**EUROSTAR series | Future Perfect MECHATRONICS!**

**Mechanical, Electronic, Software, Control and Design Engineering… Combining the best of all worlds**

Designed to optimize complex stirring applications, IKA® offers the very best in overhead stirrer technology. Our overhead stirrers provide the perfect solution to all of your laboratory stirring and mixing needs, from lower to higher viscosities. IKA® overhead stirrers process stirring quantities up to 200 liters.

Our overhead stirrers stand out because of their indispensable features, which include: electronic safety circuit, push through agitator shaft, digital display, two speed ranges, and the ability to control the rheological changes and monitor all parameters using labworldsoft® software. Additionally, there are several other special features available, such as microprocessor controlled speed technology, removable wireless controller and a digital error display. A broad spectrum of stirring tools is the key to successful mixing! IKA® equipment meets CE standards and fulfills international safety regulations.

**Protection class according to DIN EN 60529: IP 40**
Twin technology | Digital & Control

Digital display for precise monitoring of set and actual speeds
Torque trend display to get real-time information on viscosity changes
Rotating knob for adjusting the speed and pressing knob for navigating through the menu on the wireless controller

The EUROSTAR digital and control series are conceptually similar; both series feature a speed display and an overload protection. Furthermore, the control version is designed with a removable wireless controller and is equipped with a torque trend display, TFT display, RS 232 and USB interface. In addition, you will be able to update your firmware online by connecting your control device via USB to a computer.

2+1 years warranty*
EUROSTAR control | Advanced precision

IKA® further advances its’ mixing technology by offering the first overhead stirrers with wireless technology. Stress-free mixing at your convenience with increased productivity, flexibility and enhanced safety features. Additionally, comes equipped with the new online update function (only control version), your device is always up-to-date.

The wireless controller can be separated from the overhead stirrer. This allows for working in a fume hood or safety cabinet without lifting the protective screen, which in turn helps protect the user from toxic material exposure in addition to preserving sample integrity.

The display shows torque, temperature, timer, speed and PC connectivity. Additionally, several other parameters can be set such as language, background, brightness, sound, etc.

The display indicates the connectivity of the wireless controller (WiCo).

LED bar indicates the connectivity of the wireless controller (WiCo).

Safe stop function for the quick stop of overhead stirrer

Connector for fixing the wireless controller

The EUROSTAR control series can be operated via Bluetooth as well.

EUROSTAR control | Wireless technology
USB interface to control and document rheological changes and other parameters using labworldsoft® software and for updating your firmware.

EUROSTAR | Digital & Control

- The only stirrer with clockwise and counter clockwise rotation for intensive applications and better mixing results.
- Laboratory stirrer designed for highly viscous applications and intensive mixing.
- 2+1 years after registering at www.ika.com/register.

Digital display for precise monitoring of set and actual speeds.

EUROSTAR | 20 high speed digital & 200 control P4

- Extremely powerful laboratory stirrer designed with high torque.
- RS 232 interface for PC connection.
- TFT Display for better image quality and easy navigation.
- Wireless Controller (WiCo) removable wireless controller for easy and user-friendly operation.
- USB interface to control and document rheological changes and other parameters using labworldsoft® software and for updating your firmware.
### Electronic Overhead Stirrers

#### The Beginner
- **Ident. No.** 0004442000  |  0004444000
- **Frequency** 50/60 Hz
- **Voltage** 230 V
- **Protection class** IP 40
- **Permissible relative moisture** 80%
- **Permissible ambient temp.** 5 – 40 °C
- **Weight** 4.4 kg
- **Dimensions (W x D x H)** 86 x 208 x 248 mm
- **Temperature measuring range** –
- **Temp. sensor connection** no
- **Intermittent operation** no
- **Reverse operation** no
- **Display** LED
- **Max. torque at stirring shaft** 20 Ncm
- **Speed range** 0/30 – 2000 rpm
- **Permissible ON time** 100%
- **Motor rating input/output** 70 / 42 W
- **Max. viscosity (at 50/60 Hz)** 10,000 mPas
- **Stirring quantity max. (H2O)** 40 l

