

Stein Ultra V™ Batter Mixer

Specifications



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If you want the versatility and convenience of a simple mixer design, the Stein Ultra V Batter Mixer is for you. It simplifies the flexibility of batch mixing with semi-automated features, for a wide range of batters.

Its touch-screen controls (optional) enable accurate, repeatable setting of water quantity and mix time, as well as batch management and monitoring of overall performance. The mixer blade and the bearing assembly can be conveniently dismantled from the outside with a tool without having to lift the machine.

Benefits

- Flexible – mixes standard batters as well as light tempura
- Thorough mixing
- Choice of push-button controls or touch-screen display (optional) with water quantity and mix time selectors
- Open frame design
- Easy to clean
- Stainless steel piping
- Quick product change-over
- Minimal part removal for cleaning
- Independent drive – mixer & pump
- 3-way valve
- Safety protocols
- Metric

The Stein Ultra V Batter Mixer is constructed 'from the ground up' to give you reliable and hygienic heavy-duty use, while simultaneously ensuring fast, easy repeatable set-up and operation and the flexibility to handle standard batters as well as light tempura.

Performance

- Touch-screen controls (optional) enable accurate, repeatable setting of water quantity and mix time, as well as batch management and monitoring of overall performance.
- Three-way valve permits recirculation and/or transfer of mixed batter, simultaneously or independently.
- Square tank with proprietary design delivers quicker, more efficient mixing, as well as easy, complete drainage and easy cleanability, thanks to rounded corners that prevent build up.
- Choice of stainless steel centrifugal or positive displacement pump permit an accurate match to your application requirements.

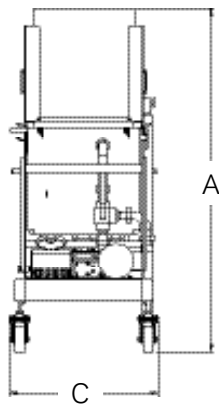
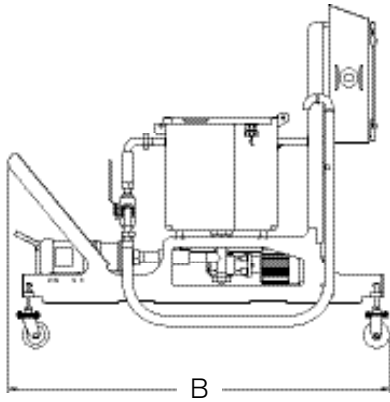
Sanitation and Hygiene

- Stainless steel sanitary pipes with beveled seat-pipe, for safe batter transfer.
- Mixing tank drains completely and has rounded corners for effective and complete cleaning.
- Open frame design with all electrical conduits and cables separated, for easy access and cleaning.
- Minimal parts removal for cleaning.

Maintenance

- Simplified design with direct-coupled electric drives minimizes the number of components.
- Mixer bearing block assembly can be removed for maintenance and replacement from outside of tank, without lifting the machine.
- Separate mixing motor and the transfer pump drive motors means maximum flexibility, as mixing and pumping functions are independent of each other.

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Model		SUV-BM	
A. Height	Inch (in.)	68	
	Metric (mm)	1730	
B. Length	Inch (in.)	75	
	Metric (mm)	1900	
C. Width	Inch (in.)	30	
	Metric (mm)	742	
Mix Tank Capacity	Gallon	26 or 52	
	Liter	100 or 200	
Electric Motors			
Transfer Pump Motor (Typical)	kW	1.5	
	HP	2	
	Amps	190-380/3/50 Hz	60-3.0
		460/3/60 Hz	2.8
Mixer Motor (Typical)	kW	1.5	
	HP	2	
	Amps	90-380/3/50 Hz	60-3.0
		460/3/60 Hz	2.8
Water Connection Size			
(Hose Connection)	Inch (in.)	¾ NPT	
Tank Drain Connection Size			
Bevel Seat	Inch (in.)	2	
Machine Weight			
Net	kg	310	
	lb.	685	
Noise Levels		78 dB (A) @ 1 Meter	
Optional Items			
A. Optional - Positive Displacement Pump			
B. Optional - Lite Tempura Mixing Cage			



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www.jbtfoodtech.com

North America

JBT
1622 First Street
Sandusky, OH 44870
USA
Phone +1 419 626 0304
Fax +1 419 626 9560
process-solutions@jbt.com

Asia

John Bean Technologies (Thailand) Ltd.
159/26 Serm-Mit Tower, Room no. 1602-3
Sukhumvit 21 Road, Klongtoey Nua Sub-district
Wattana District, Bangkok 10110 Thailand
Phone: + 66 2257 4000
Fax: + 66 2261 4099
infoasia-jbtfoodtech@jbt.com

Europe

JBT
Rusthallsgatan 21, Box 913
SE-251 09 Helsingborg
SWEDEN
Phone +46 42 490 4000
Fax +46 42 490 4040
info@jbtfoodtech.com

Latin America

John Bean Technologies
Máq. Equip. Ind. Ltda.
Av Eng Luis Carlos Berrini, 1461
9th Floor – Brooklin
04571-903 Sao Paulo BRAZIL
Phone + 55 11 3055 1010
Fax +55 11 3055 1030
latinamerica.info@jbt.com