

STEPHAN Cooking Mixer KM 450 (300 l net volume)

- Mixing
- Heating (direct/indirect)
- Deaerating (Vacuum)
- Cooking
- Pressurized processes



Picture: STEPHAN Cooking Mixer KM 450

Typical Applications:

- Ready meals
- Soups
- Rice, pasta, potatoes
- Vegetables
- Meat
- Poultry
- Stews
- Sauces

Advantages:

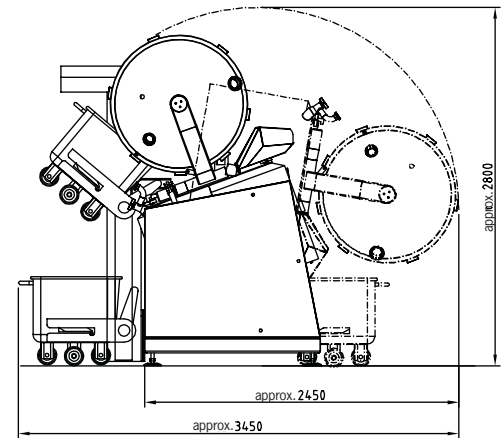
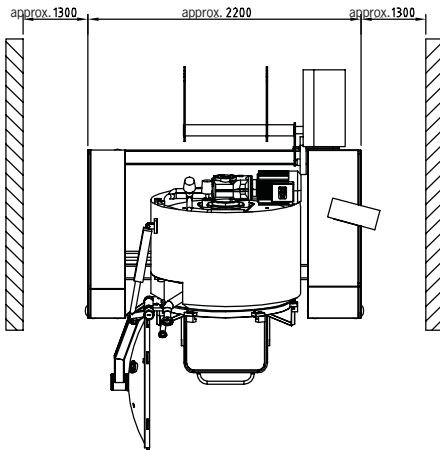
- Easy filling and emptying
- Short batch times
- Gentle as well as effective heating
- Both gentle and effective mixing
- Prevention of oxidation
- Flavour saving process
- Colour saving process
- Constant product quality
- Good cleanability
- Easy to operate
- No steam extractor hood needed

Options:

- Lifting and tilting device
- Steam conditioning unit
- Load cells
- non-tiltable design with discharge pump on request

Dimensions KM 450:

overall height with lid open: 2800 mm



Machine Data:

Batch size, max.		(kg)	330
Batch size, max.		(l)	300
Capacity, max.		(l/h)	1200
Net weight, appr.		(kg)	2200
Max. operating temperature (Cooking Mixer vessel)		°C (°F)	110 (230)
Max. operating pressure (vessel jacket)	<i>standard</i>	barg (PSI)	4 (58)
	<i>option</i>	barg (PSI)	-
Max. operating temperature (vessel jacket)	<i>standard</i>	°C (°F)	150 (302)
	<i>option</i>	°C (°F)	-
Material:	<ul style="list-style-type: none"> • product side • non-product side • elastomers, product side 		1.4571 (AISI 316) or similar, 1.4301 (AISI 304) or similar HNBR, EPDM, FKM, Viton, PVDF
Shaft seals:	<ul style="list-style-type: none"> • Cooking Mixer vessel 		single mechanical seal
Connections:	<ul style="list-style-type: none"> • compressed air • steam supply • water supply – recipe • water supply – jacket in and out • drain connection 		G 1/4" DN 32, DIN 11850, row 2, welding end DN 40, DIN 11850, row 2, welding end DN 32, DIN 11850, row 2, welding end DN 50, DIN 11851 connection piece

Energy requirement

Installed energy, appr.		kW	11
Operating voltage / Protection		V/Hz / A	400/50 / 32 A, slow
Drive motors:	<ul style="list-style-type: none"> • mixing element, speed controlled • vacuum pump • linear actuator - bowl • linear actuator - cover • lifting / tilting device 	kW	5.5 0.75 0.55 0.9 0.75
Steam:	<ul style="list-style-type: none"> • theoretical requirement • recommended supply • steam supply pressure 	kg/h kg/h <i>standard</i> barg (PSI) <i>option</i> barg (PSI)	360 430 8 – 10 (116 - 145) -
Water:	<ul style="list-style-type: none"> • water supply pressure • water supply - recipe - • water supply - vacuum pump - • water supply - jacket 	barg (PSI) l/h l/h l/h	4 (58) 6000 120 7000