

Universal Machine UM/SK 80

- Mixing
- Cooling
- Dispersing
- Size Reduction
- Emulsifying
- Heating
- Deaerating (Vacuum)
- Cooking under vacuum / under pressure



Typical Applications:

- Processed Cheese
- All kinds of fresh cheese preparations
- Dressings, sauces
- Baby food
- Confectionery fillings
- Butter preparations
- Almond paste, marzipan
- Mayonnaise, ketchup

Advantages:

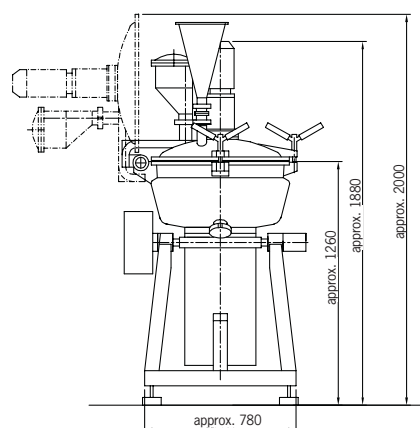
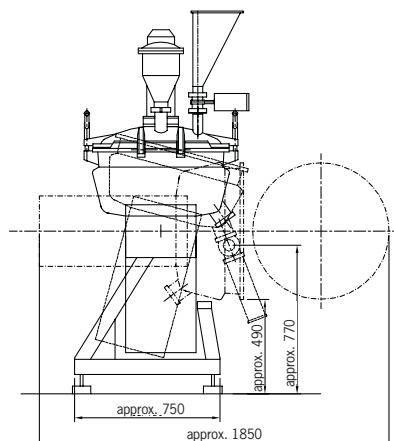
- Short batch times
- Configurable for many different applications
- Complete product emptying (minimal losses)
- Energy efficient
- Very few manual operating procedures
- Easy to integrate in a production line
- Production data can be easily transferred to external systems
- Traceability of historical production data
- PLC controlled process sequences

Options:

- Vacuum condensor for cooling and dehumidifying
- Charging device
- Discharge pump
- Discharge tank
- Frequency controlled main drive

Dimensions UM/SK 80:

overall height with lid open: 2000 mm



Machine Data:

Bowl content	(l) app.	80
Batch quantity (product-dependant)	(l) max.	70
Net weight of machine	kg	800
Max. vacuum in the bowl	bar (PSI)	-1.0 (-14.22)
Max. over pressure in the bowl	bar (PSI)	8.0 (11.6)
Max. operating temperature in the bowl	°C (°F)	125 (257)
Max. operating pressure in the double jacket	bar (PSI)	2.0 (28.44)
Max. operating temperature in the double jacket	°C (°F)	133 (271)
Min./Max. compressed air	bar (PSI)	6-8 (85-114)

Guide values for the steam connection

Steam supply	kg/h	250
Steam feeding-pressure	bar (PSI)	6-8 (85-114)
Steam pressure at the machine	bar (PSI)	2-3.5 (28.44-50)
Steam supply connection	DN	20
Material specification		1.4301/AISI 304
Shaft sealings		standard: sealing ring
discharge height - tilting	mm	490
discharge height - valve	mm	770

Energy requirement

Main motor n=1500/3000 min ⁻¹	kW	18.5/22
Mixing baffle drive n = 24 min ⁻¹	kW	0.75
Vacuum pump	kW	0.75
Installed energy	kW, app.	26
Steam – injection	kg/h	200
Steam – double jacket	kg/h	depends on product product/batch/process
Water – vacuum pump	l/h app.	120
Water requirement for recipe	l/min app.	60
Connection for compressed air	inch	3/8"
Connection for water (recipe)	DN	20
Voltage	V/Hz	400/50