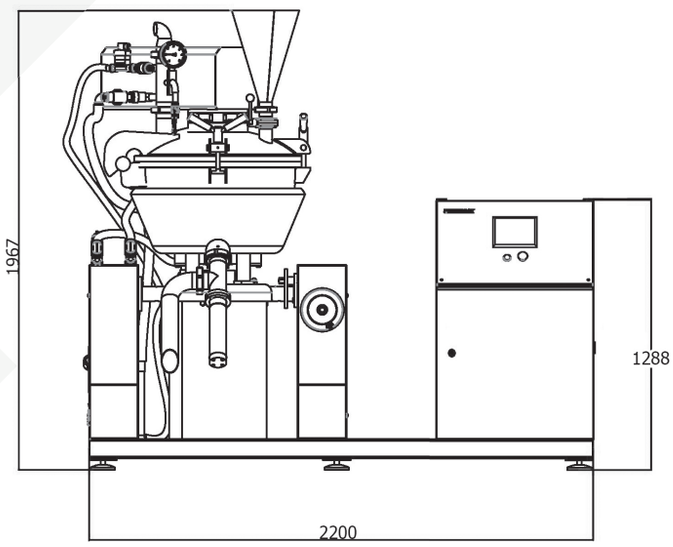
UCM

Universal Cooker

EGLI FASA

PROCESSING TECHNOLOGY SINCE 1888

PACKAGING TECHNOLOGY SINCE 1959



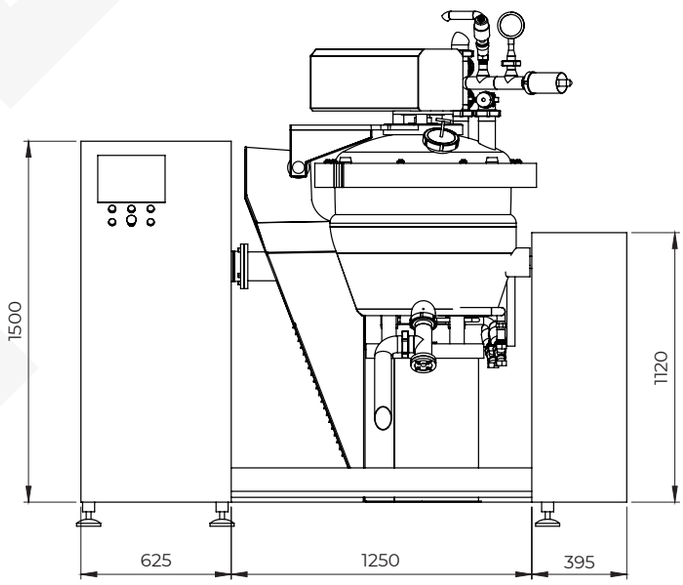
UCM 60 – dedicated for processed cheese production. Fully compatible with ARU and FS, FFS type processed cheese packaging machines. It can also be applied for processing sauces, spreads, dressings, baby food, co fectionary fillings and other paste type products.

The machine is provided with a steam filter (1µm), pressure gauges, regulation, valve connections. Indirect and/ or direct steam could be applied into the product.

Using a touch screen, it can be set the target temperature, the amount of process water which will be let to the bowl through flowmeter, vacuum, air pressure application, the speed of the bottom motor, product discharge with pneumatic valve control, CIP automation (optional). 10 different recipes may be saved upon production. Water cooled double mechanical seal is used for motor shaft.

TECHNICAL DATA

Product processing capacity, l	from 25 l to 60 l
Maximum 60 l of product is processed	in 4-6 min
The speed of the bottom motor, rpm	from 0 to 3000
Max operating temperature for product, °C	95
Max temperature in the jacket, °C	133
Bottom motor power, kW	15
Sweeper top motor power, kW	1,5
Vacuum pump power, kW	2,2
Maximum total power, kW	19 (400V/ 50Hz)
Steam pressure should be between, bar	2,5 - 3,5
Steam consumption, kg/ h	100
Vacuum pump capacity, m^3 /h	45
Vacuum pressure, mmHg	735
Max vacuum (negative) pressure in the bowl, bar	-0,5
Max positive pressure, bar	1,5
Air pressure supplied to the machine, bar	6-8
Water pressure should be between, bar	3-4
Stainless steel	AISI304
Dimensions (L x W x H), mm	2100 x 1280 x 2000
Total weight, kg	800



UCM 170 – dedicated for processed cheese production. Fully compatible with ARU and FS, FFS type processed cheese packaging machines. It can also be applied for processing sauces, spreads, dressings, baby food, confectionary fillings and other paste type products.

The machine is provided with a steam station, consisting of a steam filter (1µm), a steam separator with condensate traps to obtain dry steam (for water removal), pressure gauges, regulation, valve connections. Indirect and/ or direct steam could be applied into the product.

