

Laboratory Mixer Homogenizer

This laboratory mixer homogenizer is suitable for use in the food, beverage, and cereal industries. It is designed for product development, quality control, or small batch production, providing controlled mixing speeds and thorough homogenization of liquids, slurries, or powders.



Product Overview

Laboratory-Grade Homogenization

This laboratory mixer and homogenizer is engineered for precision mixing in R&D, quality control, and small-batch production environments. Designed for versatility, it features a vertically mounted motor with an adjustable stand, allowing for consistent results across various liquid, slurry, and powder applications. Its clear vessel construction ensures full visibility during the mixing process, making it an essential tool for product development.

Technical Specifications

Industry Suitability

Food & Beverage • Cereal Processing • Chemical Research

Primary Applications

Product Development, Quality Control, Small Batch Production, Laboratory Research

Design & Construction

Design Features

- Vertically mounted high-torque motor
- Adjustable height stand for operational stability
- Clear cylindrical vessel for process monitoring
- Precision-engineered mixing impeller