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magic LAB® Versatile and unique





magic LAB® | A multi-functional talent

Seamless transition from laboratory to production

The magic LAB® is a unique and multi-functional laboratory machine. It is designed for inline mixing, dispersing, wet milling, homogenization and the incorporation of powders into liquids.

The magic LAB® is mainly used for the development of new products and processes as well as for the optimization of existing procedures, particularly in the chemical, cosmetics, pharmaceutical, and food industries.

It is the ideal simulation machine for continuous processes and for enrichment and batch procedures. Its versatility is especially useful in educational institutions such as universities and schools.

The dispersing parameters of the magic LAB® and the IKA® production machines are identical - providing the perfect prerequisite for a reliable scale-up.

Conversely, a scale-down is just as reliable, enabling the simulation of existing production plants.

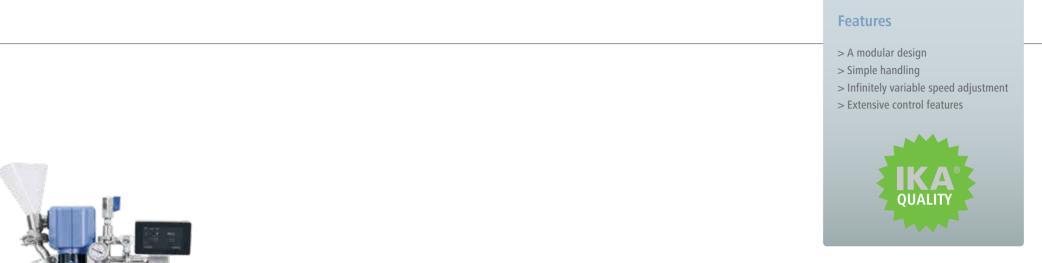




DIN EN ISO 9001

For more information, please visit our website:

