

Universal Machine UM/SK 60

- 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:

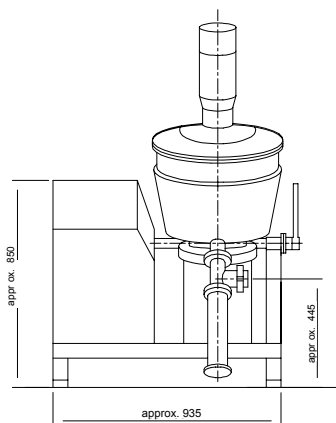
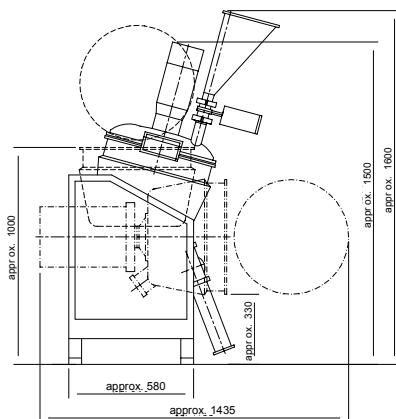
- Short batch times
- Configurable for many different applications
- Complete product emptying (minimal losses)
- Energy efficient
- Very few manual operating procedures

Options:

- Vacuum condensor for cooling and dehumidifying
- Discharge pump
- Discharge tank
- Frequency controlled main drive
- Production data can be easily transferred to external systems
- PLC controlled process sequences

Dimensions UM/SK 60:

overall height with lid open: 1600 mm



Machine Data:

| | | |
|---|-----------|---|
| Bowl content | (l) app. | 60 |
| Batch quantity (product-dependant) | (l) max. | 40 |
| Net weight of machine | kg | (according to design) 285 |
| Max. vacuum in the bowl | bar (PSI) | -1.0 (-14.22) |
| Max. over pressure in the bowl | bar (PSI) | 0 (0) |
| Max. operating temperature in the bowl | °C (°F) | 95 (203) |
| Max. operating pressure in the double jacket | bar (PSI) | 2 (28.44) |
| Max. operating temperature in the double jacket | °C (°F) | 133 (271) |
| Min./ max. compressed air | bar (PSI) | 6.0 (85-114) |
| Guide values for the steam connection | | |
| Steam supply | kg/h | 240 |
| Steam feeding-pressure | bar (PSI) | 6.0 - 8.0 (85-114) |
| Steam pressure at the machine | bar (PSI) | 4/57 |
| Steam supply connection | inch | 1/2" |
| Material specification | | product contact parts 1.4301/ AISI 304 |
| Shaft sealing | | sealing ring |
| Discharge height - tilting | mm | 330 |
| Discharge height - valve | mm | 445 |

Energy requirement

| | | |
|--|------------|--------------------|
| Main motor n =1500/3000 min ⁻¹ | kW | 5.5/7.5 |
| Mixing baffle drive n = 24 min ⁻¹ | kW | 0.37 |
| Vacuum pump | kW | 0.75 |
| Installed energy | kW app. | 9.5 |
| Steam - injection | kg/h | 150 |
| Steam - double jacket | kg/h | depends on product |
| 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 |