

Ideally for Vegetable Processing, Mayonnasie, Compsite Butter, Fruit/Paste, Seasoning, Sauces, Almond Paste, Ganache etc

**SPECIAL OFFER - Exhibition Unit - Unused**

**STEPHAN TABLE TOP CUTTER – UM12 PRIME CUT**



For cutting, mixing and emulsifying

For production of: \_\_\_\_\_

Meat and sausages

Dairy products

Delicatessen products

Confectionery and Bakery products

Bowl contents: approx. 12 liters

Batch size: max. 7.0 liters

**EXECUTION**

Working temperature max. 95 degrees C

Working overpressure max. 0 bar

Product contacting components 1.4301 or similar (V2A)

Surface outside ceramic blasted

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 50-4/2

**50 Hz = 1500/3000 rpm, 1.5/1.9 kW**

with electronic brake

Sealing rings for main motor

**WORKING TOOLS**

Knife shaft

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

**COVER**

Polycarbonate transparent, removable mounted at the bowl

**ELECTRICAL CONTROL**

**Operating voltage: 400V, 50Hz, three-phase AC**

Control Voltage: 200 – 230V AC

Load part contractor control

Control part via push button and cam-switch

for manual operation of main motor