#### The Compact Power
- **Ident. No.** 0004446000  |  0004440000
- **Frequency** 50/60 Hz
- **Voltage** 230 V
- **Protection class** IP 40
- **Permissible relative moisture** 80%
- **Permissible ambient temp.** 5 – 40 °C
- **Weight** 4.4 kg  |  4.7 kg
- **Dimensions (W x D x H)** 86 x 208 x 248 mm  |  86 x 230 x 267 mm
- **Temperature measuring range** –  |  -10 to 350 °C
- **Temp. sensor connection** no  |  yes
- **Intermittent operation** no  |  yes
- **Reverse operation** no  |  yes
- **Display** LED  |  TFT
- **Max. torque at stirring shaft** 60 Ncm
- **Speed range II (at 50/60 Hz)** –
- **Permissible ON time** 100%
- **Motor rating input/output** 176 / 126 W
- **Max. viscosity (at 50/60 Hz)** 50,000 mPas
- **Stirring quantity max. (H2O)** 40 l

#### The Unique Clockwise and Counter Clockwise Rotation
- **Ident. No.** 0004238100  |  0004028500
- **Frequency** 50/60 Hz
- **Voltage** 230 V
- **Protection class** IP 40
- **Permissible relative moisture** 80%
- **Permissible ambient temp.** 5 – 40 °C
- **Weight** 4.4 kg  |  4.7 kg
- **Dimensions (W x D x H)** 86 x 208 x 248 mm  |  86 x 230 x 267 mm
- **Temperature measuring range** –  |  -10 to 350 °C
- **Temp. sensor connection** no  |  yes
- **Intermittent operation** no  |  yes
- **Reverse operation** no  |  yes
- **Display** LED  |  TFT
- **Max. torque at stirring shaft** 60 Ncm
- **Speed range II (at 50/60 Hz)** –
- **Permissible ON time** 100%
- **Motor rating input/output** 186 / 136 W
- **Max. viscosity (at 50/60 Hz)** 70,000 mPas
- **Stirring quantity max. (H2O)** 100 l

#### The All-Rounder
- **Ident. No.** 0004090000
- **Frequency** 50/60 Hz
- **Voltage** 230 V
- **Protection class** IP 40
- **Permissible relative moisture** 80%
- **Permissible ambient temp.** 5 – 40 °C
- **Weight** 5.8 kg
- **Dimensions (W x D x H)** 91 x 230 x 379 mm
- **Temperature measuring range** –
- **Temp. sensor connection** yes
- **Intermittent operation** yes
- **Reverse operation** no
- **Display** TFT
- **Max. torque at stirring shaft** 0/16 – 530 rpm
- **Speed range I (at 50/60 Hz)** 0/4 – 110 rpm
- **Permissible ON time** 100%
- **Motor rating input/output** 134 / 76 W
- **Max. viscosity (at 50/60 Hz)** 100,000 mPas
- **Stirring quantity max. (H2O)** 100 l

#### The High-Performer
- **Ident. No.** 0004028600
- **Frequency** 50/60 Hz
- **Voltage** 230 V
- **Protection class** IP 40
- **Permissible relative moisture** 80%
- **Permissible ambient temp.** 5 – 40 °C
- **Weight** 9.9 kg
- **Dimensions (W x D x H)** 91 x 231 x 274 mm
- **Temperature measuring range** –
- **Temp. sensor connection** yes
- **Intermittent operation** yes
- **Reverse operation** yes
- **Display** TFT
- **Max. torque at stirring shaft** 0/16 – 530 rpm
- **Speed range I (at 50/60 Hz)** 0/4 – 110 rpm
- **Permissible ON time** 100%
- **Motor rating input/output** 134 / 76 W
- **Max. viscosity (at 50/60 Hz)** 100,000 mPas
- **Stirring quantity max. (H2O)** 100 l

