

Combicut TC/SK 300

- Mixing
- Cooling
- Dispersing
- Size Reduction
- Emulsifying
- Heating
- Deaerating (Vacuum)
- Cooking under vacuum / under pressure



Picture: STEPHAN TC/SK 300

Typical Applications:

- Processed Cheese
- All kinds of fresh cheese preparations
- Imitation cheese, Pasta filata
- Cold pack cheese
- Dressings, sauces
- Baby food
- Confectionery fillings
- Butter preparations
- Almond paste, marzipan
- Mayonnaise, ketchup
- Horseradish
- Liver pate
- Surimi

Advantages:

- Top loader with slide
- Base discharge by slide or valve
- Discharge without residues
- High capacity
- Short batch times
- Configurable for many different applications
- Energy efficient
- Very few manual operating procedures
- Easy to integrate in a production line
- PLC controlled process sequences
- Homogenous mixing
- Efficient cutting

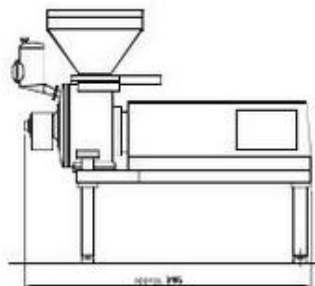
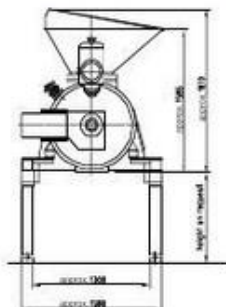
Options:

- Vacuum condensor for cooling and dehumidifying
- Charging device
- Discharge pump
- Discharge wagon
- Frequency controlled main drive
- Slow speed main drive
- Various working tools

Technical Specification • Technical Specification • Technical Specification

Dimensions TC/SK 300:

min. height: 2800 mm + loading device



Machine Data:

Bowl content	(l) app.	330
Batch quantity (product-dependant)	(l) max.	220
Net weight of machine	kg	3200
Max. vacuum in the bowl	bar (PSI)	-1 (-14.22)
Max. over pressure in the bowl	bar (PSI)	0.5 (7.3) on request 1.5 (21.7)
Max. operating temperature in the bowl	°C (°F)	110 (230)
Max. operating pressure in the double jacket	bar (PSI)	2.0 (29)
Max. operating temperature in the double jacket	°C (°F)	134 (273)
Max. compressed air	bar (PSI)	6-8 (87-116)
Guide values for the steam connection		
theoretical requirement	kg/h	420
recommended requirement	kg/h	500
Steam feeding-pressure	bar (PSI)	6-8 (87-116)
Steam pressure at the machine	bar (PSI)	2-4 (29-58)
Steam supply connection	DN	40
Material specification		1.4301/AISI 304 or similar
Shaft sealings		mechanical seal
discharge height		on request

Energy requirement

Main motor $n=1500/3000 \text{ min}^{-1}$	kW	50/58
Mixing baffle drive $n = 26 \text{ min}^{-1}$	kW	5.5
Vacuum pump	kW	2.35
Installed energy	kW app.	85
Steam – injection	kg/h	360
Steam – double jacket	kg/h	60
Water – vacuum pump – connection	l/h app.	150
Water requirement for recipe	l/min app.	60
Connection for compressed air	inch	3/8"
Connection for water (recipe)	DN	25
Voltage	V/Hz	400/50

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Subject to alterations
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