www.ikaprocess.com

















Cosmetics

Food

> Mayonnaise > Ketchup

> Mustard > Sauces > Fruit juices > Dressings

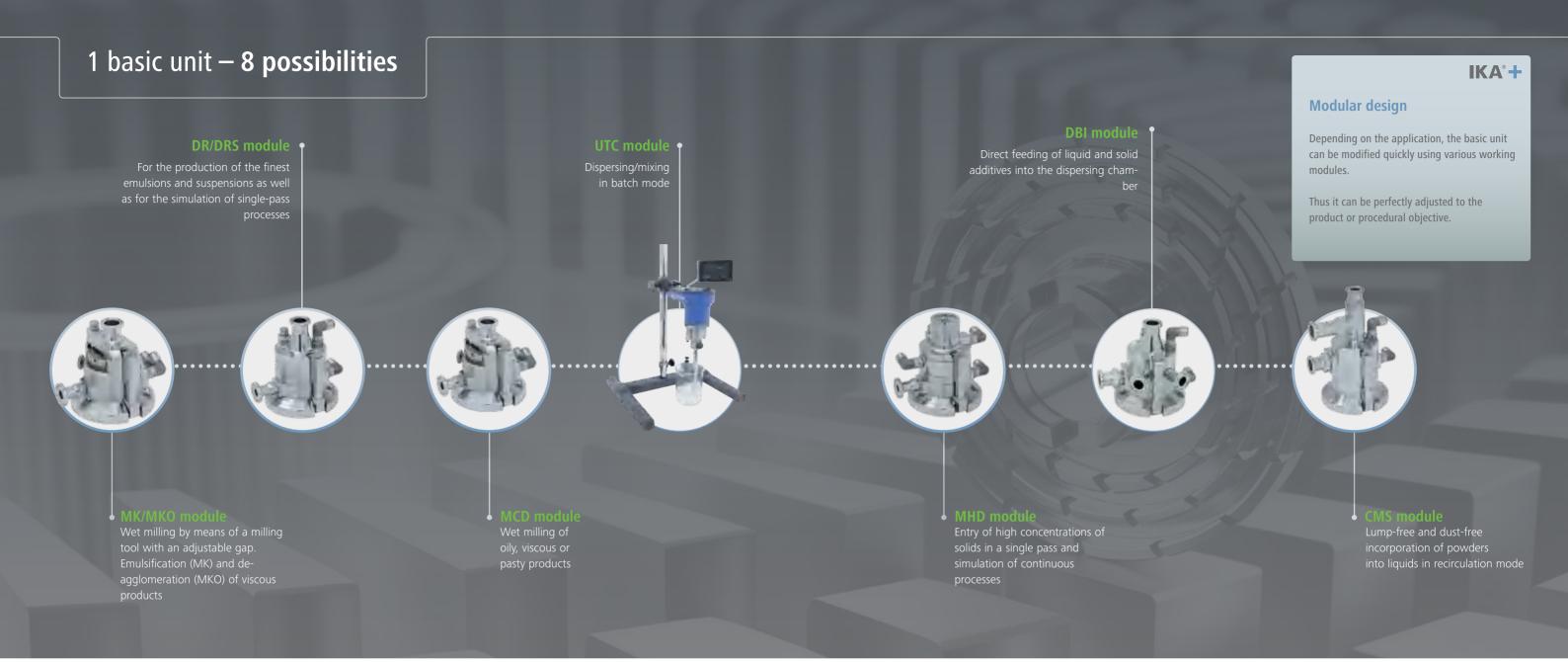
- > Creams > Lotions
- > Toothpaste



Pharmaceutical industries > Ointments > Vitamins

Chemical industry
> Dyes + paints
> Waxes

> Detergents > Resins



magic LAB® -**UTL** basic module

For simple homogenization tasks

A unique and versatile machine in laboratory scale for the development of new products and for product and process optimization.

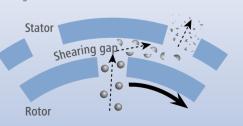
The eight exchangeable mixing modules make it the ideal machine for continuous, recirculation and batch processes. Standard design with ULTRA-TURRAX® UTL module.





Rotor-stator system The best in dispersing technology

A high circumferential speed and narrow gap for the entry of energy into the product by means of shearing and high turbulence.



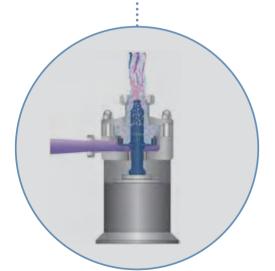
ULTRA-TURRAX® Inline | UTL 2000

Colloid/cone mill | MK/MKO 2000

Example applications

- > Sauces
- > Fruit juices
- > Jams
- > Sugar solutions
- > Dyes
- > Binding agents
- > Liquid resins
- > Lotions
- > Adhesive
- > Stabilizing agent





The UTL is a single-stage dispersing machine for the production of emulsions and suspensions with a coarse or medium particle size and a narrow particle size distribution. There are numerous rotor-stator variants, enabling the adaption of the machine to the respective application.

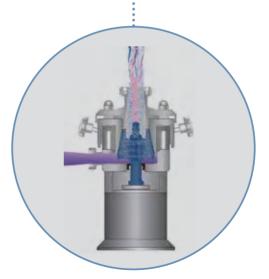
Regardless of the machine size, the UTL maintains a constant circumferential speed and can therefore be scaled up without problems.

UTL	
Speed range [rpm]	3,000 - 26,000
Throughput [l/h]	50 – 200
Circumferential speed [m/s]	5 – 40

Example applications

- > Colloidal solutions
- > Microsuspensions
- > Metal oxide suspensions
- > Microencapsulation
- > Mustard
- > Ointments
- > Pigments
- > Ceramic suspensions
- > Mayonnaise





MK MKO	
Speed range [rpm]	3,000 - 26,000
Throughput [l/h]	10 – 1,000
Circumferential speed [m/s]	5 – 40

The MK is used for wet milling, deagglomeration and the production of viscous emulsions. The high circumferential speed, the large tool surface and the extremely small gap generate high shearing forces. The stator can be infinitely adjusted to obtain the required distance between the rotor and stator.

The MKO enhances the possibilities of the colloid mill. Due to its innovative design, this machine is suitable for the wet milling of porous, crystalline products and the deagglomeration of viscous products such as pastes as well as for the processing of abrasive products such as metal oxide or ceramic suspensions. The milling gap - which is even smaller than that of the MK - can be infinitely adjusted to ensure the passage of all particles. The surfaces - which are partially or fully covered with a rough, extremely hard and wear-resistant coating depending on the tool design - enable to meet the objective of the process.

The MKO can be operated in recirculation mode with low-viscosity products, but especially for viscous products, the single-pass process is the usual production method.

