

Multimix Vacuum High Shear Mixer

The Multimix HSM 2108 VM is specially designed for emulsion processes such as creams, silicone emulsions and mayonnaise. It is also widely used for powder dispersions such as gum, CMC, carbopol, carbomel and pigment dispersions. Further applications are in the milling in the ink and coating process. This unit is suitable for 1 and 5 liters and comes with a gas spring lifting system in the stand which allows the user to easily lift the unit.

The main advantages are:

- Production of fine emulsions within minutes with the "V" type rotor/stator
- Elimination of "Fish Eyes" within minutes with the "V" type rotor/stator
- Elimination of "bubbles" without the usage of vacuum with a triple paddle mixer
- Dispersion of solid powder with viscosities of 75,000 cps with disperser and triple paddle mixer
- Elimination of dusting during powder mixing due to a triple paddle stirrer
- Achievement of less than 50 microns for a premixed dispersion with "V" type rotor/stator
- Achievement of less than 10 microns within one hour for carbon black with teflon disc, triple paddle and double disc
- Mixing capabilities from 100ml to 12 liters due to several diameter tools

Specifications

Model No	HSM 2108 VM
Power	1 HP Compact AC Motor in Aluminum Housing
Drive	Single Phase 110V/220V, 50/60Hz
Digital Inverter	Sensor Less Vector Control
Speed	Electronic Variable Speed Inverter 0-6000rpm
Material	SS 316L Wetted Parts
Mixing Capacity	1 liter & 5 liters
Accessories	Rotor/Stator "V" Design-Single Vortex 50mm / Gas Spring Lifting System

Optional Attachments

Quick Interchangeable Accessories Without Tools

Mixing	High Flow Mixer 63 & 83mm Quad Paddle Mixer 63 & 83mm
Dispersing	Disperser Blade 63 & 83mm,
Emulsifying	Rotor/Stator "V" Design-Single/Double Vortex 65mm
Accessories	Crimping Clamp / Jacketed Cooling Mixing Vessel /Jacketed Heating Mixing Vessel

