

# 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



Material sucked from beneath

## Double Vortex Flow



Material sucked from beneath

Homogenized material out

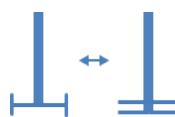


Production of fine emulsions or dispersions within minutes compared to conventional mixers



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

## Quality



Interchangeable attachments using the SAME mixer

## Ease of use



Model	HSM 2103	HSM 2203	Quick Interchangeable Attachments (optional)
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		
			<b>MIXING</b>
			 High Flow Mixer 83mm
			 Quad Paddle Mixer 83/140/200 mm
			<b>DISPERSING</b>
			 Disperser Blade 43/63/83/103/125/150 mm
			<b>EMULSIFYING</b>
			 Single Vortex (Rotor/Stator) 45/65 mm
			 Double Vortex (Rotor/Stator) 65 mm
			<b>MILLING</b>
			 Quad Paddle Mixer 83/140/200 mm
			 Teflon Disc 45/65/85 mm
			 Double Disc 45/65/85 mm