#### The Speedster
- **Ident. No.** 0004028500
- **Frequency** 50/60 Hz
- **Voltage** 230 V
- **Protection class** IP 40
- **Permissible relative moisture** 80%
- **Permissible ambient temp.** 5 – 40 °C
- **Weight** 5.8 kg
- **Dimensions (W x D x H)** 91 x 230 x 379 mm
- **Temperature measuring range** –
- **Temp. sensor connection** yes
- **Intermittent operation** yes
- **Reverse operation** no
- **Display** TFT
- **Max. torque at stirring shaft** 0/16 – 530 rpm
- **Speed range I (at 50/60 Hz)** 0/4 – 110 rpm
- **Permissible ON time** 100%
- **Motor rating input/output** 134 / 76 W
- **Max. viscosity (at 50/60 Hz)** 100,000 mPas
- **Stirring quantity max. (H2O)** 100 l

#### Mechanical Overhead Stirrers

#### The High-Performer
- **Ident. No.** 0004028500
- **Frequency** 50/60 Hz
- **Voltage** 230 V
- **Protection class** IP 40
- **Permissible relative moisture** 80%
- **Permissible ambient temp.** 5 – 40 °C
- **Weight** 5.8 kg
- **Dimensions (W x D x H)** 91 x 230 x 379 mm
- **Temperature measuring range** –
- **Temp. sensor connection** yes
- **Intermittent operation** yes
- **Reverse operation** no
- **Display** TFT
- **Max. torque at stirring shaft** 0/16 – 530 rpm
- **Speed range I (at 50/60 Hz)** 0/4 – 110 rpm
- **Permissible ON time** 100%
- **Motor rating input/output** 134 / 76 W
- **Max. viscosity (at 50/60 Hz)** 100,000 mPas
- **Stirring quantity max. (H2O)** 100 l

#### The Speedster
- **Ident. No.** 0004028500
- **Frequency** 50/60 Hz
- **Voltage** 230 V
- **Protection class** IP 40
- **Permissible relative moisture** 80%
- **Permissible ambient temp.** 5 – 40 °C
- **Weight** 5.8 kg
- **Dimensions (W x D x H)** 91 x 230 x 379 mm
- **Temperature measuring range** –
- **Temp. sensor connection** yes
- **Intermittent operation** yes
- **Reverse operation** no
- **Display** TFT
- **Max. torque at stirring shaft** 0/16 – 530 rpm
- **Speed range I (at 50/60 Hz)** 0/4 – 110 rpm
- **Permissible ON time** 100%
- **Motor rating input/output** 134 / 76 W
- **Max. viscosity (at 50/60 Hz)** 100,000 mPas
- **Stirring quantity max. (H2O)** 100 l