DISPAX-REACTOR® Inline | DR/DRS 2000

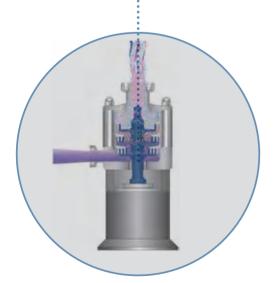
Inline disperser | DBI 2000

- > Creams
- > Lotions
- > Toothpaste
- > Fruit juices
- > Salt solutions
- > Catalysts









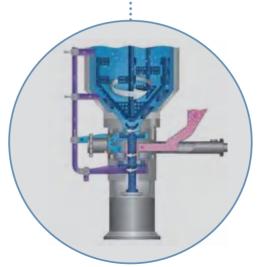
The DR/DRS is a high-shear dispersing machine for the production of microemulsions and ultra-fine suspensions, for wet milling and for dissolving processes. Whilst the production machines of type DR are operated with standard circumferential speeds of approx. 23 m/s and 3 tools, with the magic LAB®, the fast-running variant of type DRS with circumferential speeds of up to 40 m/s and 2 tools in series can also be simulated.

Thanks to the freely configurable generators, which are arranged in series, the process objectives are achieved after a single pass. The multi-stage design has the additional advantage of enabling the combination of dispersing tools with different characteristics. In the case of challenging products, the quality can be improved by means of a narrow particle size spectrum.

DR	
Speed range [rpm]	3,000 - 26,000
Throughput [l/h]	50 – 200
Circumferential speed [m/s]	5 – 40

- > Sun cream
- > Drinks
- > Ointments
- > Mayonnaise, dressings
- > Lacquers and paints
- > Starch solutions
- > Greases





The DBI is a high-performance mixing and dispersing machine for the production of finest emulsions and suspensions. To enable this, both solid and liquid additives are incorporated into a base liquid.

The unique device combines high flow speeds, even particle sizes reduction, and effective homogenization. Solid and liquid additives are fed directly into the dispersing chamber, which prevents the formation of lumps and ensures a fast process flow.

DBI	
Speed range [rpm]	3,000 — 20,000
Throughput [l/h]	1,500
Circumferential speed [m/s]	5 – 30

Corundum disk mill | MCD 2000

ULTRA-TURRAX® | UTC

Example applications

Fine milling of:

- > Mustaro
- > Chili
- > Spice pastes
- > Niii
- > Almond
- > Sesam
- > Coco
- > Sov bear
- > Frui
- > vegetabl
- > Fish pas

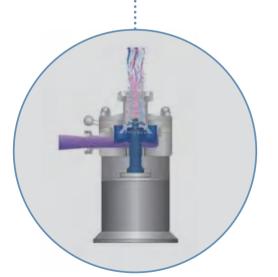




- > Lotions
- > Waxes
- > Polishes
- > Gelling agents
- > Color distribution
- > Polymer emulsions







Corundum disk mills are for the ultra-fine milling of granules and tough pastes and for the wet milling of viscous products or fruits with a high liquid content.

The axially adjustable stator is pressed against the rotor, which runs at high speed. Thanks to the high shearing forces, the product is finely ground between the rotor and stator and is then discharged. A cooling jacket that is integrated into the milling chamber prevents the processed products from overheating.

MCD	
Speed range [rpm]	3,000 - 15,000
Flow rate [kg/h]	1 – 20
Circumferential speed [m/s]	5 – 23

From an inline to a batch device

Turn the magic LAB® upside down, give it an UTC tool kit and you can start making the preparation in a beaker glass.

Batch dispersing

Batch dispersing is particularly suitable for small quantities. The required shear forces can be estimated here and rheological changes such as structure and viscosity, etc. can be detected quickly.

UTC		
Speed range [rpm]	10,000 - 24,000	
Batch volume [I]	0.1 - 2	
Circumferential speed [m/s] *	6 – 16	

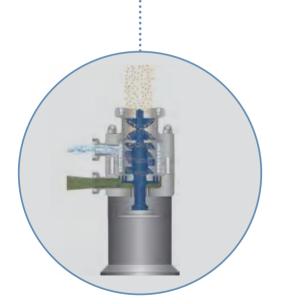
^{*} With standard tool 18G

Single-pass powder incorporation | MHD 2000

- > Fertilizers
- > Vitamins
- > Pectins
- > Guar gum
- > Starches
- > Cellulose







The MHD can be used for quantity proportional incorporation of even high concentrations of solids into low- to high-viscosity liquids in a single pass. This is a highly efficient process, dust-free and with lowest temperature increase in the product.

