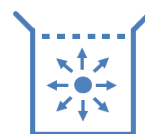




Multimix™ High Torque Mixer (HTM)

The HTM is specially designed to meet extreme high torque mixing requirements for production of high viscosity fluids such as toothpaste, peanut butter, chewing gum, putties etc. It is also widely used in any kind of low and high viscosity mixing applications in the laboratory which requires constant low speed mixing for a long time. At the core of each HTM unit lies the quad paddle mixing impeller which is key in effective laminar mixing without generating high localized amount of heat, especially for shear sensitive raw materials, as otherwise this could mean unwanted hardening of end products.



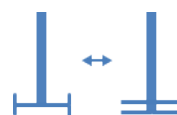
Efficiency

Helical geared AC motor for strong torque even at low mixing speed



Reliable

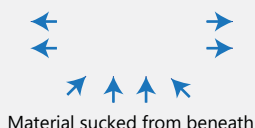
Durable constant mixing for long hours for lower to highly viscous materials



Ease of use

Interchangeable impellers

Turbulent Flow




Material sucked from beneath

Laminar Flow

Material sucked from top



Material sucked from beneath



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

Designed for high viscosity mixing
The helical geared motor enables strong torque even at low speed mixing. This is especially ideal for high viscosity mixing where mixing duration needs to be very long without overheating the motor. The quad paddle mixing impeller further enables laminar and smooth mixing for shear sensitive raw materials or highly viscous fluids.

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.

SPEED CONTROL UNIT

Model**HTM 2003**

Mixing capacity	1 - 30 Litres
Machine dimensions (LxWxH)	500 x 490 x 1100 mm
Weight	40 kg
Motor	Helical Geared AC Motor 0.5HP (0.37kW)
Power supply	Single phase, 220V, 50/60Hz
Nominal speed	20rpm & above (50rpm under full load)
Speed range	0-50rpm (variable speed electronically controlled)
Motor height adjustment	Electrical
Mixing component material	Food and medical grade stainless steel 316L
Impeller design / size	Quad Paddle Mixer 83mm
Torque	75Nm
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