

## Flapping Homogenizer LA1082

The Flapping Homogenizer is recommended for preliminary preparation of food samples for further microbiological analysis, samples are added in sterile homogenizer bags along with appropriate diluents which are homogenized through flapping of the paddles.

## **Product Features**

- ▶ Stainless steel housing with plastic coating
- ► Easy to clean working chamber
- ► Control panel with digital display
- ▶ Leading microprocessor technology for flap control
- ▶ Adjustable flapping speed
- ▶ Working time can be set on continuous or pre-set time
- ▶ Maintenance-free brushless DC motor

## **Specifications**

Door Design	Stainless Steel Door With Observation Window
Capacity Range	50-400 mL
Flapping Speed	20~600 Strokes/min (10~300rpm)
Exterior Size (L x W x H, cm)	45 x 21 x 24
Electrical Output	AC 110 – 240 V, 50/60 Hz

For Operator & Equipment safety and further details, see the Flapping Homogenizer Operating Manual.

## **Ordering Information**

Product Name	Code	Packing
Flapping Homogenizer	LA1082-1NO	1no
Homogenizer bag, Sterile (Gamma irradiated)	PW1369-20X25NO	20X25no
Homogenizer bag, Multilayer, Sterile (Gamma irradiated)	PW1380-25X10NO	25X10no
Homogenizer bag w/lateral filter, Sterile (Gamma irradiated)	PW1406-25X10NO	25X10no
Homogenizer bag w/full filter, Sterile (Gamma irradiated)	PW1407-25X10NO	25X10no