



## Technical Sheet

The shear mixers (turbo emulsifier) LAB and S LAB models are extremely versatile machines applicable to both laboratory work and to small lots of production.

Products that this machine can process are as following: oily products, paste, pharmaceutical creams, general creams, and all those liquid products and pastry that don't have a viscosity higher than 850,000 cps.

It is very flexible and easy to clean with the SBR system to unfasten the tank's cap. The machine does not occupy a significant space and its weight is limited in order to streamline the transportation process.

The machine presents a harmonious design. It is available with electric power at 220 V mono phase or 380 V tri phase. It is completely built with INOX steel AISI 304 or 316.

Optional is the bottom tank enlarged to simplify the output of the product. The heating system is made of an electric resistance at 24 V with INOX steel frame AISI 304 around.

The machine is also equipped with a spherical valve for the output of the product. Blocking and rapid opening system with SBR system. Digital thermometer to indicate product and machine cavity temperature.

Slow mixing with multiple blades, electronic speed control 8-35 rpm. Mixing system through turbine stator/rotor system with interchangeable holes and electronic speed control 400-2,700 rpm.

Special models available for specific applications. Capacity between 67.628 to 676.280 ounces (2 to 20 L). Machine built as per CE regulation.

### OPTIONALS

Machine components in contact with the product in INOX steel AISI 316.

Wheels with safety break.

Equipment built as per G.M.P. norm with production process recorder.

Interchangeable production tank.

## LAB



Model	Width	Height	Depth	Cap.	Weight	Tot. KW
2 LAB - SLAB	650	1650	900	2.0	95	3
5 LAB - SLAB	650	1650	900	5.0	100	3,5
10 SLAB	650	1650	900	10.0	110	4
15 SLAB	650	1650	900	15.0	120	4,5
20 SLAB	650	1650	900	20.0	150	5

