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**PRODUCT NO.: 6766**



**MAZERUSTAR PLANETARY MIXER (300g) \***  
Model KK-300SS, W 13.4" x D 12.4" x H 14.6"

**DESCRIPTION:** The Mazerustar is an integrated mixer and a deaerator system designed to perform both mixing and deaeration while simultaneously rotating and revolving the containers. This unique motion eliminates the need for mixing rods, blades and an evacuation device, thus reducing processing times.

The system is most effective for the following materials and processing purposes:

- ✔ High-viscosity liquids that cannot be processed or take a long time to mix or deaerate when a conventional mixer or deaerator is used
- ✔ Uniform mixing/dispersion of materials having a great difference in blending ratios and specific gravity when the liquids are mixed with each other, or when a liquid is mixed with powder/filler
- ✔ Materials that need to be processed with minimal waste and contamination (by foreign matter) because they have high added value
- ✔ Operation processes in which it is desirable to eliminate steps involving the cleaning of the system and containers

\* Includes weight of container and adaptor. It may be reduced depending on character of material and operating condition. Please see technical specifications for usable capacity.

Comes with: Standard Mixing Container (4) / Disposable Mixing Liner (10) / Rubber Sheet / Power Cable / Allen Key



**FEATURES:**

- ✔ Ideal for mixing creams, gels, ointments and liquids
- ✔ Includes a vacuum-like feature to help remove air entrapment
- ✔ High speed mixing motion up to 2000 rpm
- ✔ Ensures homogeneous formulations
- ✔ Operates with redundant safety features
- ✔ Reusable and disposable containers allow for quick and easy clean-up
- ✔ Saves time and money with efficient mixing process
- ✔ Lightweight, bench-top model
- ✔ No mixing rods or blade; reduced risk for cross contamination

## TECHNICAL SPECIFICATION:

External Dimensions, W x D x H (mm / in)	340 x 315 x 370 / 13.4 x 12.4 x 14.6
Weight (kg / lbs.)	~24 / 52.9
Processing capacity	310g x 1 cup *
Usable Capacity	~250g
Cup/Container Weight	~50-60g
Standard container	300ml / 10.1 oz. dedicated container made of HDPE
Relative Standard Deviation	< 4%
Power consumption	~ 400 W
Power Supply	AC100V AC200 – 240V
Operating temperature / humidity	10 – 40°C, 20 – 80% RH
Number of channels	10
Step time	0 seconds – 30 minutes x 9 step
Safety functions	Automatic shutoff in case of any errors Door interlocks prevents the system from operating while upper door is open
Warning functions	Unbalanced load warning Non-secured door warning Non-secured maintenance cover warning Overload warning
Rotation	Stirring mode: 0 rpm and 200 – 2000 rpm Defoaming mode: 0 rpm and 400 – 2200 rpm
Revolution	Stirring mode: Up to 800 rpm Defoaming mode: Up to 66 rpm

## ACCESSORIES:

-  6764: Disposable Mixing Liner
-  6765: Standard Mixing Container

**WARRANTY:** 1 year