The MHD mixes the solids and liquids and ensures a homogeneous final product. The MHD has a unique, patented design that does not require suction to draw in the powders, which essentially eliminates air inclusions.

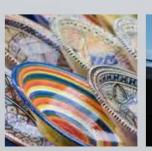
MHD	
Speed range [rpm]	3,000 - 20,000
Throughput [I/h]	30
Circumferential speed [m/s]	5 – 30

MHD setup example











This setup of the pilot plant enables the exact simulation of the process technology in production. A liquid is inserted into a storage tank. At the same time, the solid is fed using a powder dosing device. The MHD disperses and dissolves the powder in a

recirculation process or - depending on the quantity

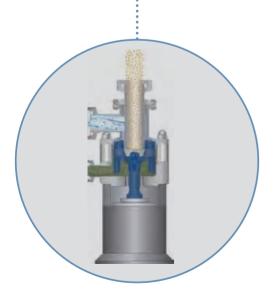
- in a single pass. In the recirculation process, the

resulting intermediate product serves as the liquid



Powder incorporation in a recirculation process | CMS 2000



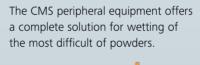


The CMS was developed for the dust-free incorporation and dispersing of powdery solids into liquids. It uses a specially developed rotor that generates a high suction force, thus sucking in the solid and incorporating it into the liquid. The liquid is circulated until all of the powder has been incorporated.

CMS	
Speed range [rpm]	3,000 - 16,000
Throughput [l/h]	1,000
Circumferential speed [m/s]	5 – 24

CMS setup example

The CMS peripheral equipment is the perfect supplement to the CMS module. It contains all parts required to simulate the batch recirculation process for powder incorporation. Liquid is placed into the tank and powder into the funnel. Once the CMS has been switched on, the liquid circulates and the resulting vacuum sucks in and disperses the powder. Once the batch is ready, the valve is switched and the product is discharged.















Transport box | Special design







1 | MICRO-PLANT

The 1 I micro-plant is ideally suited for working in a recirculation process. The system has an open funnel with a 1-liter capacity.

The micro-plant is available as an extension kit for the modules UTL / MK / MKO / DR / DRS / MCD / DBI.

2 I MICRO-PLANT

The 2 I micro-plant was specially developed for dispersing in a recirculation process. The 2-liter funnel has a temperature-controllable double jacket. Optionally, the funnel can be closed with a lid, thus enabling to work under pressure/vacuum. The machine is available as an extension kit for the modules UTL / MK / MKO / DR / DRS / MCD / DBI.

Transport box

The IKA® magic LAB® can be stored in a practical transport box. The various modules are neatly arranged into drawers with pre-shaped inserts.

The back of the box has plug connections for the magic LAB® and to the power supply. For transport, the box has rollers and a telescopic handle with adjustable length. Box dimensions: (W x H x D) $350 \times 460 \times 560$ mm.

magic LAB® XP

The magic LAB® XP is an upgraded version of the magic LAB®. It combines the low throughputs and production quantities of the magic LAB® with higher requirements pertaining to process parameters. It was developed for applications that are subject to one or more of the following requirements:

- > High pressure/vacuum
- > High power requirement
- > Processing of abrasive products



magic PLANT inline

In the inline execution, the magic PLANT is used in recirculation or continuous mode.

The integrated high-performance inline disperser magic LAB® is directly mounted to the bottom of the vessel. The modular design with exchangeable dispersing tools enables easy adjustment to product requirements. The machine is ideally suited for homogenization, emulsification, wet milling and dispersing.

magic PLANT basic

Batch mixing of low-viscosity to high-viscous products.

The components are inserted into the mixing vessel where they are mixed by means of the agitator.

magic PLANT powder

For drying or mixing of bulk solids.

The tilting of the vessel achieves optimum mixing and drying performances.





The labworldsoft® software by IKA® enables the networking of up to 64 laboratory devices. These can be controlled via a PC at the same time. As well as IKA® products, laboratory devices of other manufacturers can be integrated with labworldsoft®.

> Reproducibility

This makes the automation of your laboratory experiments and procedures simpler and more efficient.







IKA® Worldwide

