

STEPHAN Universal Machine UM 60 E

Description:

• For cutting, mixing and emulsifying of food products

The STEPHAN UM 60 E 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, emulsifying and vacuum processing. It is ideal for use in all fields of food processing, e. g. for the production of bread and bakery products, meat and sausages, delicatessen, confectionery and dairy products.

The product contact parts of the bowl and cover are made of 1.4301 or similar (V2A). The surface is bead blasted. The support is made of stainless steel. The working tools are made of stainless steel and are consisting of a knife shaft and two wide knives as well as a mixing baffle made of stainless steel with direct drive. The machine is equipped with a tilting device for easy product cleanout.

The control of the main motor is made via the touch keyboard FT 3011. The readout appears in 2 lines in an illuminated LCD display. The operating keys are illuminated as well.

STEPHAN UM 60 E is also available with double jacket bowl for indirect cooling and heating of the bowl content - see the different order numbers below mentioned on the back.

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:

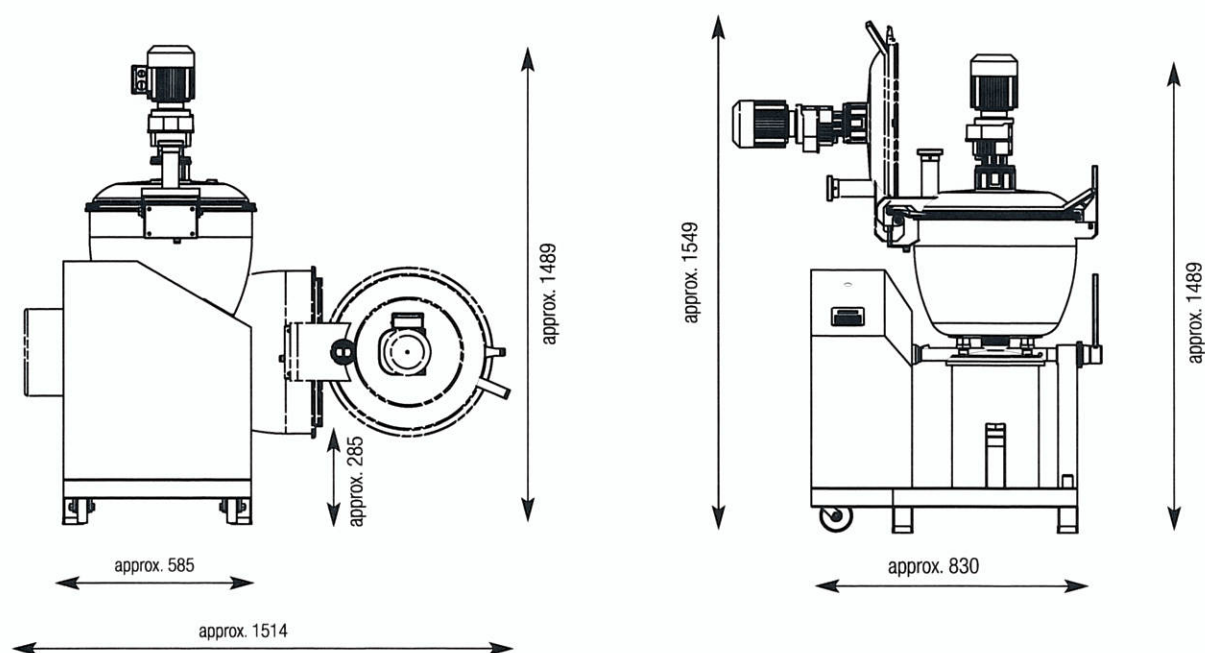
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|-------------|---|
| • 2M1005-01 | Vacuum unit DN 50 |
| • 3H0718-01 | Vacuum pump Lema |
| • 3Q2019-01 | Heating device – only for UM 60 E with double jacket bowl – |
| • 3A2838-01 | Transportation facilities |
| • 2M0607-30 | Connecting piece DN 50 |
| • 2E0104-01 | Funnel 6 l with valve DN 50, manually operated |
| • 2N4500-03 | Lamp for bowl |

Working tools:

- | | |
|-----------------------|--|
| • 3D8155-01 | Knife shaft stainless steel, complete, without knives |
| • 3D0007-05 | Set of 2 wide knives |
| • 3D0006-07 | Set of 2 narrow knives |
| • 3D0007-05/3D0115-05 | Set of 1 wide and 1 angle-bent knife |
| • 3D0007-07 | Set of 2 wide wave cut knives |
| • 3D0006-08 | Set of 2 narrow wave cut knives |
| • 3D4038-03 | Mixing insert stainless steel |
| • 3D4038-01 | Mix- and kneading insert stainless steel for small batches |
| • 3D4038-02 | Mix- and kneading insert stainless steel |

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Dimensions (mm) UM 60 E:



Execution:

Bowl content/ Batch size	l approx.	60/10-40
Weight of the machine net	kg	295
Max. permissible operating temperature bowl	°C (°F)	95/203
Max. permissible operating excess pressure bowl	bar (PSI)	0,0
Operating voltage	V (Hz)	400 (50)/220 (60)
Control voltage	V	24
Fuse protection 400 V/220 V	A time-lag fuse	32/50
Main motor n = 1500/3000 rpm	kW (Hz)	7.5/9.5 (50)
Main motor n = 1800/3600 rpm	kW (Hz)	8.0/11.0 (60)

Material:

Bowl stainless steel bead blasted	W. no.	1.4301 (AISI 304)
Cover plastic	W. no.	1.4301 (AISI 304)
Housing/support plastic	W. no.	1.4301 (AISI 304)

Order information:

STEPHAN UM 60 E	Order no.: UE060-F21110 400 V/50 Hz
STEPHAN UM 60 E	Order no.: UE060-F31110 220 V/60 Hz
STEPHAN UM 60 E double jacket	Order no.: UE060-F21120 400 V/50 Hz
STEPHAN UM 60 E double jacket	Order no.: UE060-F31120 220 V/60 Hz