

TECHNICAL SPECIFICATION

STEPHAN Vacutherm V-MC 401



3D model V- MC 401 (possible with options)

Advantages:

- ✓ Flexible and multifunctional
- ✓ Short batch times
- ✓ Constant product quality
- ✓ Operator friendly
- ✓ All-in-one process
- ✓ Suitable for CIP cleaning process
- ✓ Configurable for many different applications
- ✓ Easy to integrate in a production line
- ✓ PLC controlled process sequences

Typical Applications:

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

Standard Execution:

- ✓ Processing temperature 95 °C
- ✓ Automatically operated lid opening/closing
- ✓ Automatically operated mixing element
- ✓ Water dosing device, inductive
- ✓ Vacuum unit
- ✓ Siemens PLC with operator panel TP 900
- ✓ Remote access via VPN

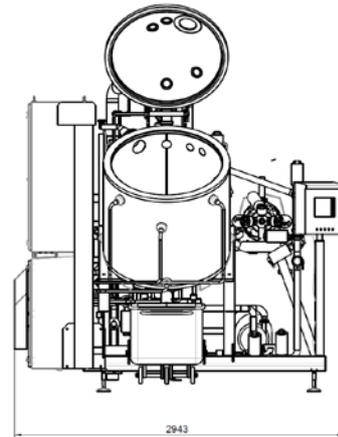
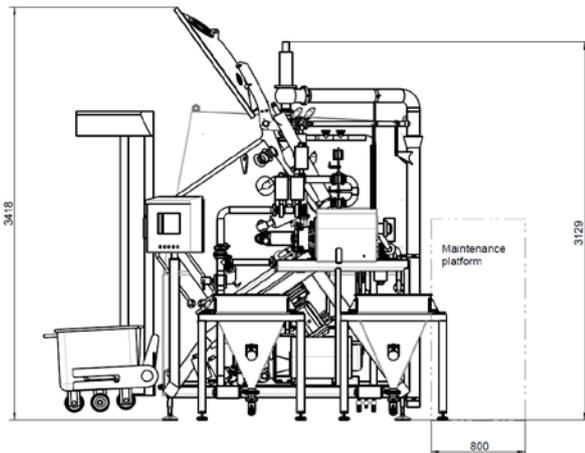
Options:

- ✓ Pressure vessel (max. 110°C operating temperature)
- ✓ Double jacket for indirect heating
- ✓ Segmented jacket
- ✓ Steam injection nozzles
- ✓ Vacuum pump
- ✓ Discharge valve (butterfly or bottom seat valve)
- ✓ Discharge pump
- ✓ Dispersing System (Stephan Microcut - Rotor/Stator)
- ✓ Powder and liquid hoppers
- ✓ Direct metering for liquids
- ✓ Lifting and tilting device
- ✓ Steam filter station
- ✓ Additional automation solutions

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Dimensions V-MC 401: (drawing with optional accessories)

overall height with lid open: approx. 3420 mm (90°)



Machine Data: (depending on options)

Vessel content, approx.

Batch size, max. (depending on product)

Net weight, approx. (depending on options)

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: - gear motor (mixing element)

Connections: - compressed air

- steam supply - injection/double jacket

- water supply - recipe water/vacuum pump

- water supply - double jacket inlet

- water supply - double jacket outlet

- dosing connection - blind

(l)	760
kg	400
kg	2.000
°C	95
bar g	0.0
°C	152
bar g	4

1.4404/1.4571 (AISI 316 L/Ti)
or similar
1.4301 (AISI 304) or similar
single mechanical seal
G 1/4", socket

DN 40, DIN 11850, welding end
DN 65 DIN 11864-1/11853-1

Energy requirement: (depending on options)

Installed energy, approx.

Operating voltage / protection

Control cabinet - protection class

- ambient temperature

- air humidity

Drives: - gear motor (mixing element)

- cover opening

- discharge pump (optional)

- vacuum pump (optional)

- microcut MV 15 (optional)

- CIP pump

Steam: - theoretical requirement

- recommended supply

- steam supply pressure

- steam pressure at the machine

Water: - water supply pressure, min.

- water supply - recipe/CIP approx.

- water supply - vacuum pump, approx.

- water supply - double jacket

kW	24,15
V/Hz/A	400/50/63, slow
IP	65(55)
°C	10 - 30
%	80
kW	3.0
kW	1.4
kW	4.0
kW	0.75
kW	11
kW	4
kg/h	360
kg/h	450
bar g	8 - 10
bar g	2.5 - 3.5
bar g	4 - 6
max. l/h	18.000
l/h	240
l/h	7.000