

OS-25HS

Laboratory Overhead Stirrer

Mixing Solutions | Process Technology

2025

EN

Miccra-MIX

LABORATORY TECHNOLOGY

Engineering a better product !



Driving and stirring technology for

PHARMA | FOOD | COSMETICS | CHEMICALS | AUTOMATION

V1.1



3.5 - inch TFT
Touchscreen >

Knob - type Speed
Regulation >

Hand - Tightening
Chuck >

Ideal choice for laboratory stirring and mixing. They are sufficient for samples of various volumes and viscosities. The fully verified laboratory technology has been further optimized: All "Smart Series" overhead stirrers are now equipped with touchscreens for intuitive operation and enhanced functions. The more optimized speed range is suitable for all laboratories.



volume (H₂O)
25 L



Speed range
50-5000rpm



Torque
20Ncm



Safety lock



CW/CCW
rotation



Exter.
Temp.
probe



Wifi



LED lighting



Programming



Timer

Features:

- Equipped with a high-performance brushless motor
Power range from 150W
- Superior speed control: **PRECISE CONTROL OF ±1rpm;**
Min. speed can be reached 50rpm; and Max. speed 5000rpm
- Compact structure, lightweight and easy to operate
- Strong overload capacity
- Long service life
- Smooth and quiet operation
- Stirring paddles are penetrable, accommodating stirring shafts of various lengths

Smart function:

- 3.5-inch touch screen for intuitive operation, easy to use even with gloves
- Clear display: speed, torque, time, temperature, program
- Timer function
- It allows for 6-step programming, with each step setting the corresponding speed, time, and forward/reverse rotation requirements.
- Forward and reverse rotation settings to adapt to different types of samples
- External temperature sensor: measures sample temperature and can set a maximum temperature limit for the sample (external temperature sensor optional)
- Screen lock: locks the screen to prevent accidental operation
- The LED light source facilitates the observation of samples.

External connections:

- Wifi remote control
- RS232 and USB interface supported
- Additional configurations are available upon request.

Stirring elements:

- A wide variety of stirring elements, offering solutions for various fluids.
- Multiple sizes are available to match different containers, achieving the ideal processing effect.

Midi Smart	Product ID: 81 16	OS -25HS
Input	W	150
Output	W	120
Volume (H ₂ O)	L	25
Viscosity Max.	mpas	10,000
Torque Max.at stirring shaft	Ncm	20
Speed range	rpm	50-5000
Chuck range diameter	mm	0.5-10
Motor		
BrushlessDC		●
Permissible ON time		100 %
Speed adjustment (Stepless)		●
Speed setting accuracy		±5 rpm
Screen display		
3.5"TFT Touch Screen		●
Timer		999h59min59sec
6-step programming		●
Temperature display and setting		yes
Smart Function		
Torque display		●
Reverse Rotation		●
Wifi Interface		●
RS232/USB Interface		●
Overhead LED lighting		●
Hollow shaft (push-through - when stopped)		●
Double Extension Rod Clamp holding		●
Extension arm length		200mm
Overload/overheat/over-current protection		●
Protection class according to DINEN 60529		IP42
Power requirement		
Voltage/Frequency		230 V AC , 50/60 Hz
Others		
Dimensions(WxHxD)		92x 219 x 279 mm
Weight		4 kg

Subject to change without notice.

- Yes, Standard

Overhead stirrers have a constant torque throughout the entire speed range. They can also perform short - term overload stirring. The overhead stirrer is an ideal choice for repetitive stirring processes.

Stirring elements

The Geometric Shape of the Stirring element /// The Key to Successful Mixing

Advantages:

- A wide variety of types
- Complete range of sizes
- Compatible with various fluids: low to high viscosity

How to choose:

- Based on the characteristics of the sample: volume capacity, viscosity
- Based on the container: it is necessary to match the container size
- Based on the speed: low - high speed
- Based on the shear rate: low - high shear

For an overhead stirrer to achieve excellent results, the key lies in the correct selection of the stirring elements (paddle).

Depending on the type of the stirring paddle, different flow directions will be generated in the medium during operation. They also vary in terms of speed and the suitability for media with different viscosities. The stirring process is quite complex. The challenge lies in understanding laminar flow and turbulent flow, while also taking into account criteria such as the type of paddle used, the viscosity and density of the mixed substances, or the type of container. Selecting the appropriate stirring paddle can avoid unexpected shear forces.

Propeller (3-bladed)



Viscosity Ranges: VL-L
Axial Flow
Diameters(mm): 50, 80, 120, 150

Propeller (4-bladed)



Viscosity Ranges: VL-L-M
Axial Flow
Diameters(mm): 30, 40, 50, 80, 100, 150

Turbine stirrer



Viscosity Ranges: VL-L-M
Axial Flow
Diameters(mm): 30, 50, 70

Centrifugal stirrer



Viscosity Ranges: VL-L
Axial Flow
Diameters(mm): 60, 100

Dissolving stirrer



Viscosity Ranges: VL-L-M-H
Axial Flow
Diameters(mm): 30, 50, 80, 100

Anchor stirrer



Viscosity Ranges: M-H
Tangential Flow
Diameters(mm): 45, 70, 100, 150

Paddle stirrer



Viscosity Ranges: M-H
Tangential Flow
Diameters(mm): 50, 70

Spiral stirrer



Viscosity Ranges: M-H
Axial Flow
Diameters(mm): 45, 70, 100, 150

Spiral-belt stirrer



Viscosity Ranges: M-H
Axial Flow
Diameters(mm): 50, 70, 100, 120

Jet-flow stirrer



Viscosity Ranges: VL-L-M
Jet-flow
Diameters(mm): 60, 80, 100, 120

Viscosity Ranges

Viscosity Classification	(mPa·s)
Very Low (VL)	0-100
Low (L)	100-1,000
Medium (M)	1,000-10,000
High (H)	10,000-1,000,000

Sample Viscosity Reference

Sample	mPa·s
Water	1
Kerosene	10
Lubricant Oil	100
Glycerin	1,000
Shampoo	3,000
Refined Honey	7,000
Moisturizing Cream	8,000
Honey	10,000
Chocolate Syrup	25,000
Ketchup	50,000
Toothpaste	70,000
Asphalt	100,000



We can also customize solutions according to your requirements.