---

**The Unique Clockwise and Counter Clockwise Rotation**

**The All-Rounder**

**The High-Performer**

**The Speedster**

---

**Available** Q2 2013
### Stirring elements | Accessories

<table>
<thead>
<tr>
<th>Stirrer Type</th>
<th>Description</th>
<th>Speed Range</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Propeller stirrer, 3-bladed</td>
<td>Propeller stirrer is designed for stirring the</td>
<td>High to medium speeds</td>
<td>Perfect for stirring viscous samples with medium to highly viscous fluids. Medium to high speeds required.</td>
</tr>
<tr>
<td></td>
<td>material to be stirred from the top to the</td>
<td></td>
<td>Polypropylene reactor, homogenization, and liquid-liquid extraction.</td>
</tr>
<tr>
<td></td>
<td>bottom while creating minimum shearing forces.</td>
<td></td>
<td>Perfect for stirring viscous samples with medium to highly viscous fluids.</td>
</tr>
<tr>
<td></td>
<td>This stirrer is used at medium to high speeds.</td>
<td></td>
<td>Perfect for stirring viscous samples with medium to highly viscous fluids.</td>
</tr>
<tr>
<td>Centrifugal stirrer</td>
<td>Centrifugal stirrer creates tangential flow,</td>
<td>High speeds</td>
<td>Perfect for stirring viscous samples with medium to highly viscous fluids.</td>
</tr>
<tr>
<td></td>
<td>minimum shearing forces. This type of stirrer</td>
<td></td>
<td>Perfect for stirring viscous samples with medium to highly viscous fluids.</td>
</tr>
<tr>
<td></td>
<td>is used at medium to high speeds.</td>
<td></td>
<td>Perfect for stirring viscous samples with medium to highly viscous fluids.</td>
</tr>
<tr>
<td>Paddle stirrer</td>
<td>Paddle stirrer creates tangential flow,</td>
<td>High speeds</td>
<td>Perfect for stirring viscous samples with medium to highly viscous fluids.</td>
</tr>
<tr>
<td></td>
<td>similar to that of a 4-bladed propeller stirrer.</td>
<td></td>
<td>Perfect for stirring viscous samples with medium to highly viscous fluids.</td>
</tr>
<tr>
<td>Two-bladed stirrer</td>
<td>Two-bladed stirrer whose blades open with vessel</td>
<td>High speeds</td>
<td>Perfect for stirring viscous samples with medium to highly viscous fluids.</td>
</tr>
<tr>
<td></td>
<td>with vessel. It also creates minimum shearing</td>
<td></td>
<td>Perfect for stirring viscous samples with medium to highly viscous fluids.</td>
</tr>
<tr>
<td></td>
<td>forces and is used at medium to high speeds.</td>
<td></td>
<td>Perfect for stirring viscous samples with medium to highly viscous fluids.</td>
</tr>
<tr>
<td>Turbine stirrer</td>
<td>Turbine stirrer creates tangential flow,</td>
<td>High speeds</td>
<td>Perfect for stirring viscous samples with medium to highly viscous fluids.</td>
</tr>
<tr>
<td></td>
<td>high turbulence, good heat exchange and gentle</td>
<td></td>
<td>Perfect for stirring viscous samples with medium to highly viscous fluids.</td>
</tr>
<tr>
<td></td>
<td>mixing of low viscous samples.</td>
<td></td>
<td>Perfect for stirring viscous samples with medium to highly viscous fluids.</td>
</tr>
<tr>
<td>Orbital shaker</td>
<td>Orbital shaker provides radial flow for stirring</td>
<td>Medium to highly</td>
<td>Perfect for stirring viscous samples with medium to highly viscous fluids.</td>
</tr>
<tr>
<td></td>
<td>the material to be stirred from the top to the</td>
<td>viscous fluids</td>
<td>Perfect for stirring viscous samples with medium to highly viscous fluids.</td>
</tr>
<tr>
<td></td>
<td>bottom while generating axial flow.</td>
<td></td>
<td>Perfect for stirring viscous samples with medium to highly viscous fluids.</td>
</tr>
<tr>
<td>Anchor shaker</td>
<td>Anchor shaker creates tangential flow,</td>
<td>Medium to highly</td>
<td>Perfect for stirring viscous samples with medium to highly viscous fluids.</td>
</tr>
<tr>
<td></td>
<td>high shearing forces for particle</td>
<td>viscous fluids</td>
<td>Perfect for stirring viscous samples with medium to highly viscous fluids.</td>
</tr>
</tbody>
</table>

