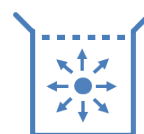


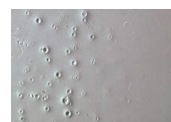
Multimix™ HSM 2003 SV/DV

The HSM Series are specially designed for emulsion processes which consist of oil and water phases such as cream, lotions, silicone emulsion, mayonnaise, margarine, yoghurt, cheese and ice-cream. It is also widely used in any kind of dispersion in which powders are incorporated into the water such as dispersion of Carbopol (CMC) or any type of gums which may create agglomeration or commonly known as "fish-eye". At the core of each HSM unit lies the patented 'V' type rotor & stator in either single or double vortex design which is key in high shear mixing for efficient emulsifying or homogenizing processes. Mixing will never be the same again with Multimix® HSM mixer.



Efficiency

Production of fine emulsions or dispersions within minutes compared to conventional mixers



Quality

Elimination of 'fish eye' which is undesirable for quality product perception

Single Vortex Flow

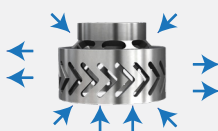


Material sucked from beneath

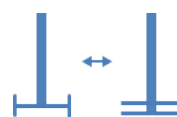
Homogenized material out

Double Vortex Flow

Material sucked from top



Material sucked from beneath



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).

Designed for efficiency and multifunctional
The patented "V-type" rotor and stator (single/double vortex) enables production of fine emulsions or dispersions within minutes and leads to reduction of process and mixing times up to 90 percent compared to conventional mixing method. Also since all mixing attachments are interchangeable without any tools, the same unit can be used also for other purposes such as dispersing or milling. Practically the only mixer you ever need.

SV
DV

SPEED CONTROL UNIT

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	HSM 2003SV	HSM 2003DV
Mixing capacity	0.5 - 12 Litres	
Machine dimensions (LxWxH)	350 x 360 x 770 mm	
Weight	15 kg	
Motor	0.5HP (0.37kW)	
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	
Rotor diameter / stator design	35mm / Single vortex	45mm / Double vortex
Machine base	Corrosion resistant aluminium base with height-adjustable non-slip rubber feet	

Quick Interchangeable Attachments (optional)

MIXING



High Flow Mixer
57mm



Triple Paddle Mixer
63/83 mm

DISPERSING



Dispenser Blade
25/30/43/63/83 mm

EMULSIFYING



Single Vortex (Rotor/Stator)
25/35 mm



Double Vortex (Rotor/Stator)
45 mm

MILLING



Triple Paddle Mixer
63/83 mm



Double Disc
45/65 mm



Teflon Disc
45/65 mm