

ULTRALAB®

Laboratory vacuum mixer

MIXING SOLUTIONS
FOR COSMETIC AND
PHARMACEUTICAL
INDUSTRIES

Develop and improve your formulations for the industrial manufacturing of skin care and make-up products



Click / Scan to view the demo








YOUR REQUIREMENTS

- Successful formulation of your dispersion, emulsification and homogenization processes.
- Cover a variety of applications - skincare creams, foundation, mascara, or lipstick.
- Shorten the development cycle for your new products.
- Efficiently transpose your formulations for industrial manufacturing.
- Quickly get familiar with your laboratory equipment.

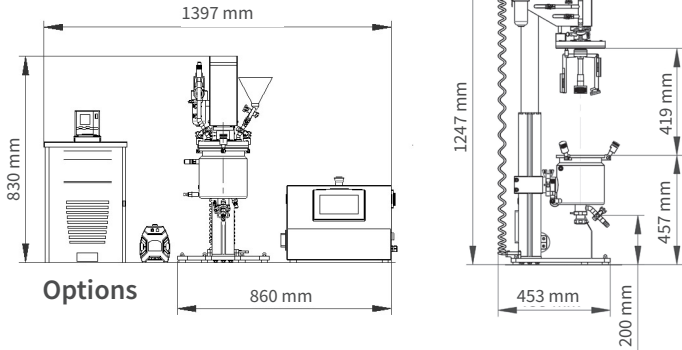


OUR SOLUTIONS

-  Thermally controlled mixer with double agitation: central and peripheral.
-  Versatility of the equipment by the variety of interchangeable tools.
-  Parameter control and process repeatability.
-  Transposition of formulations to an industrial scale.
-  Easy installation and intuitive operation.

ULTRALAB®

Laboratory vacuum mixer



Main features

- Capacity from 0,5 to 3 l
- Double agitation with individual speed variation
 - Homogeniser - variable speed from 50 to 5000 rpm.
 - Peripheral movement agitation with bi-directional rotation - variable speed from 10 to 250 rpm. Stainless steel anchor blade, PTFE scrapers easily removed without a tool
- Vacuum operation with regulation, under pressure for emptying
- PT 100 temperature probe
- Weight: 70 kg
- Power: 600 W (without options)
- Power supply: 2 versions
 - Single phase with 2-metre cord, and European type F or G plug
 - 100V-120V 60 Hz Single phase with 2-metre cord and US type B plug
- Maximum double jacket pressure: 0,5 bar
- Permissible pressure in the bowl: -0,96/+0,4 bar

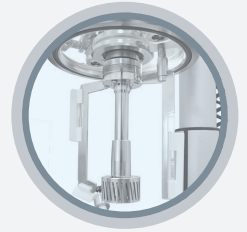
Options

- UL for components in the 100V-120V/60 Hz version
- Cryostat for precise and consistent control of the product in the bowl
- Vacuum pump
- Heat insulated tank
- Deflocculator or 4 blade mixer
- Feet to be screwed under the bowl



EFFICIENT PROCESSING of high viscosity products

- Range of rotor-stators for high-performance shearing and pumping.
- Peripheral agitation ensuring the double function of homogenization and improvement of heat exchange.



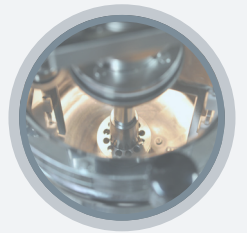
VERSATILITY OF APPLICATIONS

- Diversity of tools, including emulsifiers from the Turbotest range, radial flow turbines, axial flow blades, to cover the widest viscosity ranges.
- Interchangeability of tools for the Ultralab® as well as for the Turbotest bench-top agitator.
- Capacity: mini 500ml, maxi 3 litres.



PROCESS CONTROL AND REPEATABILITY

- Efficient and repeatable test conduct by programming time and speed.
- Optimum exchange surface for heat regulation.
- Rotor-stator performance transposable to higher capacity VMI equipment.
- Vacuum de-bubbling (Optional extra).
- Product can be drained under air pressure.
- Data logging for traceability.



INDUSTRIAL TRANSPOSITION

- Predictability of rotor-stators, transposable to the whole laboratory range (250 ml to 50 litres).
- Design and process parameters consistent with the pilot (Trimix) and production (Trimix) ranges.



EASE OF USE AND HANDLING

- Quick installation on bench top - single-phase connection.
- Ease of changing turbines and emulsifiers.
- Intuitive, touch-screen interface.
- Effortless, electric lifting of the head.
- Quick vacuum emptying through the bowl's bottom.
- 500 ml hopper for introducing liquids during mixing and/or under vacuum.
- Bowl can be dismantled without tools, quick rinsing of the parts in contact with the product.



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