

HIGH SPEED PLANETARY MIXERS

The is a High Speed Laboratory Mixer which performs an excellent homogenous mix of liquids and powders in a very short process time. Cleaning is not needed. We do not use any mixing shafts, blades or impellers. By the combination of the powerful dual centrifugal forces, the centrifugal mixer removes all air bubbles from your product. High viscosity products or middle viscosity products are no problem anymore. A perfect quality- and a smooth homogenous mix will be the result. Is the excellent mixing tool for any R&D department or small production. With this fast laboratory mixer you will shorten your process times to almost 1 minute or lower.

THE MIXER CAN BE USED IN MANY DIFFERENT APPLICATION FIELDS

- Ceramics
- Pharmaceuticals
- Cosmetics
- Paint and Coatings
- Chemical Pastes
- Adhesives

- Printing inks
- Electronics
- Carbon Black
- Aerospace
- Greases
- Silicon

THE MIXING TECHNOLOGY

The Mixer is a High Speed Planetary Mixer that can mix very quickly complicated liquids and powders in two disposable containers at the same time. This mixing process is mixing without using any mixing shafts, mixing blades, impellers or propellors. The additional advantage is that you do not have to clean the mixer after your mixing process when you use disposable cups. Getting the best uniform homogenous mass is through the combination of different speed ratios, centrifugal G Forces.



The design has been developed according to latest demand from the laboratories using two centrifuging cups, allowing researchers to save great amounts of time in the lab.

MIXING, DEGASSING, MELTING, DILUTING, HOMOGENIZING, GRINDING DEFOAMING, DEAERATING

Try to identify yourself with one of the new High Speed Mixers



Several products require mixing under vacuum removing the micro bubbles from your product. For this purpose we supply a vacuum model.

CENTRIFUGAL PLANETARY MIXING MOVEMENT

BLUE ARROW

The outer peripheral speed (revolution speed) mainly removes the foam and air bubbles from the product..

RED ARROW

The Inner peripheral speed (rotation speed) provides the intensive mixing effect.



STANDARD MIXING CUPS FROM 10 ML TILL 300 ML

THE MAIN ADVANCED FEATURES

- Mixing liquids and powders from 10 grams till 600 grams
- New bright and user-friendly 7" full colour touchscreen
- One command controller for quick and logic programming setpoints
- Make setpoints easy at different speeds and time
- Store your standard work
- Set deep vacuum (option)
- New compact and modern design



ALL PERFECTLY MIXED WITH THE MIXING CONTAINERS FOR MIXERS

To get the best result for a 100% smooth uniform mass, we offer a complete line of open-and-closed containers for all mixing applications in the Laboratory- and R&D field. Whether you need Jars, small storing Bottles, Sterilizable Sample Containers, Disposable Cups, Syringes, Tubes, Cartridges or Green Bio Cups, Just choose one of our high quality mixing containers for your unique product and get the best performance of your