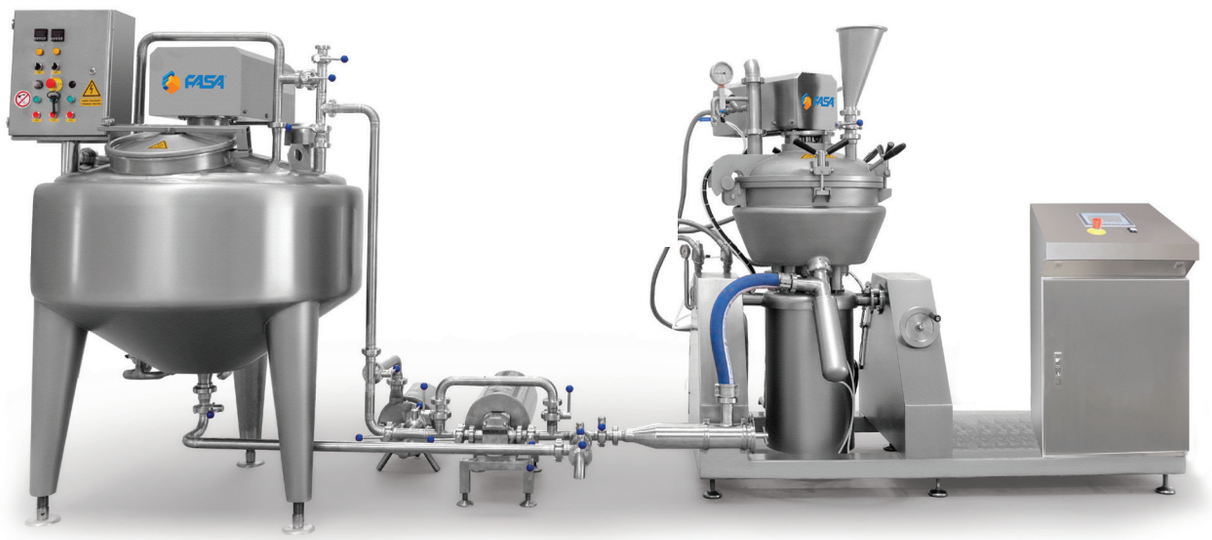
Using a touch screen, it can be set the target temperature, the amount of process water which will be let to the bowl through flowmeter, vacuum, air pressure application, the speed of the bottom motor, top lid opening and closing, bowl tilting, product discharge with pneumatic valve control, CIP automation (optional). 10 different recipes may be saved upon production.

Water cooled double mechanical seal is used for motor shaft.

TECHNICAL DATA

Product processing capacity, l	from 100 l to 170 l
Maximum 170 l of product is processed	in 8-12 min
The speed of the bottom motor, rpm	from 0 to 3000
Max operating temperature for product, °C	95
Max temperature in the jacket, °C	133
Bottom motor power, kW	45
Sweeper top motor power, kW	1,5
Vacuum pump power, kW	2,2
Maximum total power, kW	49
Voltage/ Frequency, V/ Hz	400/ 50
Steam pressure should be between, bar	6-8
Steam consumption, kg/ h	300
Vacuum pump capacity, m^3 /h	45
Vacuum pressure, mmHg	735
Max vacuum (negative) pressure in the bowl, bar	-0,5
Max positive pressure, bar	1,5
Air pressure supplied to the machine, bar	6-8
Water pressure should be between, bar	3-4
Stainless steel	AISI304
Dimensions (L x W x H), mm	2270 x 1420 x 2380
Total weight, kg	1400

Processed Cheese Production Line: UCM & Balance Tank



Processed cheese production line: universal cooking machine series UCM (UCM-60, UCM 170), creaming balance tank is used for keeping product at desired temperature, obtaining necessary texture of product, balancing the performance of the machine.

We recommend purchasing the following machines with the cooker in order to have a full processed cheese production and packaging line.

ARU + ARU 10 Processed Cheese Filling and Wrapping Machine

ARU – automatic packaging machine for foiling of processed and cream cheese with aluminum foil with or without easy opening system and labeling.

Dimensions: (L x W x H) ~ 2760 x 1520 x 1700 mm
Dosing range: 16.6, 20, 30, 50, 62.5, 100 g
Maximum output: 50 packs/min

AR6U Processed Cheese Filling, Wrapping and Cartoning Machine

AR6U – automatic packaging machine for foiling of processed and cream cheese with aluminum foil with or without easy opening system and packing into cartons.

Dimensions: (L x W x H) ~ 2750 x 1680 x 1800 mm
Dosing range: 180, 200, 250 g
Maximum output: 30 packs/min

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