

Multimix™ Vacuum High Torque Mixer (VHTM)

The VHTM is specially designed to meet extreme high torque mixing requirements under vacuum condition for production of high viscosity fluids such as toothpaste, resin, peanut butter, chewing gum, putties etc without unsightly air bubbles. 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 as well as any GMP settings where the air bubbles in product means risk of bacterial contamination.

At the core of each VHTM unit lies the anchor paddle mixing impeller with Teflon scrapers to ensure no wastage of raw materials which may stick to inner edges of the mixing vessel due to its non flowable properties. The anchor paddle is especially effective in 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



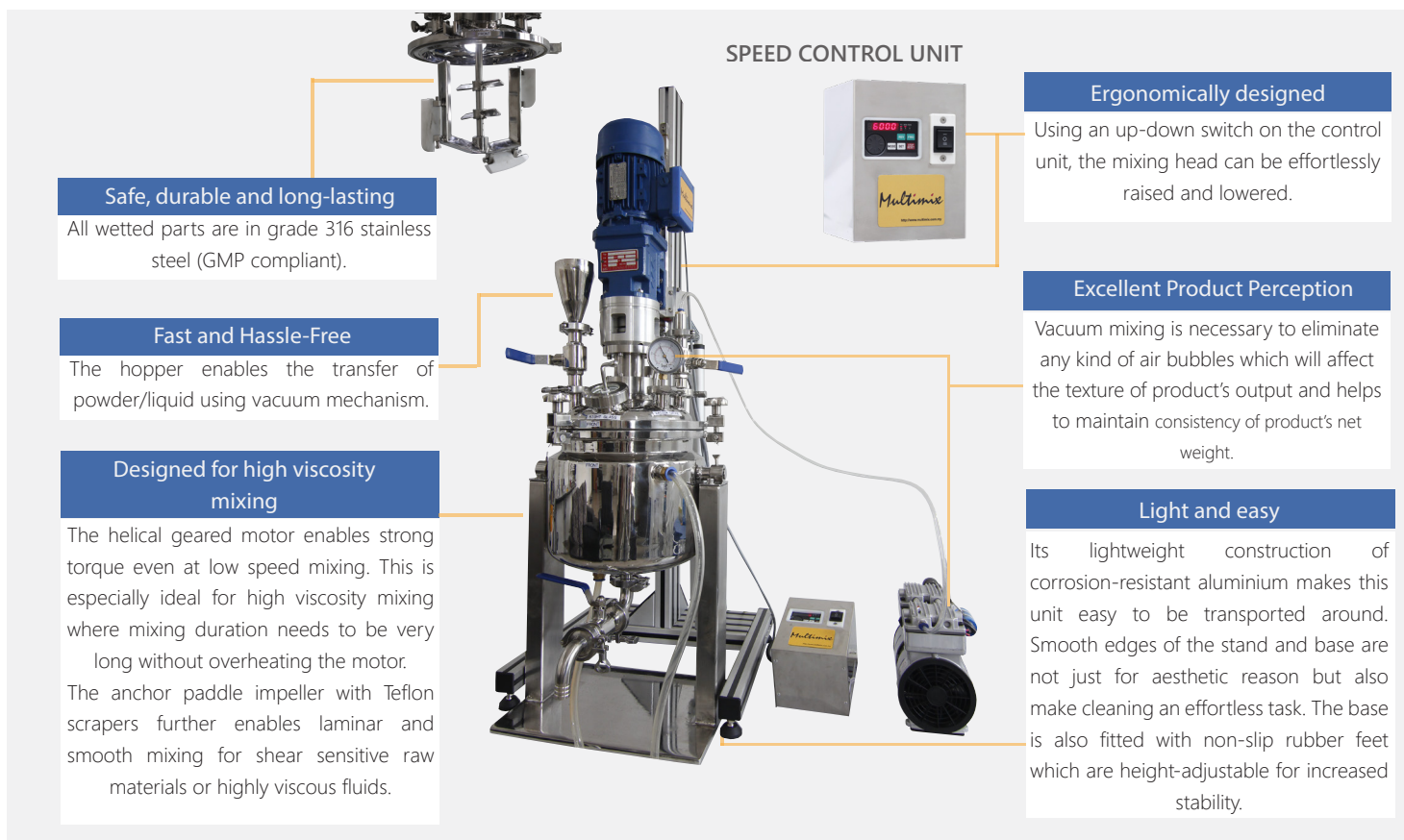
Reliable

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



Quality

Elimination of air bubbles in the product.



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

Fast and Hassle-Free
The hopper enables the transfer of powder/liquid using vacuum mechanism.

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 anchor paddle impeller with Teflon scrapers further enables laminar and smooth mixing for shear sensitive raw materials or highly viscous fluids.

SPEED CONTROL UNIT

Ergonomically designed
Using an up-down switch on the control unit, the mixing head can be effortlessly raised and lowered.

Excellent Product Perception
Vacuum mixing is necessary to eliminate any kind of air bubbles which will affect the texture of product's output and helps to maintain consistency of product's net weight.

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

VHTM 2105

Mixing capacity	10 Litres
Machine dimensions (LxWxH)	600 x 600 x 1400 mm
Weight	80 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 / Teflon
Impeller design	Anchor Paddle with 3 Teflon Scrapers
Vessel Type	Vacuum jacketed vessel (dish bottom) integrated with observation glass window, discharge valve
Machine base	Corrosion resistant aluminium base with height-adjustable non-slip rubber feet
Vacuum capacity	±600mmHg (0.8bar)
Add-Ons (optional)	A. ATEX System: Explosion Proof Motor, Fire-Resistant Cable, Remote Control Station / Panel B. Safety Features e.g. Vessel Clamp C. Timer D. Circulating Hot Bath / Chiller