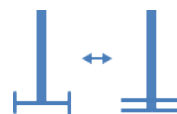


Multimix™  
www.multimix.com.my



# Multimix™ HSM 2003 SV25

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.



**Ease of use**

Interchangeable attachments using the SAME mixer



**Quality**

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



**Efficiency**

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

## Single Vortex Flow

Homogenized material out



Homogenized material out

Material sucked from beneath



**Safe, durable and long-lasting**

All wetted parts are in grade 316 stainless steel (GMP compliant).

**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.

**Ideal for small working volume**

The patented "V-type" rotor and stator is designed to be slim for extra small laboratory scale or R&D purposes. This enables production of fine emulsions or dispersions even in a 100ml glass beaker.

Working capacity can be expanded to 12L with additional HSM2003 stabilizer set.

Model	HSM 2003SV25		Quick Interchangeable Attachments (optional)
Mixing capacity	0.1 - 0.5 Litres		<b>MIXING</b>
Machine dimensions (LxWxH)	350 x 360 x 770 mm		High Flow Mixer 57mm
Weight	15 kg		Triple Paddle Mixer 63/83 mm
Motor	0.5HP (0.37kW)		<b>DISPERSING</b>
Power supply	Single phase, 220V, 50/60Hz		Disperser Blade 25/30/43/63/83 mm
Nominal speed	1000rpm & above (6000rpm under full load)		<b>EMULSIFYING</b>
Speed range	0-6000rpm (variable speed electronically controlled)		Single Vortex (Rotor/Stator) 25/35 mm
Motor height adjustment	Electrical		Double Vortex (Rotor/Stator) 45 mm
Mixing component material	Food and medical grade stainless steel 316L		<b>MILLING</b>
Rotor diameter / stator design	25mm / Single vortex		Triple Paddle Mixer 63/83 mm
Machine base	Corrosion resistant aluminium base with height-adjustable non-slip rubber feet		Double Disc 45/65 mm
			Teflon Disc 45/65 mm