

STEPHAN Universal machine UM 44



Description:

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

The STEPHAN UM 44 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 and emulsifying.

It is ideal for use in all fields of food processing, e.g. for the production of bread and bakery products, meat and sausages, convenience food, confectionery and dairy products.

The product contact parts of the bowl and cover are made of 1.4301 or similar (V2A). The surface is bead blasted. The support is made of stainless steel. The working tools are made of stainless steel and are consisting of a knife shaft and two wide knives as well as a mixing baffle made of polyamide for manual handling. The machine is equipped with a tilting device for easy product cleanout. The machine is also equipped with an openable inspection window for filling ingredients.

Control will be carried out by touch keyboard FT 3011. The readout appears in 2 lines in an illuminated LCD display. Furthermore a timer is available.

The STEPHAN UM 44 is also available with double jacket bowl for indirect cooling or heating of the bowl contents. Please see order numbers on the back.

Advantages:

- Stable emulsions
- Homogeneous mixing
- User-friendliness
- Short batch times
- Constant product quality
- Easy to clean

Accessories / options:

– only for execution with double jacket –

- 2M0616-05 Vacuum unit DN 50
- 3H0718-01 Vacuum pump Lema
- 3Q2019-01 Heating device

*Please call us,
we would be pleased
to help you!*

Sales and technical advice:

Phone:

+49 (0)51 51 / 583 - 786

or:

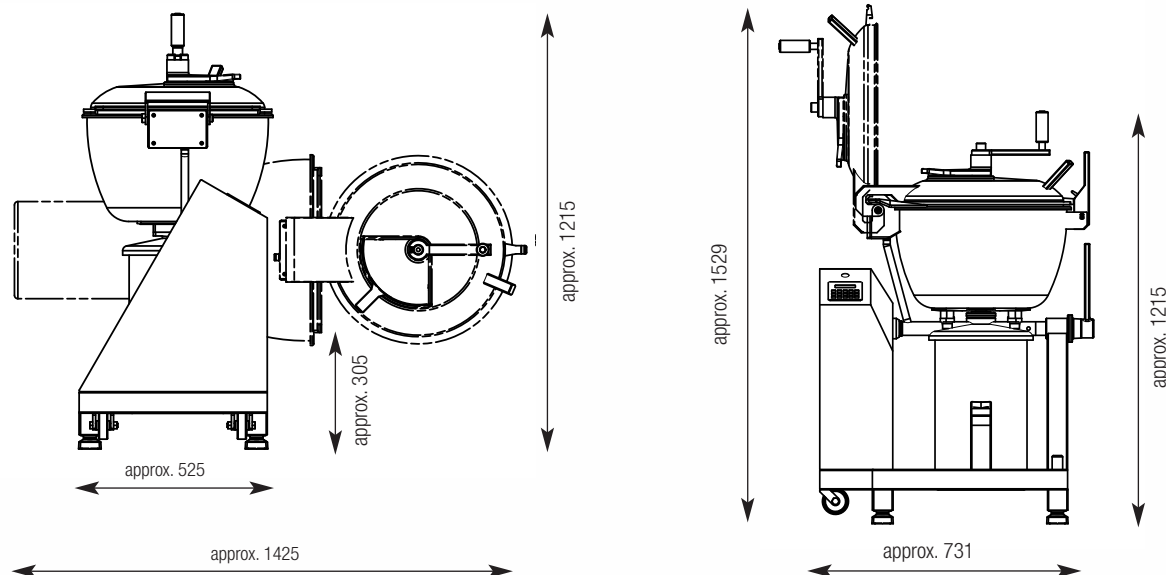
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Working tools:

- 3D8155-01 Knife shaft stainless steel, complete, without knives
- 3D0007-05 Set of 2 wide knives
- 3D0006-07 Set of 2 narrow knives
- 3D0007-05/3D0115-05 Set of 1 wide and 1 angle-bent knife
- 3D0007-07 Set of 2 wide wave cut knives
- 3D0006-08 Set of 2 narrow wave cut knives
- 3D4038-03 Mixing insert stainless steel
- 3D4038-01 Mix- and kneading insert stainless steel for small batches
- 3D4038-02 Mix- and kneading insert stainless steel

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Dimensions (mm) UM 44:



Execution:

Bowl content/ Batch size	l approx.	45/10-30
Weight of the machine net	kg	190
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	32/50
Main motor n = 1500/3000 rpm	kW (Hz)	5.5/7.5 (50)
Main motor n = 1800/3600 rpm	kW (Hz)	6.6/9.0 (60)

Material:

Bowl stainless steel bead blasted	W. no.	1.4301 (AISI 304)
Cover stainless steel bead blasted	W. no.	1.4301 (AISI 304)
Housing/support stainless steel bead blasted	W. no.	1.4301 (AISI 304)

Order information:

STEPHAN UM 44

Order no.: UM044-F21110 400 V/50 Hz

STEPHAN UM 44

Order no.: UM044-F31110 220 V/60 Hz

STEPHAN UM 44 double jacket

Order no.: UM044-F21120 400 V/50 Hz