

STEPHAN Universal Machine UM 24



Description:

• For cutting, mixing and emulsifying of food products

The STEPHAN UM 24 is employed if a single machine is required to execute reliably and quickly a wide range of processing functions, such as cutting, fine cutting, mixing, stirring, kneading, making purees and emulsifying and working under vacuum.

It is ideal for use in all fields of food processing, e.g. for the production of bread and bakery products, meat and sausages, convenience food, confectionery and dairy products.

The product contact parts of bowl and cover are made of 1.4301 or similar (V2A).

The surface is bead blasted. The support is made of stainless steel, too. The working tools are made of stainless steel and are consisting of a knife shaft and two knives as well as a mixing baffle with PFDV scraper for manual handling. A sight glass and a lamp are installed on the cover. The machine is equipped with a tilting device for easy product discharge.

The main motor – equipped with frequency converter - is controlled by soft touch panel 3011. The readout appears in 2 lines in an illuminated LCD display. The operated keys are illuminated as well. A timer is included.

The STEPHAN UM 24 is also available with bowl with double jacket for indirect cooling or heating of the bowl contents – see different identification numbers on 2nd page.

In this case there is existing a temperature indication and the possibility to use a temperature setpoint value for shutoff by soft touch keyboard.

Advantages:

- Stable emulsions
- Homogeneous mixing
- User-friendliness
- Short batch times
- Constant product quality
- Easy to clean

*Please call us,
we would be pleased
to help you!*

Sales and technical advice:

Phone:

+49 (0)51 51 / 583 - 786

or:

+49 (0)51 51 / 583 - 300

Accessories / options:

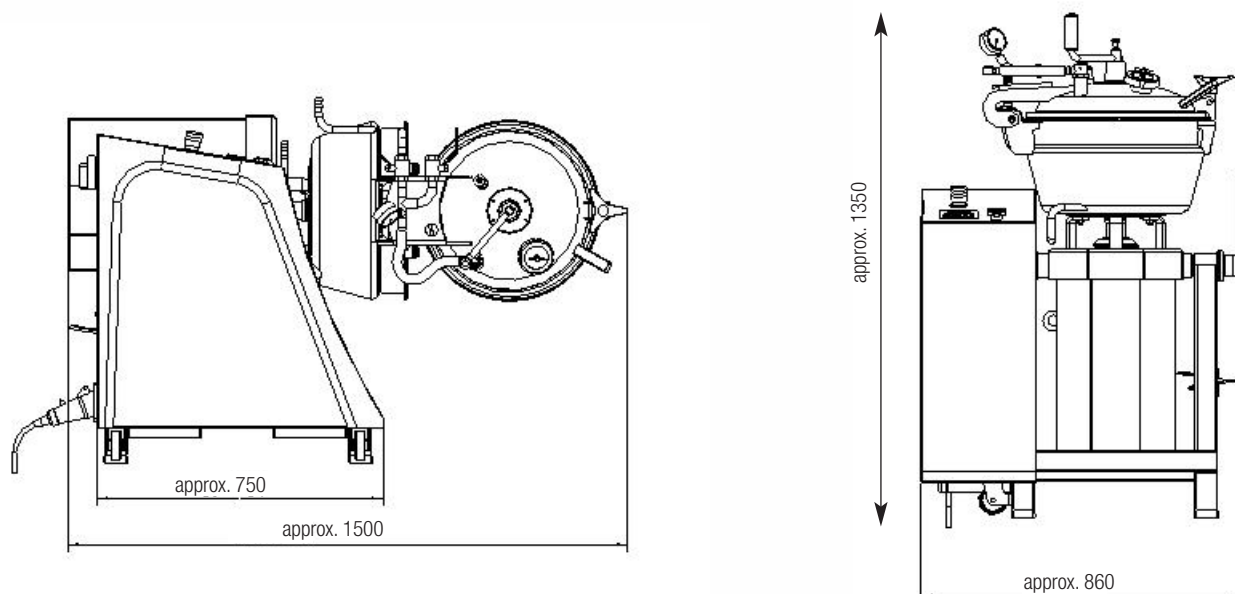
- 3Q8003-99 Three-phases-autotransformer for 200-208-220-230 V/50...60 Hz
- 2N0010-05 Vacuum unit
- 3H0718-01 Vacuum pump (water)
- 3Q2019-01 Heating device - only for UM 24 with double jacket –
- 3A2838-02 Transportation facilities

Working tools:

- 3D8140-01 Knife shaft stainless steel, complete, without knives
- 2D0003-05 Set with 2 knives
- 2D0003-06 Set with 2 wave-cut knives

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Dimensions (mm) UM 24:



Execution:

Bowl content/batch size	l ca.	30/18 max.
Weight of the machine net	kg	230
Max. permissible operating temperature – bowl	°C (°F)	95/203
Max. permissible operating excess pressure – bowl	bar (PS)	0.0
Operating voltage	V (Hz)	400 (50)
Control voltage	V	24
Fuse protection 400 V/220 V	A time-lag fuse	32
Motor with frequency converter n = 300-3000 U/min	kW	7.5

Material:

Bowl stainless steel bead blasted	No.	1.4301 (AISI 306)
Housing/support stainless steel bead blasted	No.	1.4301 (AISI 306)

Order information:

STEPHAN UM 24

Order no.: UM024-F21210 400 V/50 Hz

STEPHAN UM 24 with double jacket bowl

Order no.: UM024-F21220 220 V/60 Hz