

# STEPHAN

## Technical Specification

### STEPHAN Universal Machine UM 74



picture: STEPHAN UM 74

#### Typical Applications:

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

#### Advantages:

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

#### Standard Execution:

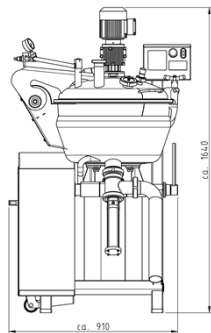
- Frequency controlled main drive, 300 – 3,000 rpm
- Tilttable bowl, manually

#### Options:

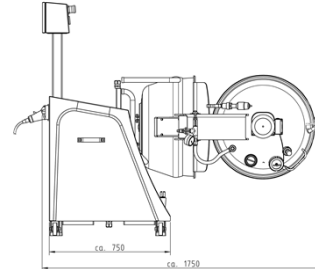
- Vacuum unit
- Double jacket heating / cooling
- Water dosing unit
- Discharge valve

# STEPHAN Universal Machine UM 74

## Dimensions UM 74:



overall height with lid open: 1.960 mm



## Machine Data:

Bowl content/batch size  
Weight of the machine net  
Max. permissible operating temperature - bowl  
Max. permissible operating excess pressure - bowl  
Operating voltage  
Control voltage  
Fuse protection 400 V/220 V  
Motor with frequency converter n = 300-3000 rpm

(l) approx. max	70 / 55
kg	300
°C (°F)	95
bar (PS)	0.0
V (Hz)	400 (50)
V	24
A time-lag fuse	32/63
kW	11

## Material

Bowl stainless steel bead blasted  
Housing/support stainless steel bead blasted

No.	1.4404
No.	1.4301

## Stephan Machinery GmbH

Stephanplatz 2 – 31789 Hameln / Germany

Phone: +49 (0) 51 51/ 58 3-0 - Fax: +49 (0) 51 51 / 58 3-189

info@stephan-machinery.com

www.stephan-machinery.com - www.ima.it

subject to alterations  
REM/SR June 2011