

POM-5 Planetary Mixer

The POM-5 Planetary Mixer is a powerful versatile machine, ideal for mixing of creams, ointments, and liquids. Thank the 360° planetary mixing mechanism; mixing of materials with wide range of properties can be qualitatively achieved in a short time. The robustly constructed planetary gear unit can be equipped with various mixing and whipping blades. These blades are also made of L316 stainless steel and are easily interchangeable.



POM-5 attached directly to UAM



Automatically clearance

Any material that would stick on the vessel walls will be continuously removed during the process by means of the teflon scraper, which is shaped to exactly fit the clearance with the walls of the vessel. The POM-5 Planetary Mixer can be directly attached to the UAM Universal Motor Drive, which provides a smooth, stepless speed tuning.



Additional Versions

Heating or cooling are technically available, and can be ordered as an extra option POM-5VH and POM-5VE.



POM-5VH

A sealed and insulated double jacket structure with Input-Output Nozzles for heating or cooling by means of liquid or vapor circulation. Vacuum pump can be connected on the top of the mixing vessel.

POM-5VE

For only heating purposes with controlled electrical heating system. Vacuum pump can be connected on the top of the mixing vessel.



Different Stirrer Attachments



All contact parts are made of GMP compliant materials and can be sterilized in accordance with GMP.

Advantages

- » Used for quick efficient mixing of wetted powders, liquids, creams and ointments
- » Versatile solution for R&D and small batch production
- » Corrosion resistant, medical & food grade contact parts

Features

- » Versatile and powerful
- » Powerful & compact
- » GMP compliant

Standard Scope of Supply

The POM-5 (part. no. 40-01170) comes with the following standard scope of supply:

- » Mixing vessel (part. no. 424-0016)
- » Mechanical gear driving unit (part. no. 424-0019)
- » One mixing element: Mixing Paddle (part. no. 424-0010)
- » Teflon scrapper (part. no. 424-0015)

Options

The POM-5VH with heating/cooling circulation, with vacuum output (part. no. 40-01172) comes with the following standard scope of supply:

- » Mixing vessel with double Jacket, Heating/Cooling Circulation (From External Pump, not included), Sealed vacuum Cover with Output Nozzle (part. no. 424-0017)
- » Mechanical Gear Driving Unit (part. no. 424-0019)
- » One Mixing Element: Mixing Paddle (part. no. 424-0010)
- » Teflon Scrapper (part. no. 424-0015)

POM-5VE with Electrical Heating, with Vacuum Output (part. no. 40-01173) comes with the following standard scope of supply:

- » Mixing Vessel with Double Jacket, Electric Heating and Heating Regulator, Sealed Vacuum Cover with Output Nozzle (part. no. 424-0018)
- » Mechanical Gear Driving Unit (part. no. 424-0019)
- » One Mixing Element: Mixing Paddle (part. no. 424-0010)
- » Teflon Scrapper (part. no. 424-0015)

Optional mixing elements

- » Balloon Whisk (part. no.. 424-0012)
- » Kneading Hook (part. no.. 424-0013)

Application Specifications

Parameter	Specification
Operation principle	360° Planetary mixing, agitation & beating
Process range	<ul style="list-style-type: none"> » Quick mixing of liquids, wetted powders, pastes, suspensions, creams and ointments (solid/liquid) » Can be provided with heating and/or cooling Input & output with double jacket insulation
Feed characteristics	<ul style="list-style-type: none"> » Wetted powders and granules » Liquids » Pastes, suspensions, creams and ointments
Range of applications	Pharmaceutical, herbal & alternative medicine, chemicals & fine chemicals, food, agriculture, cement & ceramics, cosmetics and detergents, paints & pigments

Technical Specifications

Parameter	Specification
Total capacity	6.5 l.
Operation capacity	Up to 3 l Depends on feed properties, instrument and process parameters
Rotation speed – mixing blade	Max. 200 rpm
Rotation speed – scraper	Max. 65 rpm
Instrument dimensions	Approx. 365 x 265 x 415 mm (width x depth x height)
Packaging dimensions	Approx. 480 x 680 x 800 mm (width x depth x height)
Net / Gross weight	Approx. 24 / 27 kg

We reserve the right to make technical changes without any prior notice.