

# STEPHAN Cooking Mixer KM 800 (800 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

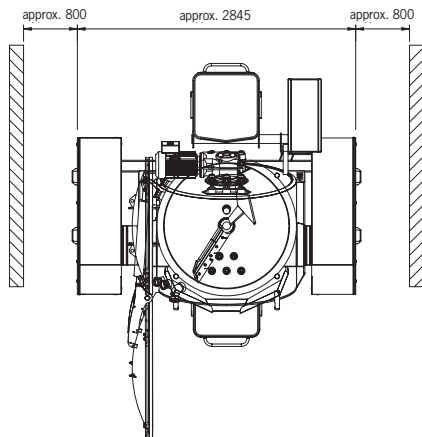
## Advantages:

- 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

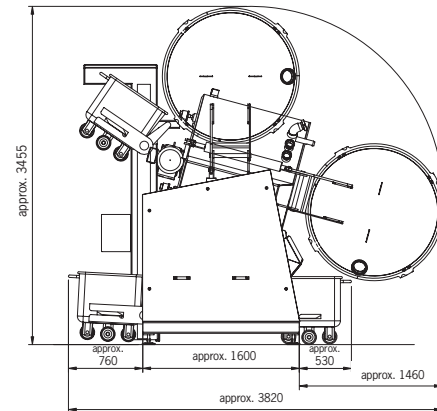
## Options:

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

## Dimensions KM 800:



overall height with lid open: 3455 mm



## Machine Data:

Batch size, max.	(kg)	880
Batch size, max.	(l)	800
Capacity, max.	(l/h)	3000
Net weight, appr.	(kg)	3700
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)	10 (146)
Max. operating temperature (vessel jacket)	<i>standard</i> °C (°F)	150 (302)
	<i>option</i> °C (°F)	180 (356)
<b>Material:</b>	<ul style="list-style-type: none"> <li>• product side</li> <li>• non-product side</li> <li>• elastomers, product side</li> </ul>	1.4571 (AISI 316) or similar, 1.4301 (AISI 304) or similar HNBR, EPDM, FKM, Viton, PVDF
<b>Shaft seals:</b>	• Cooking Mixer vessel	single mechanical seal
<b>Connections:</b>	<ul style="list-style-type: none"> <li>• compressed air</li> <li>• steam supply</li> <li>• water supply – recipe</li> <li>• water supply – jacket in and out</li> <li>• drain connection</li> </ul>	G 1/4" DN 40, DIN 11850, row 2, welding end DN 40, DIN 11850, row 2, welding end DN 40, DIN 11850, row 2, welding end DN 65, DIN 11851 connection piece

## Energy requirement

Installed energy, appr.	kW	21
Operating voltage / Protection	V/Hz / A	400/50 / 50 A, slow
<b>Drive motors:</b>		
• mixing element, speed controlled	kW	7.5
• vacuum pump	kW	1.5
• linear actuator - bowl	kW	4.2
• linear actuator - cover	kW	2.5
• lifting / tilting device	kW	1.0
<b>Steam:</b>		
• theoretical requirement	kg/h	750
• recommended supply	kg/h	900
• steam supply pressure	<i>standard</i> barg (PSI)	8 – 10 (116 - 145)
	<i>option</i> barg (PSI)	11 – 12 (160 - 175)
<b>Water:</b>		
• water supply pressure	barg (PSI)	4 (58)
• water supply - recipe -	l/h	12000
• water supply - vacuum pump -	l/h	240
• water supply - jacket	l/h	10000