

Ganache and Chocolate filling, Almond and Nut Grinding, Nuts Paste, Dough, Biscuit Rework, Puree etc

SPECIAL OFFER - Exhibition Unit - Unused

STEPHAN UNIVERSAL MACHINE – UM-12 with double jacket



EXECUTION

Working temperature max. 95 degrees C
Working overpressure max. 0 bar
Product contacting components 1.4301 or similar (V2A)
Surface outside ceramic blasted and Surface inside ceramic blasted
Machine chassis plastic

MAIN MOTOR

Mounted in the machine chassis
With direct drive of knife shaft
Bowl receiver with bayonet fixing Type 112M 50-4
60 Hz = 1800/3450 rpm, 1.5/1.9 kW
Braking via electronic brake
Sealing rings for main motor

WORKING TOOLS

Knife shaft stainless steel inserted at knife shaft with 2 knives
Mixing baffle Polyamide for manual operation

BOWL

Stainless steel, arrested at main motor
Manually removable for product discharging

Double jacket - water –

for indirect cooling or warming up of the bowl contents.
With connection for temperature feeler

TEMPERATURE FEELER

Finger feeler PT100 2L Mounted in the bowl
Temperature indication via Soft touch keyboard

DOSING VALVE

For dosing liquids mounted on the cover

VACUUM UNIT

With manometer, quick coupling and Shut-off valve

ELECTRICAL CONTROL

Operating voltage: 220 V, 60Hz, three-phase AC
Control Voltage: 24V
Load part contactor control
Control part via soft touch keyboard FT 3011
With 2 lines text indication in lightened LCD display
Operating buttons lightened
for manual operation of main motor including timer,
Temperature indication range -20 to +95 degrees C
Emergency button

**Net Price
Euro 6,762**