

# TECHNICAL SPECIFICATION

## STEPHAN Universal Machine UM 74 E



picture: STEPHAN UM 74 E

### Advantages:

- ✓ Flexible and multifunctional
- ✓ Short batch times
- ✓ Economic processing
- ✓ Operator friendly
- ✓ Homogenous mixing
- ✓ Efficient cutting
- ✓ Configurable for many different applications

### Typical Applications:

- ✓ Butter preparations
- ✓ Fresh cheese preparations
- ✓ Dressings, dips
- ✓ Confectionery fillings, Ganache
- ✓ Mayonnaise
- ✓ Hommos
- ✓ Meat emulsions
- ✓ Liver paté

### Standard Execution:

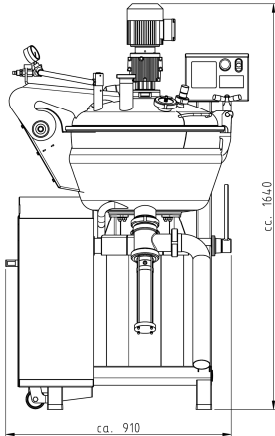
- ✓ Frequency controlled main drive  
300 – 3000 rpm
- ✓ Tilttable bowl, manually

### Options:

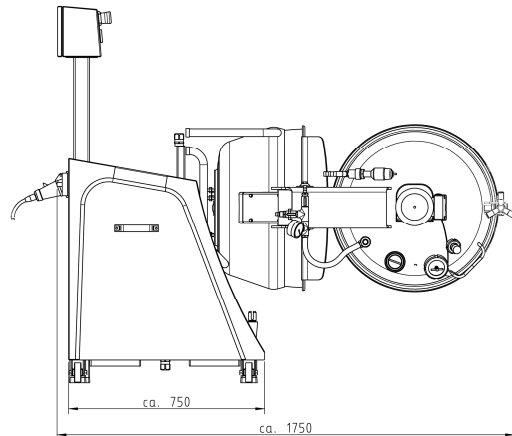
- ✓ Vacuum unit
- ✓ Double jacket heating / cooling
- ✓ Water dosing unit
- ✓ Discharge valve

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dimensions UM 74 E:



overall height with lid open: 1952 mm



## Machine Data:

Bowl content, approx.

Batch size, max.

Net weight, approx.

Max. operating temperature - bowl

Max. operating pressure - bowl

Max. operating temperature - double jacket

Max. operating pressure - double jacket

**Material:** - product side  
- non-product side

**Shaft seals:** - main motor  
- gear motor

**Connections:** - compressed air  
- steam supply - double jacket  
- water supply - recipe  
- water supply - vacuum pump  
- water supply - double jacket

## Energy requirement:

Installed energy, approx.

Operating voltage / protection

**Drives:** - main motor  
- gear motor  
- vacuum pump

**Steam:** - theoretical requirement  
- steam pressure at the machine, max.

**Water:** - water supply pressure, max.  
- water supply - recipe, approx.  
- water supply - vacuum pump, approx.  
- water supply - double jacket

(l)	70
(l)	55
kg	350
°C	95
bar g	0.0
°C	133
bar g	2.0
	1.4404 (AISI 316 L) or similar
	1.4301 (AISI 304) or similar
	sealing rings
	sealing rings
	8 mm, socket
	19 mm, hose connector
	19 mm, hose connector
	13 mm, hose connector
	19 mm, hose connector

kW	13
V/Hz/A	400/50/32, slow
kW	11
kW	0,37
kW	1.1
kg/h	120
bar g	2.0
bar g	2.0
l/min	20
l/h	200
l/h	2600