

LAB ESSENTIALS FOR THE FOOD AND BEVERAGE INDUSTRY



Overhead Stirrer

EUROSTAR 60 control

- > Mix in thickeners dissolve ingredients and improve sample homogeneity with a variety of different impeller designs
- > Mixing with efficient heat transfer and real time temperature monitoring to prevent overheating



Disperser | Homogenizer

T 25 easy clean control

- > Break down agglomerates and disperse liquid ingredients to improve food texture and quality
- > Real-time temperature measurement to ensure no spoilage of temperature sensitive food products



Magnetic hotplate stirrer

RCT basic

- > Gentle mixing and heating of food samples with integrated sample temperature measurement
- > Temperature range up to 310 °C with an adjustable safety circuit



Temperature control

ICC control IB R RO 15 eco

- > Extracting vitamins from beverages by homogenous mixing and tempering 15 samples simultaneously
- > Temperature range: RT+10K – 80 °C



Drying Oven

Oven 125 control - dry glass

- > Accelerating the dehydration process with different fan speeds
- > Stability testing in a temperature-programmed drying oven



Viscometer

Rotavisc lo-vi complete

- > Quality control to ensure consistent and sufficient quality and texture for each batch of production

IKA SOLUTIONS FOR EXTRACTING, GRINDING, BLENDING AND DISPERSING



RV 10 auto pro

RV 10.400

RV 10 auto pro Rotary Evaporator

APPLICATION

Concentration of extracts to a specific volume prior sample analysis

Removal of high boiling point solvents after extraction

SOLUTION

> IKA PATENTED volume dependent distillation function: automatically distill out desired volume of solvent before sample analysis

> Integrated solvent library to provide reference distillation conditions and ensure efficient distillation with a powerful speed controlled IKA vacuum pump

RV 10.400 Evaporation cylinder

APPLICATION

Removal of viscous or sticky samples from evaporation flask after distillation for subsequent analysis

SOLUTION

> Wide cylindrical flask opening allows easy removal of viscous samples after distillation

MultiDrive control Mills

APPLICATION

Grinding a variety of wet and dry samples

SOLUTION

> Different vessels for blending, grinding and dispersing on one device

MultiDrive BL 2000 T MultiDrive MI 400 T Mills

APPLICATION

Grinding temperature-sensitive samples

Grinding lightweight powdery samples

Weighing samples prior to grinding

SOLUTION

> Integrated cooling chamber available to cool down temperature-sensitive samples during grinding
> Temperature monitoring during grinding
> Safety temperature setting to prevent sample overheating

> Interval grinding settings for maximum grinding efficiency

> Convenient weighing of samples directly in grinding vessels



MultiDrive control

MultiDrive BL 2000 T
MultiDrive MI 400 T

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