### Technical Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Max. speed rpm</th>
<th>Shaft length mm</th>
<th>Shaft (Ø) mm</th>
<th>Stirrer (Ø) mm</th>
<th>Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>EUROSTAR 20</td>
<td>1000</td>
<td>350</td>
<td>8</td>
<td>8</td>
<td>R 1300</td>
</tr>
<tr>
<td>EUROSTAR 40</td>
<td>2000</td>
<td>350</td>
<td>8</td>
<td>10</td>
<td>R 1302</td>
</tr>
<tr>
<td>EUROSTAR 60</td>
<td>2000</td>
<td>350</td>
<td>8</td>
<td>13</td>
<td>R 1303</td>
</tr>
<tr>
<td>EUROSTAR 100</td>
<td>2000</td>
<td>350</td>
<td>8</td>
<td>14</td>
<td>R 1304</td>
</tr>
<tr>
<td>EUROSTAR 200</td>
<td>2000</td>
<td>350</td>
<td>10</td>
<td>14</td>
<td>R 1305</td>
</tr>
<tr>
<td>EUROSTAR 250</td>
<td>2000</td>
<td>550</td>
<td>8</td>
<td>14</td>
<td>R 1306</td>
</tr>
<tr>
<td>EUROSTAR 300</td>
<td>2000</td>
<td>550</td>
<td>10</td>
<td>14</td>
<td>R 1307</td>
</tr>
<tr>
<td>EUROSTAR 350</td>
<td>2000</td>
<td>550</td>
<td>13</td>
<td>14</td>
<td>R 1308</td>
</tr>
<tr>
<td>EUROSTAR 400</td>
<td>2000</td>
<td>550</td>
<td>14</td>
<td>14</td>
<td>R 1309</td>
</tr>
<tr>
<td>EUROSTAR 500</td>
<td>2000</td>
<td>550</td>
<td>15</td>
<td>14</td>
<td>R 1310</td>
</tr>
<tr>
<td>EUROSTAR 600</td>
<td>2000</td>
<td>550</td>
<td>17</td>
<td>14</td>
<td>R 1311</td>
</tr>
<tr>
<td>EUROSTAR 700</td>
<td>2000</td>
<td>550</td>
<td>19</td>
<td>14</td>
<td>R 1312</td>
</tr>
<tr>
<td>EUROSTAR 800</td>
<td>2000</td>
<td>550</td>
<td>21</td>
<td>14</td>
<td>R 1313</td>
</tr>
<tr>
<td>EUROSTAR 900</td>
<td>2000</td>
<td>550</td>
<td>23</td>
<td>14</td>
<td>R 1314</td>
</tr>
<tr>
<td>EUROSTAR 1000</td>
<td>2000</td>
<td>550</td>
<td>25</td>
<td>14</td>
<td>R 1315</td>
</tr>
<tr>
<td>EUROSTAR 1100</td>
<td>2000</td>
<td>550</td>
<td>27</td>
<td>14</td>
<td>R 1316</td>
</tr>
<tr>
<td>EUROSTAR 1200</td>
<td>2000</td>
<td>550</td>
<td>29</td>
<td>14</td>
<td>R 1317</td>
</tr>
<tr>
<td>EUROSTAR 1300</td>
<td>2000</td>
<td>550</td>
<td>31</td>
<td>14</td>
<td>R 1318</td>
</tr>
</tbody>
</table>

*Note: recommendations vary.*
**Mechanical | Accessories**

**R 4765 Floor stand**
Electrically adjustable telescopic floor stand, specially designed for RW 47 digital and T 65 basic/digital.

- Height: 1014 – 1588 mm
- Ident. No. 0004035000

**Plate stands**
R 1825
R 1826
R 1827
With slip resistant foil.

**R 2722 H-Stand**
Stable stand with H-shaped base which prevents the stand from tipping backwards.

**R 474 Telescopic stand**
Specially designed for RW 47 Digital.

**Height:**
- R 1825: 560 mm
- R 1826: 800 mm
- R 1827: 1000 mm

**H 62.51 Stainless steel sensor**
Temperature sensor for working with non-aggressive media.

- Ident. No. 000375451
- *Option available only for control units*

**R 60 keyless chuck**
Available for EUROSTAR 20 / 40 / 60 / 100 series. It allows you to quickly and easily remove the stirring elements without any tools.

- Ident. No. 0003889500

**H 66.51 Stainless steel sensor glass-coated**
Temperature sensor for working with media such as acid and alkaline solutions.

