

PADDLE
BLENDER
NAHITA



paddle blender

Very useful equipment in food industry, it is specially aimed to prepare samples during the microbiological analysis of food, allowing the mechanical homogenization of sample in a quick and easy way.

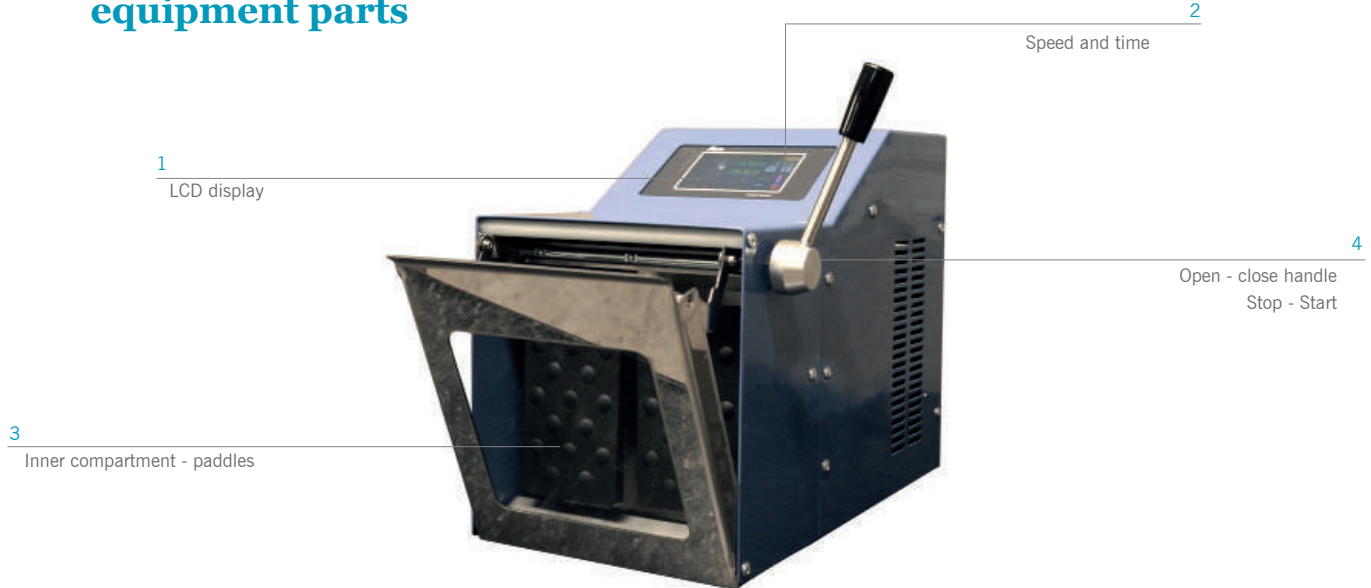
- It is also suitable for homogenization of kidney, liver, spleen, brain and other tissue samples
- It can be used in medicine, toxicology, pharmaceutical industry, cosmetics industry and environmental analysis.

main features

- Compact design
- Door with glass window for sample visualization
- Easy reading touch screen that shows the most important parameters
- Adjustable homogenization time and speed
- Paddle distance and striking force adjustment mechanism: by turning the knob located in the rear of equipment, paddles move forward or backward to adapt to different sample volumes and providing a greater striking force in case the sample requires it
- Eight programmable operating modes, with different combinations of speed and time
- The eight programmed modes can be runned consecutively
- Operation end alarm



paddle blender equipment parts



[Switch]
Allows the device's power to be interrupted safely and quickly.



[Handwheel]
Distance and stroke adjustment mechanism, allows the paddles to be moved forward and backward.



[LCD display]
Eight programmable operating modes, with different combinations of speed and time

paddle blender



technical parameters

Code	ZHB002
Capacity	3 - 400 mL
Timer	1 seg – 100 min or continuous operation
Paddle speed	3 – 12 times/seg
Paddle distance	0 – 50 mm
Bag size	17 x 30 cm
Ambien temperature	0 - 35 °C
Power supply	220V/50Hz
Power	200W
Dimensions	420 x 230 x 330 mm
Net weight	19 kg

paddle blender operation mode

- 1| Put the bag with the sample to be analyzed inside the blender.
- 2| Adjust the time and speed of operation
- 3| Close the door by pulling the lateral lever
- 4| Once the time of operation has passed, remove the bag with the sample ready to be analyzed