Strong shear digital display emulsification mixer

Model: **APEX-LJ414**

Standard: **GB/T 14684-2001**

Introduce: **☆Lab emulsification mixer ,food lab equipment Introduction: APEX-LJ414 Lab emulsification mixer is composed of stirring drive host, run the state con...**

Detailed product information

☆Lab emulsification mixer ,food lab equipment Introduction:

APEX-LJ414 Lab emulsification mixer is composed of stirring drive host, run the state controller, rack components. Number of significant shear emulsification mixer for biology, physics and chemistry, cosmetics, health products, food and so on liquid / liquid mixing, emulsifying, liquid / solid powder dispersed, homogeneous slurry experiment field. Research institutions, universities, health and epidemic prevention, and product manufacturing, scientific research, product development, quality control and production process are ideal for applications laboratory equipment.

☆Lab emulsification mixer ,food lab equipment Features:

1.APEX-LJ414 Lab emulsification mixer with innovative product design concept of reasonable and compact structure, advanced manufacturing technology.Mixing-driven host of micro motors for high-density die-casting aluminum alloy chassis, power, high speed, safe and reliable operation;

2. Running state control with stepless electronic speed governor, governor; shear emulsification stirring the working head all made of stainless steel refining, good corrosion resistance, the configuration of the interchangeable stator and easy disassembly and other features.

3. Mixing of the unique structure of the working head to ensure that the working head of the rotor in the motor high-speed drive, with a rotating line, high-speed, resulting in a strong liquid shear and intense high-frequency mechanical effects, prompting the experimental inhalation of fluid material from the bottom of the experimental container in the rotor area of strong mixing, thrown by centrifugal force from the stator holes collide.

4. The stator can the gap flow, to prevent a large number of media rotation, and play high performance in a small space, performance, about a thousand times higher than ordinary stirring.

5.Cut each other under the centrifugal force, so that the experimental material with the precision rotor and stator. With stand up to tens of thousands of times per minute cut, tear, impact and mixing, so as to achieve the effect of shear emulsification.

6. Different specifications of the work of the first stator configuration is designed to meet different experimental needs, covering a broader application of the surface - grinding, emulsification, homogenization, polymerization, suspension, dissolution and mixing.

7. Aluminum metal case:- Ensure the sustainable use of mechanical precision;- Make sure the electrical properties of continuous use;- To ensure stable operation, low noise.

8. Significant number of variable speed control:- Arbitrary choice of the experimental operating speed;- The experimental data collected intuitive and reliable.

9. Mixing work head:- Good corrosion resistance, high mixing performance;- Multi-configuration of the stator to expand the application range.

10. Open Racks:- Media container selective wide;- Offset mixing easy.

☆Lab emulsification mixer ,food lab equipment Main specification

Power supply	AC 220 V 50 Hz
Input power	510 W
Output power	300 W
Speed range	200 ~ 11000r/min digital control
Mixing work head diameter	70 mm
Stator configuration of the working head	long hole 5 mm2, 20mm2 hole, square hole 50 mm2
Maximum handling capacity	100-5000 ml
Packing size	550 × 510 × 205 mm
Dimensions	800 × 320 × 300 mm