

SANITARY MIXERS

LABORATORY MIXERS

Scott Turbon[®] Laboratory Mixers are designed small scale production and pilot-plant use. These mixers are ideal for testing prior to large scale manufacturing.

Advantages of using a laboratory mixer:

- Fully wired and programmed UL-508A approved variable speed controls
- Perfect for scaling work
- Batch sizes from 250 ml to 7.5 gallons
- Use with a variety of tank sizes
- Available in three unique sizes XML, ML, and LA-1

Standard Features:

- High quality stainless steel
- #4 Sanitary Polish (approx. 32 Ra)
- Clean-In-Place (CIP) design
- Interchangeable mixing heads
- Push button actuated lifts for adjusting mixer height

Optional Features:

- Higher electro-polish finish available
- Mixing tanks
- Special head options: dispersers, small impellers, scrapers, or sweep agitators
- Mixer can be mounted on cart





Benefits:

- Lab models are the most versatile small process development mixers available
- Custom designed equipment to fit customer's specific requirements
- Lab mixers help in scaling for full size production processing











MIXER HEADS

The design of each Turbon head simultaneously draws product from both the top and bottom of the batch while dispersing product rapidly throughout the tank. The unique mixing head provides great horizontal and vertical batch flow, ensuring that the product will be evenly sheared and dispersed.



The model "A" head is designed for rapid powder dispersion, dissolution, and emulsions. It features a cagelike shear element which helps disperse agglomerated particles and standardizes the consistency of the batch.



The model "B" head is designed for applications such as, mixing salad dressings, thick emulsions, or other viscous products. It features a large diameter, toothed disk, which enhances the flow characteristics of the batch.



The model "C" head is designed for applications where high flow and lower shear are required. It features a smooth disk which can easily blend shear sensitive products.

Laboratory Mixer Chart

Model Size	Max Batch Size (Gal.)	Lowered Height	Raised Height	Depth	Weight (Lbs.)
XML	1⁄4 - 1	19″	27″	23″	85
ML	1⁄2 - 3	22 ½″	34 ¾″	23″	90
LA-1	1 - 5	34″	53 ¾″	31″	185

Volume may vary depending on product being mixed.

TYPICAL MIXING

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Scott Turbon Mixer

Applications

- Dispersion
- De-agglomeration
- Dissolution
- Suspension
- Reaction acceleration
- Particle size reduction
- Homogenization
- Emulsification

Industries

- Food & Beverage
- Pharmaceutical & Biotech
- Cosmetic & Personal Care





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