- Ident. No. 000375351
- *Option available only for control units*

**H 66.53 Temperature sensor**
Chemical resistant coated sensor.

- Ident. No. 0004499900
- *Option available only for control units*

**R 472 Floor stand**
Mobile floor stand, specially designed for RW 47 Digital.

**Height:**
- 2020 mm
- Stroke: 980 – 1460 mm

**H 70 Extension cable**
To connect EUROSTAR control with the temperature sensors.

- Ident. No. 0006273600
- *Option available only for control units*

**Stirring shaft protection**
Available for all overhead stirrers for preventing potential injuries at rotating shafts and stirring elements.

**COMING SOON:**
More stand options for optimal stability!

<table>
<thead>
<tr>
<th><strong>RH 3 Strap clamp</strong></th>
<th>For securing vessels during stirring.</th>
<th><strong>R 270 Boss head clamp</strong></th>
<th><strong>R 182 Boss head clamp</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Ident. No. 0003008600</td>
<td><strong>FK 1 Flexible coupling</strong></td>
<td>Required for stirring tasks using glass stirring rods. The flexible coupling compensates for any structural variations.</td>
<td>Ident. No. 0003057000</td>
</tr>
<tr>
<td>Ident. No. 0002306000</td>
<td><strong>R 271 Boss head clamp</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Specialed clamp with openings for the stands R 2722 and R 2723 as well as extensions with Ø 16 mm.</td>
<td></td>
<td><strong>R 2723 Telescopic stand</strong></td>
<td>Similar to R 2722, additionally equipped with a pneumatic spring, which enables effortless raising of the dispersing unit.</td>
</tr>
<tr>
<td>Ident. No. 0003130000</td>
<td></td>
<td></td>
<td>Ident. No. 0003140000</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>NEW</strong></th>
<th><strong>R 1825</strong></th>
<th><strong>R 1826</strong></th>
<th><strong>R 1827</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Height:</strong></td>
<td>560 mm</td>
<td>800 mm</td>
<td>1000 mm</td>
</tr>
<tr>
<td><strong>Ident. No.</strong></td>
<td>0003160000</td>
<td>0003160100</td>
<td>0003160200</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>R 272 Floor stand</strong></th>
<th><strong>R 4725 Floor stand</strong></th>
<th><strong>H 62.53 Temperature sensor</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Height:</strong></td>
<td>2020 mm</td>
<td>1014 – 1588 mm</td>
</tr>
<tr>
<td><strong>Stroke:</strong></td>
<td>980 – 1460 mm</td>
<td>390 mm</td>
</tr>
<tr>
<td><strong>Ident. No.</strong></td>
<td>0002306000</td>
<td>0004035000</td>
</tr>
</tbody>
</table>

| **Several safety accessories are available for RW 47 digital** | | | | | | | | | | | | | |
Torque

Torque is mathematically defined as the vector product of force and lever arm. It is therefore calculated as \( M = F \times r \), where \( M \) is the torque, \( r \) is the lever arm and \( F \) is the force. The magnitude of the torque is based on the perpendicular distance from the axis of rotation to the line of action of the force.

The unit of measurement of torque is Nm. For example, in mixing systems, the drive power of an electric motor is delivered to the rotating drive shaft or the drill chuck fixed to the mixing tool. What matters is the transfer of power in the drive to the rotating mixing tool. Torque is the key to the relationship between the mixing tool geometry, viscosity of the medium to be mixed and the speed of rotation. The power is transferred from the motor to the shaft and then to the mixing tool. The torque acts on the mixing tool at the drill chuck as shown in the brochure.

Viscosity

The “viscosity” shown in our brochure always refers to the dynamic viscosity \( \eta \). Viscosity is a measure of the fluid’s resistance to flow or change in shape due to internal friction between the molecules. If a fluid has high viscosity, then it strongly resists flow. This is an important parameter to be considered when it is required to create product emulsions and suspensions by mixing and homogenizing or merely in the transfer of fluids from one location to another.

