

LabMaster

ABOUT THE LABMASTER

The LabMaster is the most energy efficient and flexible lab mixer on the market:

- Ergonomic working height
- Low energy/high efficiency
- Strong shear rate - minimum energy consumption
- Low service cost
- Designed according to EHEDG
- Compact design

Specifications

The LabMaster is developed for products with low to medium viscosities and is designed with a directly driven high-shear mixer at the bottom and top mounted agitator.

The LabMaster is not only more compact but also perfectly optimised for energy-efficient high-shear mixing. It is virtually maintenance-free. The mixer is designed to work as pilot mixer for developing new recipes but can also be used for small scale productions.

By means of vacuum, the powder is drawn from the funnel



and into the mixer below liquid level, and it is instantly wetted. The powerful high-shear mixer and scraper agitator generates a controlled vortex in the tank. The combination of vortex and vacuum effectively separates air from liquid and generates a perfect homogenous dispersion within seconds. The unit comes with an isolated jacket for fast heating and cooling with steam or ice water. For extra quick heating, the unit is equipped with a direct steam valve.

The result is a highly stable, homogenous, air- and lump-free end product.

Applications

The LabMaster mixer is used for mixing of:

- Sauce
- Dressing
- Gels
- Cream
- Emulsion
- Etc.

Homogenization down to 1 μ lump free and viscosity up to 50.000 cP.



Equipment

STANDARD EQUIPMENT
Mixer unit (WEG) (230/400 V 50 Hz) with shaft seal (incl. inverter)
Vacuum system with Busch vacuum pump (incl. inverter)
Insulated steam/cooling jacket with valves
Direct steam system
Lid lift with electrical actuator
2 x 25 l powder/liquid funnels with manual butterfly valves
Outlet with manual butterfly valve with Tri-clamp
Integrated PLC control system 9" display

OPTIONAL EQUIPMENT
Fittings: SMS, DIN 11864, other on request
Other motors, Nema exx, etc. on request

Technical data

Model	Motor	Agitator	Total kW	Steam (3 - 5 bar)	Cooling water
LabMaster 100 VA	15 kW	1.5 kW	20 kW	100 kg/h	10 m³

Model	Service water	Compressed air	Weight	Dimensions H x W x D
LabMaster 100 VA	40 l/h	5-8 bar	450 kg	2200 x 1400 x 1200 mm

