



MultimixTM

VM 2108

Let the ordinary be **EXTRA**ordinary 5 in 1

VACUUM

+

MIXING | DISPERSING | EMULSIFYING | MILLING

The revolutionary vacuum mixer (VM2108) Series are specially designed for processes that require vacuum in the laboratory uses. It is widely used in the food, cosmetics, pharmaceutical and chemical industry such as making creams, lotions, silicone emulsion, epoxy coating etc.

Vacuum condition is necessary to eliminate any kind of air during mixing which will affect the texture of product output and at the same time helps to maintain the consistency of product's net weight. Furthermore, at the heart of each VM unit lies a highly precise engineered rotor & stator head with either single or double vortex design which is key to high shear mixing for emulsifying or homogenizing processes. The patented "V-type" stator design enables significant reduction of process and mixing times up to 90 percent compared to conventional ones, saving precious resources and accounts for higher production efficiency.

Mixing will never be the same again with Multimix® VM mixer.



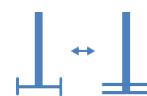
Efficiency

Fast and hassle-free transfer of powder/liquid using vacuum mechanism.



Quality

Elimination of air bubbles in the product.



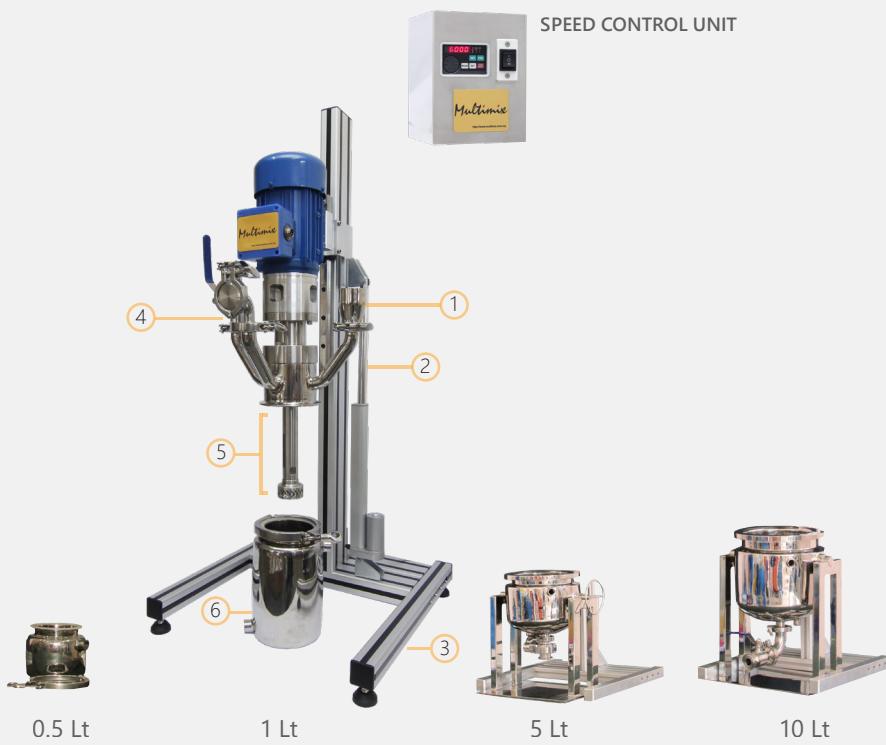
Ease of use

Interchangeable attachments using the SAME mixer.



Convenience

Suitable for any kind of emulsion and dispersion applications.



1. Fast and hassle-free

The hopper enables the transfer of powder/liquid using vacuum mechanism.

2. Ergonomically designed

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

3. 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.

4. Convenience

Additional inlet for input material other than the hopper. Can serve also as material outlet if necessary.

5. Safe, durable and long-lasting

All parts in contact with mixing liquids/solids are in grade 316 stainless steel (GMP compliant).

6. Designed for vacuum mixing

For some industries, having air bubbles in the end product is not desirable. Mixing under vacuum solves this problem. Depending on the model's capacity, each unit comes with a dedicated jacketed vessel.

Model	VM 2108HSM05	VM 2108HSM1	VM 2108HSM5	VM 2108HSM10
Mixing capacity	0.5 Litres	1 Litres	5 Litres	10 Litres
Machine dimensions (LxWxH)		500 x 480 x 1050 mm		
Weight	34 kg	35 kg	49 kg	56 kg
Motor		1HP (0.75kW)		
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	45mm / Single vortex	65mm / Double vortex		
Disperser blade diameter (optional)	43mm	63mm	83mm	
Additional included items	Vacuum jacketed vessel integrated with observation glass window, discharge valve and hopper	Vacuum jacketed vessel integrated with observation glass window, discharge valve and hopper together with dedicated stand		
Machine base	Corrosion resistant aluminium base with height-adjustable non-slip rubber feet			

Quick Interchangeable Attachments/Accessories (optional)

MIXING



High Flow Mixer
83mm



Quad Paddle Mixer
83/140/200mm

DISPERSING



Disperser Blade
43/63/83/103/125/150mm

EMULSIFYING



Single Vortex (Rotor/Stator)
45/65mm



Double Vortex (Rotor/Stator)
65mm

MILLING



Quad Paddle Mixer
83/140/200mm



Teflon Disc
45/65/85mm



Double Disc
45/65/85mm

PORTABLE VACUUM PUMP WITH FITTINGS