Applications and Industries

Food: Butter, mayonnaise, ketchup...
Cosmetics: Creams, shampoo, soap...
Pharmaceutical industry: Pills, tablets, suppositories...
Chemical industry: Aluminum oxide, calcium hydroxide, glycerin...
Abrasives: Silicon carbide, crystals, sand...
Inks and Coatings: Printing ink, coating paint...
Glues and Adhesives: Adhesive mixture, Vaseline, two-component glue...
Plastics and Polymers: PVC powder, pre-polymer, polyester resin...
Paints and Pigments: Metallic paints, color pigment suspension, dyes for adhesive plasters...
Cement and Construction: Concrete, mineral clay, loam...
IKA® offers more

labworldsoft®

IKA® laboratory software labworldsoft® is an advanced software for all your laboratory needs. With the help of this software, you can network up to 64 laboratory devices via one PC. All test parameters can be documented ensuring complete automation of your laboratory experiments. Measurements and processes may be run independently. Long waits and processing times are reduced, which increases productivity.

Comprehensive Worldwide Service!

Our dedicated team of engineers provides comprehensive worldwide technical service. Please feel free to contact your dealers or IKA® directly in case of any service queries. Hotline: In the event of an equipment malfunction or technical questions regarding devices and spare parts: call 00 8000 4524357 (00 8000 IKAHELP)

IKA® Application Support

Our Application Center spans 400 sqm and offers modern facilities for presenting and testing lab devices and processes. This brings us even closer to our customers and improves our service. Here, prospective buyers and customers can test out processes that involve stirring, shaking, dispensing, grinding, heating, analyzing and distilling. In addition, it also further extends the opportunity to test your own devices and to develop new models.

FAQ

Does IKA® supply an explosion-proof stirrer system?
IKA® does supply custom-made explosion-proof systems for larger volumes upon request.

What does torque trend display mean in the case of the EUROSTAR control range – can they measure viscosity?
The EUROSTAR control units only display the change in torque. Normally, this is associated with a change in the viscosity of the medium. The viscosity cannot, however, be directly calculated from the data. In order to do so, one can use a viscometer.

How long can a stirrer be operated without interruption?
All IKA® stirrers have a 100% duty cycle, i.e. they can be operated without interruption.

Are there any stirrers which rotate in different directions?
All IKA® stirrers rotate in clockwise direction except for EUROSTAR 100 control which rotates in both clockwise and counter clockwise direction. Additionally, upon request for special applications, counter clockwise direction can be incorporated.

What is the difference between the electronic and mechanical versions of the stirrers?
In mechanical stirrers, the speed is set by means of a continuously variable transmission. A higher torque can be made available directly in the lower speed range by altering the transmission ratio of the actuator. Whereas in electronic stirrers, the power output is monitored and controlled by a processor. This ensures a constant speed range even with changes in viscosity.

What quantities and viscosities can be processed with IKA® stirrers?
Depending on the unit, maximum stirring quantity ranges from 20 ml to 200 liters. Similarly, the viscosity ranges from 1 mPas to 150,000 mPas.

What ambient conditions are required for the operation of IKA® stirrers?
The ambient temperature should be consistent between 5 °C and 40 °C and the humidity should not exceed 80%.

Application Support!

For questions regarding applications and processes, you can call our hotline number: 00 8000 4522777 (00 8000 IKAAPPS)
E-Mail: applicationsupport@ika.de
* Monday – Thursday from 8:30 - 16:30
     Friday from 8:30 - 15:00

What should be the diameter of the vessel in relation to the stirrer tool?
In the case of water, the diameter of the vessel should be twice the diameter of the stirrer element and the height two or three times that of the stirrer element. In the case of high viscosity material, the stirrer element should be closer to the vessel wall.

What ambient conditions are required for the operation of IKA® stirrers?
The ambient temperature should be consistent between 5 °C and 40 °C, and the humidity should not exceed 80%.