

IKA®

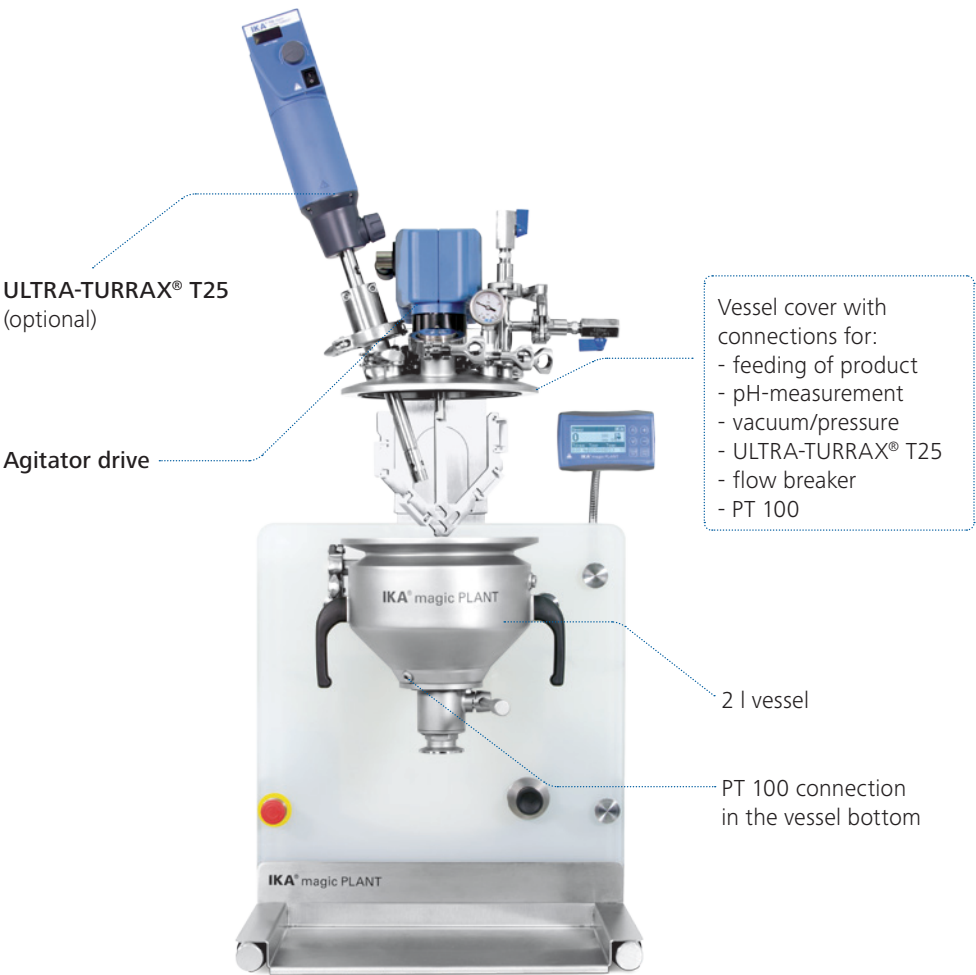
magic PLANT



designed
to work perfectly

The most versatile laboratory reactor

magic PLANT basic



- The ideal small laboratory plant for:
- Perfect mixing and homogenizing of liquid to pasty products
 - Strong stirrer drive for a speed range of 0 – 2,000 min⁻¹ and reversible direction of rotation
 - Double jacketed and insulated vessel for heating and cooling
 - Vessel vacuum-tight up to 5 mbar for perfect product deaeration
 - Pressure range -1 / 2.5 bar (optionally up to 5 bar)
 - Optional ULTRA-TURRAX® T25 for perfect emulsions and suspensions

Technical data	
magic PLANT	
Useful volume	2 l
Vacuum Pressure	5 mbar up to 2.5 bar (optionally up to 5 bar)
Max. temperature in the vessel	150 °C
Dimensions (L x W x H)	430 x 520 x 670 mm
Voltage :	1 x 220 - 240 V, 50 Hz
Agitator	
Speed	0 – 2,000 min ⁻¹
Stirring tools	- anchor (basic and inline) - propeller (basic) - spiral (powder)
Motor power	400 W
Disperser T25 (optional)	
Motor power	500 W
Speed	3,400 – 24,000 min ⁻¹

Intelligent coupling of tools:



