowl tilting

Options:

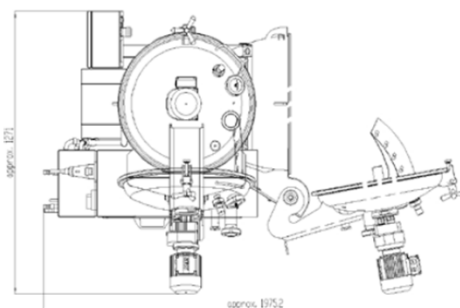
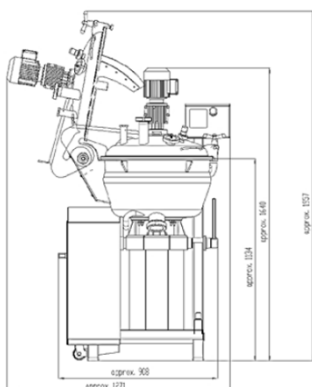
- › Double jacket, water
- › Vacuum unit
- › Water ring vacuum pump
- › Electrical heating device
- › Additional dosing connection
- › Manually operated valve and funnel for dosing connection
- › Sight glass DN 80 with lamp and wiper
- › *Discharge connection DN 65 with blind stopper
- › *Pneumatically operated discharge valve DN 65
- › Inside polished bowl
- › Wide range of working tools

* in combination with double jacket

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Dimensions UM 74 E

Overall height: approx. 1957 mm



Machine Data: (depending on options)

Bowl content, approx.	(l)	70
Batch size (depending on product)	(l)	55
Net weight, approx.	kg	350
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	2.0

Material:	product side	1.4301 (AISI 304) or similar
	non-product side	1.4301 (AISI 304) or similar
Shaft seals:	main motor	sealing rings
	gear motor	sealing rings
Connections:	compressed air, pneumatic connection	8 mm
	steam supply – double jacket	½", socket
	water supply – recipe	19 mm, hose connector
	water supply – vacuum pump	13 mm, hose connector
	water supply – double jacket	19 mm, hose connector

Energy requirement: (depending on options)

Operating voltage / rated current	(protection)	V/Hz/A	400/50/31, (slow)
Operating voltage / rated current	(protection)	V/Hz/A	220/60/49, (slow)
Drives:	main motor	kW	13
	gear motor	kW	0.37
	vacuum pump	kW	0.75 (50 Hz) 1.1 (60 Hz)
Steam:	theoretical requirement	kg/h	180
	recommended supply	kg/h	230
	steam pressure machine	bar g	2.0
Water:	water supply pressure, max.	bar g	2.0
	water supply – recipe, approx.	l/min	20
	water supply vacuum pump, approx.	l/h	240
	water supply – double jacket	l/h	800