

# Multimix™ HSM 2003 SV25

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.

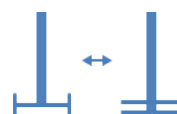
## Single Vortex Flow

Homogenized  
material out



Homogenized  
material out

Material sucked from beneath



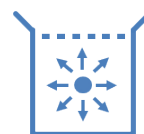
Ease of use

Interchangeable attachments  
using the SAME mixer



Quality

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



Efficiency

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



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

**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.

**Ideal for small working volume**  
The patented "V-type" rotor and stator is designed to be slim for extra small laboratory scale or R&D purposes. This enables production of fine emulsions or dispersions even in a 100ml glass beaker. Working capacity can be expanded to 12L with additional HSM2003 stabilizer set.

**Model****HSM 2003SV25**

Mixing capacity	0.1 - 0.5 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	25mm / Single 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**

Disperser 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