

DEIMOS – Lab homogenizer

The powerful knives-based homogenizer for an accurate sample preparation in food/feed analysis



The correct food/feed sample preparation and grinding procedure is the basis for a good accuracy and reproducibility of the final analysis results. Its great importance is well-known by all lab operators.

The new Deimos samples homogenizer has been projected to satisfy the highest needs of the laboratories which usually analyse complex samples, such as meats, salami, feedstuff, processed food, etc..

Its useful homogenization chamber with integrated water circulating refrigeration system, available separately, will ensure that an accurate homogenization can be easily performed without the risk to over-heat the sample, thus avoiding the consequent loss of relative humidity and mistakes in the following chemical analysis. The equipment is available with a tank of 3,3-liter capacity.

Technical features:

- ☺ Main structure in AISI 304 stainless steel; sample container in stainless steel, with handles
- ☺ Sharp and micro-edged rotating knives, in stainless steel
- ☺ Transparent cap
- ☺ Continuously adjustable knives speed between 1100 and 2600 rpm
- ☺ Excellent thermal insulation between the engine and the sample; homogenization chamber with integrated water circulating refrigeration system (to be ordered separately)
- ☺ Safety devices: NVR system, micro-switch on the cap blocker, switches at 24 Volts
- ☺ Power: max. 350 Watt
- ☺ Sample container capacity: 3,3 liters
- ☺ Dimensions and weight: 38 x 32 x 27 cm (h), 10 Kg.

Manufactured and distributed by:

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