

# 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 represents is not only more compact but also perfectly optimised for energy-efficient high shear mixing, it is also 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



into the mixer below liquid level and 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 the 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 and 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 1µ lump free and viscosity up to 50.000 cP.

## Equipment

### STANDARD EQUIPMENT

Mixer unit (WEG) (230/400V 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

2x 25 litre powder/liquid funnels with manual butterfly valves

Outlet with manual butterfly valve with Tri-clamp

Integrated PLC control system 9" display

### OPTIONS

Fitting SMS DIN/ISO. 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 m <sup>3</sup>

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