

Multimix™ HSM 2103 / 2203

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



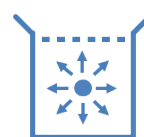
Homogenized
material out

Double Vortex Flow

Material sucked from top

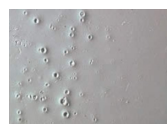


Material sucked from beneath



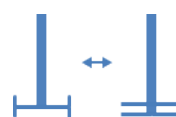
Efficiency

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



Quality

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



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.

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 2103	HSM 2203
Mixing capacity	1 - 30 Litres	
Machine dimensions (LxWxH)	500 x 490 x 1260 mm	550 x 490 x 1260 mm
Weight	26 kg	34 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	
Rotor diameter / stator design	Either 45mm / Single vortex or 65mm / Double vortex including a surface propeller	
High Speed Disperser impeller (optional)	Disperser blade 63mm	Disperser blade 83mm
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