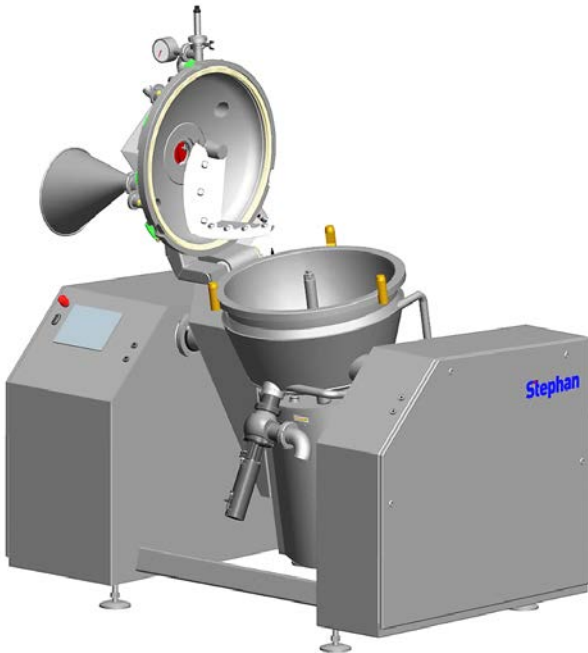


TECHNICAL SPECIFICATION

Stephan
food processing machinery

STEPHAN Universal Machine UM 130



3D model STEPHAN UM 130 (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:

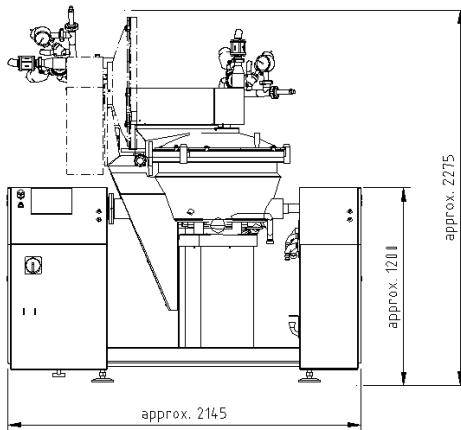
- ✓ Processing temperature 95 °C
- ✓ Main motor 1500/3000 rpm
- ✓ Automatically operated bowl tilting
- ✓ Automatically operated lid opening/manually closing
- ✓ Automatically operated mixing baffle
- ✓ Double jacket for insulation
- ✓ Shaft seals manually greasable
- ✓ Soft touch keyboard FT 3011 for manual operation

Options:

- ✓ Main motor 300 - 3000 rpm
- ✓ Siemens PLC, operator panel TP 900
- ✓ Overpressure execution 125 °C
- ✓ Double jacket heating/cooling
- ✓ Direct steam injection
- ✓ Water dosing device
- ✓ Vacuum system
- ✓ Pneumatically operated discharge valve DN 65
- ✓ Special automation solutions
- ✓ Wide range of accessories (steam filter station, special dosing options, lifting and tilting device, etc.)

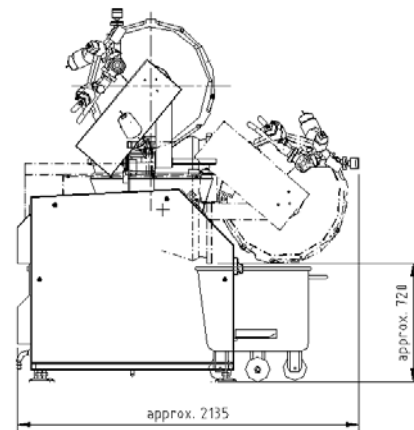
STEPHAN Universal Machine UM 130

Dimensions UM 130: (drawing with optional accessories)



overall height with lid open: approx. 2280 mm

overall height during cover opening: approx. 2290 mm



Machine Data: (depending on options)

Bowl content, approx.

Batch size, max. (depending on product)

Net weight, approx.

Max. operating temperature - bowl

Max. operating pressure - bowl

Max. operating temperature - double jacket

Max. operating pressure - double jacket

Material:

- product side
- non-product side

Shaft seals:

- main motor
- gear motor

Connections:

- compressed air
- steam supply - injection
- steam supply - double jacket
- water supply - recipe, vacuum pump
- water supply - axial face seal
- water supply - double jacket
- condensate outlet
- residual water sampling (optional)

(l)	120
(l)	90
kg	1200
°C	95/125
bar g	0.0/1.5
°C	133
bar g	2.0

1.4404 (AISI 316 L) or similar

1.4301 (AISI 304) or similar

single mechanical seal
sealing rings

option: double mechanical seal
1/8", socket

DN 32, DIN 11850, welding end

DN 32, DIN 11850, welding end

DN 32, DIN 11850, welding end

DN 32, DIN 11850, welding end

DN 32, DIN 11850, welding end

DN 25, DIN 11850, welding end

DN 50, DIN 11850, welding end

Energy requirement: (depending on options)

Installed energy, approx.

Operating voltage / protection

Control cabinet

- protection class
- ambient temperature
- air humidity

Drives:

- main motor
- gear motor
- vacuum pump

Steam:

- theoretical requirement
- recommended supply
- steam supply pressure
- steam pressure at the machine

Water:

- water supply pressure, min.
- water supply - recipe, approx.
- water supply - vacuum pump, approx.
- water supply - double jacket
- water supply - axial face seal

kW	35
V/Hz/A	400/50/100, slow
IP	54
°C	10 - 30
%	80
kW	29/33
kW	1.1
kW	0.75
kg/h	240
kg/h	290
bar g	8 - 10
bar g	2.5 - 3.5
bar g	4 - 6
l/min	60
l/h	240
l/h	4500
l/min	3