Propeller



Anchor

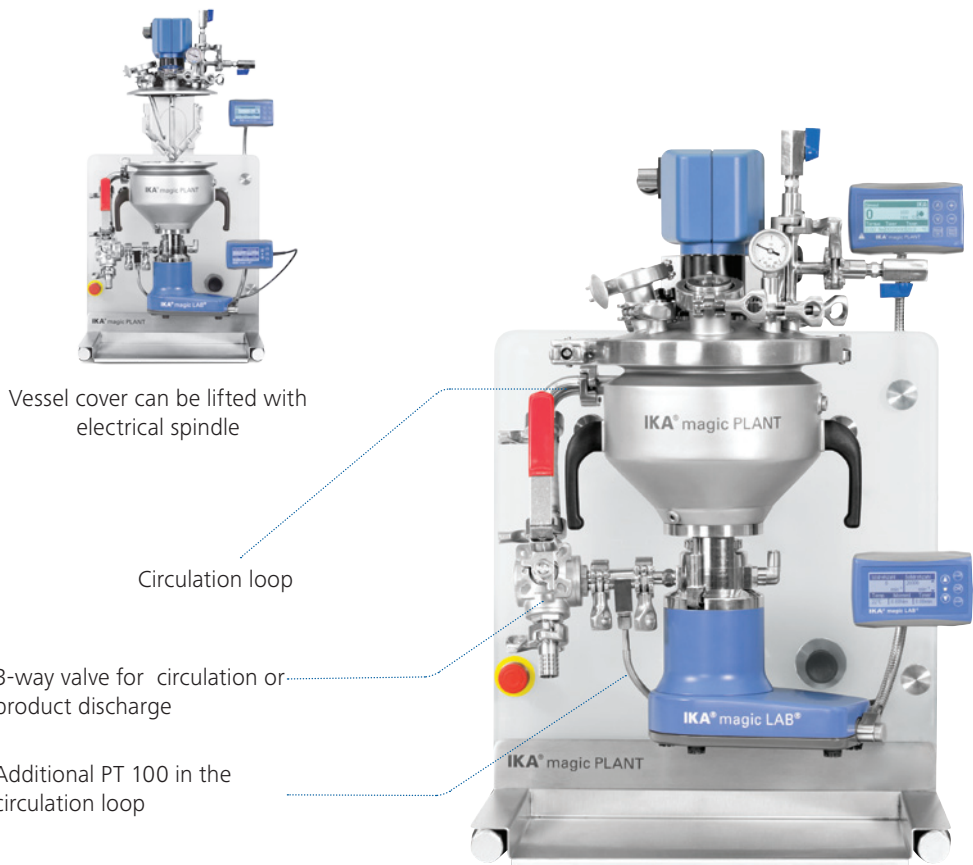


Cover with agitator can be swiveled aside for easy product feeding.



Vessel can be taken out and placed on a support. Spare vessels for versatile R&D work

magic PLANT inline

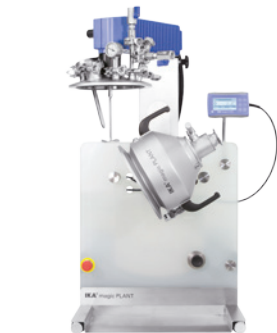


- The latest development in dispersing technology for the finest and most stable emulsions and suspensions
- Circulation of the product through the circulation loop by the rotor-stator system of the connected laboratory inline dispersing machine magic LAB®
- Complete discharge of the product which is pumped out by means of the magic LAB®



IKA® magic LAB®
The tiny but powerful laboratory dispersing machine, designed for mixing, dispersing, wet milling.

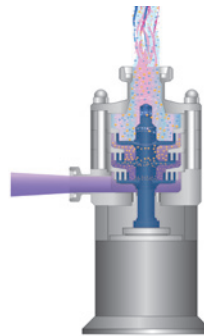
Technical data	
magic LAB®	
Motor power	900 W
Speed range	3,000 – 26,000 min ⁻¹
Tip speed	5 - 40 m/s
Voltage	1 x 220 - 240 V, 50 Hz
Vacuum Pressure	-0.5 up to 2.5 bar
Product temperature:	
- in continuous operation	up to 80 °C
- in short time operation (max. 18 min/h)	up to 120 °C



Tiltable vessel and swiveling lid



Removable tray



DISPAX-REACTOR® DR module

magic PLANT powder



Discharge by complete tilting of the vessel



Inclined working position for perfect mixing



Special powder agitator

Efficient but gentle mixing of all free flowing solids, including products with different bulk densities and particle sizes. Mixing is done by means of a special spiral agitator, intensively mixing the product in radial and tangential directions. Inclined position for optimum drying of various humid solids of different free flowing behaviour as well as different bulk densities at uniform humidity and temperature distribution in the whole product area

- For drying of powders and granules under vacuum
- For homogenizing, mixing and coating of powders
- Better mixing and drying result by inclination of the complete mixing vessel
- Complete discharge either through a special valve at the vessel bottom or by tilting of the vessel
- Special stirrer geometry
- Stirrer speed can be adjusted to the product characteristics

From emulsions and suspensions up to powdery material for a wide range of industries



IKA® German technology

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