

STEIN

Ultra V™
Batter Mixer



Simplifies the flexibility of batch mixing with semi-automated features, for a wide range of batters.

This simple, yet effective, mixer design offers versatility and convenience.

Stein Ultra V™ Batter Mixer

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.

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

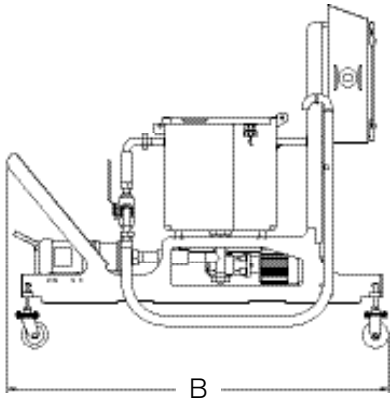
- Stainless steel sanitary pipes with beveled seat-pipe, for safe batter transfer.
- Mixing tank drains completely and has rounded corners for effective and complete cleaning.
- Open frame design with all electrical conduits and cables separated, for easy access and cleaning.
- Minimal parts removal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

Maintenance

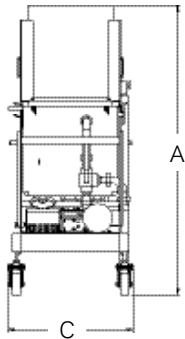
- Simplified design with direct-coupled electric drives minimizes the number of components.
- Mixer bearing block assembly can be removed for maintenance and replacement from outside of tank, without lifting the machine.
- Separate mixing motor and the transfer pump drive motors means maximum flexibility,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

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



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	90-380/3/50 Hz	6.0-3.0
		460/3/60 Hz	2.8
Mixer Motor (Typical)	kW		1.5
	HP		2
	Amps	90-380/3/50 Hz	6.0-3.0
		460/3/60 Hz	2.8
Water Connection Size			
(Hose Connection)	Inch (in.)		3/4 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			





JBT PROTEIN PROCESSING

SECONDARY

BRINE PREPARATION | HOMOGENIZATION | INJECTION
INJECTION & RETURN MILLING | MACERATION | MASSAGING | TENDERIZATION
TVI MEAT SLICING | X-RAY TECHNOLOGY | AUTOMATED TRAY LOADING

FURTHER

WEIGHING | PORTIONING/TRIMMING | COATING | FRYING & FILTRATION | PROOFING
COOKING | COOLING | CHILLING | FREEZING | REFRIGERATION | CLIPPING & PACKAGING
SOLUTIONS | X-RAY TECHNOLOGY | HIGH-PRESSURE PROCESSING (HPP)



Northfield Processing Systems

STEIN

SCHRODER

TIPPER TIE

Wolf-tec

POLAR

XVISION

ALSO REPRESENTING

BAADER
Food Processing Machinery

LUNCO
LUNCO SYSTEMS

Intralox
Intralox Corporation

Power
Food Technology

TVI
MEAT PORTIONING

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