

# 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.

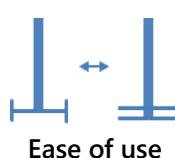
## Single Vortex Flow

Homogenized material out

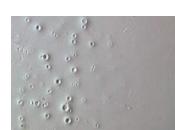


Material sucked from beneath

Homogenized material out

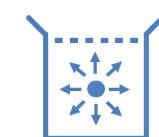


Interchangeable attachments using the SAME mixer



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

## Quality



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

## Efficiency



## SPEED CONTROL UNIT

## Safe, durable and long-lasting

All wetted parts are in grade 316 stainless steel (GMP compliant).

## 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

Mixing capacity

## HSM 2003SV25

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 &amp; 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)

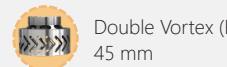
## MIXING

High Flow Mixer  
57mmTriple Paddle Mixer  
63/83 mm

## DISPERSING

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

## EMULSIFYING

Single Vortex (Rotor/Stator)  
25/35 mmDouble Vortex (Rotor/Stator)  
45 mm

## MILLING

Triple Paddle Mixer  
63/83 mmDouble Disc  
45/65 mmTeflon Disc  
45/65 mm