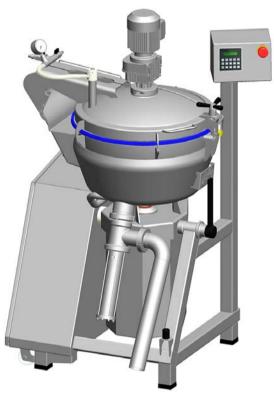
TECHNICAL SPECIFICATION



STEPHAN Universal Machine UM 74 E



3D 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
- Mayonnaise, ketchup
- Puréed food
- Liver paté, meat emulsions
- Pesto
- Fresh cheese preparations
- Liquid butter preparations
- Confectionary fillings, ganache

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

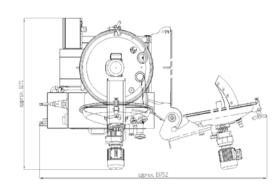
^{*}in combination with double jacket

STEPHAN Universal Machine UM 74 E

Dimensions UM 74 E: (possibly with optional accessories)

apprex. 1134

overall height with lid open: approx. 1957 mm



Machine Data: (depending on options)

Bowl content, approx.	(1)	70
Batch size, max. (depending on product)	(1)	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 sealing rings

- gear motor

Connections: - compressed air, pneumatic connection

- water supply - double jacket

8 mm 1/2", socket - steam supply - double jacket - water supply - recipe 19 mm, hose connector - water supply - vacuum pump 13 mm, hose connector - water supply - double jacket 19 mm, hose connector

V/Hz/A

I/h

Energy requirement: (depending on options)

Operating voltage / rated current, (protection)

Drives:	- main motor	kW	13
	- gear motor	kW	0.37
	 vacuum pump 	kW	0.75
Steam:	 theoretical requirement 	kg/h	180
	 recommended supply 	kg/h	230
	 steam pressure at the 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

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800

400/50/31, (slow)