

Multimix™ HSD 2103 / 2203

The HSD Series are specially designed for cost-effective and efficient mixing applications in the laboratory and come with a disperser blade as standard. It is widely used to achieve a well dispersed and a homogenous product output. e.g. when powder needs to be well incorporated in the water. Furthermore, all of our HSD mixers are compatible with a great variety of inhouse Multimix® interchangeable attachments to suit your additional needs of mixing or milling. These flexible attachments can be quickly and easily swapped without using any external tools for high usability and helps in reducing downtime and improving efficiency in your daily work.



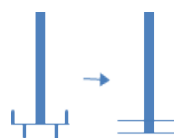
Flexibility

Various disperser blade size ranging from 20mm up to 150mm



Efficiency

Powder dispersion with viscosities up to 75,000 cps



Ease of use

Interchangeable attachments using the SAME mixer

Safe, durable and long-lasting
All wetted parts are in grade 316 stainless steel (GMP compliant).

Multifunctional, simple and practical
Depending on the viscosity of solution and capacity needed, a wide range of disperser blade size is available and since all mixing attachments are interchangeable without any tools, the same unit can be used also for other purposes. Practically the only mixer you ever need.

Ergonomically designed
Using an up-down switch on the control unit, the mixing head can be effortlessly raised and lowered.

Light and easy
Its lightweight construction of corrosion-resistant aluminium makes this unit easy to be transported around. Smooth edges of the stand and base are not just for aesthetic reason but also make cleaning an effortless task. The base is also fitted with non-slip rubber feet which are height-adjustable for increased stability.

| Model | HSD 2103 | HSD 2203 |
|---|---|---------------------|
| Mixing capacity | 1 - 30 Litres | |
| Machine dimensions (LxWxH) | 500 x 490 x 1260 mm | 550 x 490 x 1260 mm |
| Weight | 25 kg | 32 kg |
| Motor | 1HP (0.75kW) | 2HP (1.5kW) |
| Power supply | Single phase, 220V, 50/60Hz | |
| Nominal speed | 1000rpm & above (6000rpm under full load) | |
| Speed range | 0-6000rpm (variable speed electronically controlled) | |
| Motor height adjustment | Electrical | |
| Mixing component material | Food and medical grade stainless steel 316L | |
| Disperser blade diameter | 63mm | 83mm |
| Rotor diameter / stator design (optional) | Either 45mm / Single vortex or 65mm / Double vortex with high shear mixer stabilizer set | |
| Machine base | Corrosion resistant aluminium base with height-adjustable non-slip rubber feet | |
| Add-Ons (optional) | A. Explosion Proof Motor, Cable or Remote Panel Control B. Safety Features e.g. Vessel Clamp C. Jacketed Vessel 1L/5L/10L | |

Quick Interchangeable Attachments (optional)

MIXING



High Flow Mixer
83mm



Quad Paddle Mixer
83/140/200 mm

DISPERSING



Disperser Blade
43/63/83/103/125/150 mm

EMULSIFYING



Single Vortex (Rotor/Stator)
45/65 mm



Double Vortex (Rotor/Stator)
65 mm

MILLING



Quad Paddle Mixer
83/140/200 mm



Teflon Disc
45/65/85 mm



Double Disc
45/65/85 mm