STEPHAN Cooking Mixer KM 1200 (1200 l net volume)

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

Picture: STEPHAN Cooking Mixer KM 450

Typical Applications:

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

Advantages:

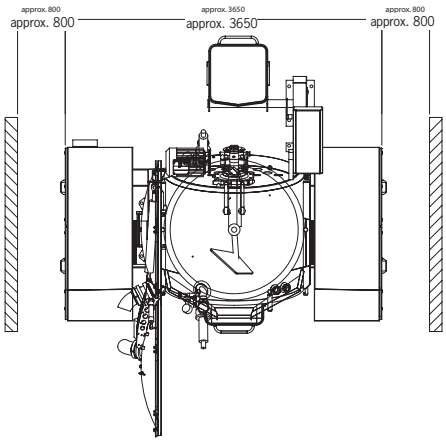
- Easy filling and emptying
- Short batch times
- Gentle as well as effective heating
- Both gentle and effective mixing
- Prevention of oxidation
- Flavour saving process
- Colour saving process
- Constant product quality
- Good cleanability
- Easy to operate
- No steam extractor hood needed

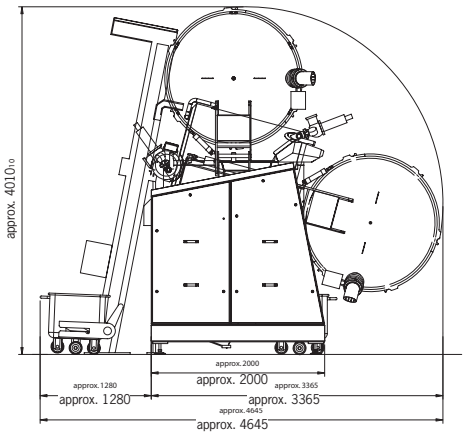
Options:

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

Dimensions KM 1200:

overall hight with lid open: 4010 mm





Machine Data:

Batch size, max.			(kg)	1320
Batch size, max.			(l)	1200
Capacity, max.			(l/h)	4000
Net weight, appr.			(kg)	4300
Max. operating temperature (Cooking Mixer vessel)			°C (°F)	110 (230)
Max. operating pressure (vessel jacket)		*standard*	barg (PSI)	4 (58)
		option	barg (PSI)	10 (146)
Max. operating temperature (vessel jacket)		*standard*	°C (°F)	150 (302)
		option	°C (°F)	180 (356)
Material:	• product side			1.4571 (AISI 316) or similar,
	• non-product side			1.4301 (AISI 304) or similar
	• elastomers, product side			HNBR, EPDM, FKM, Viton, PVDF
Shaft seals:	• Cooking Mixer vessel			single mechanical seal
Connections:	• compressed air			G 1/4"
	• steam supply			DN 50, DIN 11850, row 2, welding end
	• water supply – recipe			DN 50, DIN 11850, row 2, welding end
	• water supply – jacket in and out			DN 50, DIN 11850, row 2, welding end
	• drain connection			DN 65, DIN 11851 connection piece

Energy requirement

Installed energy, appr.			kW	25
Operating voltage / Protection			V/Hz / A	400/50 / 63 A, slow
Drive motors:	• mixing element, speed controlled		kW	11
	• vacuum pump		kW	2.2
	• linear actuator - bowl		kW	2.2
	• linear actuator - cover		kW	2.5
	• lifting / tilting device		kW	1.5
Steam:	• theoretical requirement		kg/h	1350
	• recommended supply		kg/h	1620
	• steam supply pressure	*standard*	barg (PSI)	8 - 10 (116 - 145)
		option	barg (PSI)	11 - 12 (160 - 175)
Water:	• water supply pressure		barg (PSI)	4 (58)
	• water supply - recipe -		l/h	18000
	• water supply - vacuum pump -		l/h	240
	• water supply - jacket		l/h	15000

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Stephan Machinery GmbH & Co.
Stephanplatz 2 • D-31789 Hameln
phone: +49 (0) 51 51 / 583 - 0 • fax: +49 (0) 51 51 / 583 - 189
info@stephan-machinery.com. • www.stephan-machinery.com