

STEPHAN Universal Machine UMC 12 in cabinet



Description

• For cutting, mixing and emulsifying of food and cosmetic products

The STEPHAN UMC 12 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 and cosmetic products, e. g. for the production of convenience food, confectionery, dairy products, high quality creams, salves, emulsions, solutions and much more.

The product contact parts of the bowl are made of 1.4301 or similar (V2A). The surface is bead blasted outside and polished inside. The cabinet is made of stainless steel. The working tools are made of stainless steel and are consisting of a knife shaft with one straight and one angle bent wave cut knife as well as a mixing baffle made of polyamide for manual handling. The bowl is manually removable for product cleanout. It is equipped with double jacket (water) for indirect cooling or heating of the bowl contents. For siphoning of liquids there are a vacuum unit and dosing valve mounted on the cover.

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. Furthermore a timer and a temperature indication are included.

In the cabinet are a vacuum pump as well as a heating device installed.

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:

- 2B0101-10 Separate bowl
- 2Q2007-07 Separate temperature feeler
- 2B6252-08 Separate cover
incl. mixing baffle stainless steel 2D2001-10
- 2N4338-11 Connector with locking coupling

Working tools:

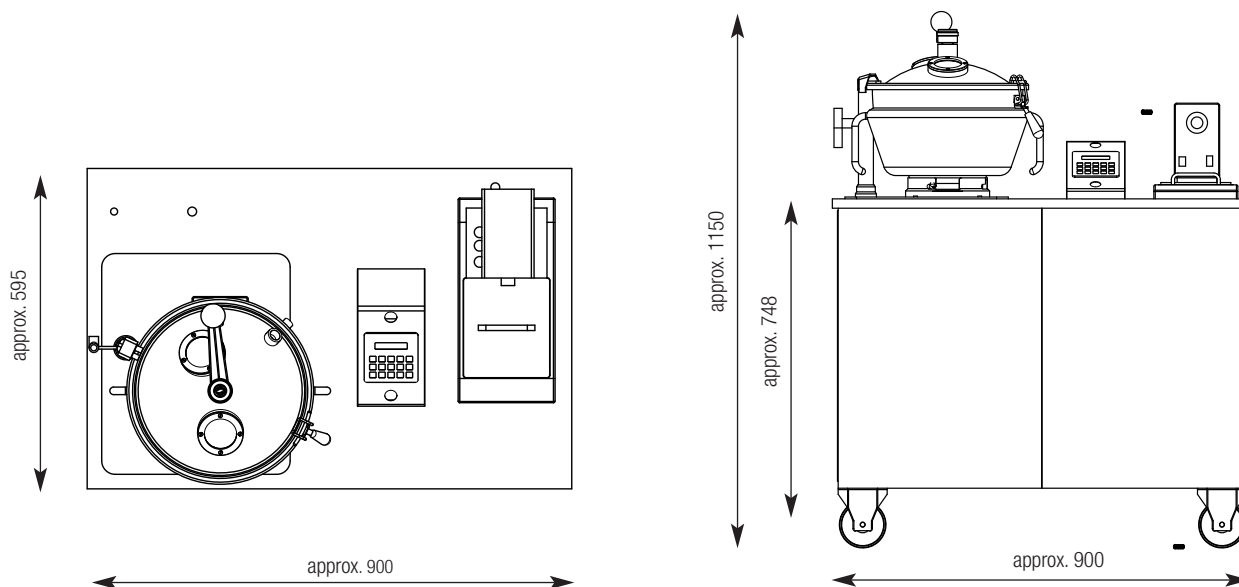
- 3D0185-02 Knife shaft stainless steel, complete, without knives
- 3D4005-01 Mixing insert stainless steel
- 3D4030-01 Stir/knead insert stainless steel
- 3D0001-05 Set of 2 knives
- 3D0001-06 Set of 2 wave-cut knives
- 3D0001-06/3D0002-06 Set of one straight and one angle bent wave cut knife
- 3D4070-03 Granulating insert stainless steel
- 3D4070-05 Emulsifying insert stainless steel



Universal Machine

UMC 12 in cabinet

Dimensions (mm) UMC 12 cabinet:



Execution:

Bowl content/ Batch size	l approx.	12/2-7
Weight of the machine net	kg	75
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	16/16
Main motor with		
Frequency converter n = 300-3000 rpm	kW	1.8

Material:

Bowl	W. no.	1.4301 (AISI 304)
Cover	W. no.	1.4301 (AISI 304)
Cabinet	W. no.	1.4301 (AISI 304)

Order information:

STEPHAN UMC 12 in cabinet

Order no.: **UC012-C21220** 400 V/50 Hz

STEPHAN UMC 12 in cabinet

Order no.: **UC012-C31220** 220 V/60 Hz