

# STEPHAN Universal Machine UMC 5 with double jacket



## Description:

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

The STEPHAN UMC 5 is employed if a single machine is required to undertake 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 1.4571 or similar (VA4). The surface is bead blasted outside and polished inside. The housing is made of plastic. The working tools are made of stainless steel (knife shaft with plastic coating) and are consisting of a knife shaft and two wave-cut knives as well as a mixing baffle made of polyamide for manual handling. The bowl is manually removable for product cleanout. In order to absorb product a vacuum unit and a dosing valve are available.

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 available. The main motor is equipped with frequency control.

## 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:

- |             |  |
|-------------|--|
| • 3B0095-04 | Separate bowl without temperature feeler |
| • 2B0095-04 | Separate bowl with temperature feeler    |
| • 3H0711-03 | Rotary vane vacuum pump                  |
| • 2Q2018-02 | Heating device                           |
| • 2D2002-01 | Mixing baffle stainless steel            |
| • 2D2000-02 | Mixing baffle polyamide                  |
| • 3B6253-10 | Cover polyphenylsulfon                   |
| • 2N4338-11 | Connector with locking coupling          |

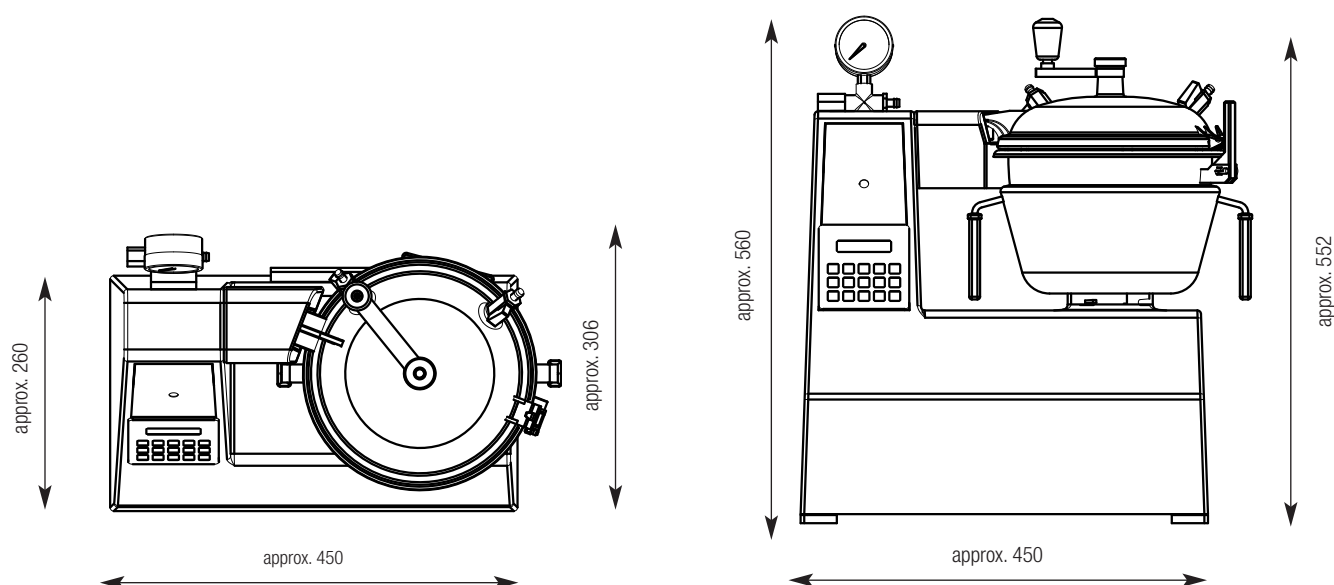
## Working tools:

- |                       |  |
|-----------------------|--|
| • 3D0165-01           | Knife shaft Polyamide/stainless steel, without knives  |
| • 3D0165-02           | Knife shaft Polyamide/stainless steel, without rib, without knives                                       |
| • 3K0310-28/3K0012-03 | Pressure ring and nut for knife shaft  |
| • 3D0165-03           | Knife shaft stainless steel V4A complete, without knives   |
| • 3D4100-04           | Stir/knead insert  |
| • 3D4100-02           | Mixing insert stainless steel  |
| • 3D4100-06           | Emulsifying insert stainless steel   |
| • 3D0024-01/3D0024-10 | Set of 2 knives  |
| • 3D0024-02/3D0024-11 | Set of 2 wave-cut knives   |
| • 3D4101-01           | Emulsifying insert, 4 wings, for small quantities of 200 - 500 g – only in connection with knife shaft – |
| • 3D4100-10           | Granulating insert stainless steel   |



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## Dimensions (mm) UMC 5:



## Execution:

Bowl content/ Batch size	l approx.	5/0.5-2.5
Weight of the machine net	kg	26
Max. permissible operating temperature bowl	°C (°F)	95/203
Max. permissible operating excess pressure bowl	bar (PSI)	0,0
Operating voltage	V (Hz)	230 (50)/220 (60)
Control voltage	V	24
Fuse protection 230 V	A time-lag fuse	16
Main motor with Frequency converter n = 300-3000 rpm	kW	0.75
<b>Material:</b>		
Bowl	W. no.	1.4571 (AISI 316Ti)/1.4541
Cover		Polyphenylsulfon
Housing		Polystyrol

## Order information:

**STEPHAN UMC 5**

Order no.: **UC005-T11220** 230 V/50 Hz or 220 V/60 Hz