

# IKA

designed for scientists

EN



POWERFUL STIRRING | Overhead Stirrers

## Overhead Stirrers

/// Stirring at the highest level

IKA overhead stirrers are strong, sturdy and safe because we understand the most important aspects during development. From low to high viscosities, and with up to 200 liters of stirring volume, all mixing and stirring tasks constitute no challenge for our stirrers. This is a good foundation for differentiated functionalities, which include: a safety circuit, a clear display, convenient control using labworldsoft® laboratory software and a wide range of stirring tools. Whether it is propeller stirrers, anchor stirrers or spiral stirrers – you will find the right tool for all applications in our range.



### Personalized application support

In the IKA Application Center you can test the overhead stirrers yourself. Our experts analyze your processes and work with you to find out how your application can be optimized.

### Worldwide service

To opt for the IKA overhead stirrers is also to opt for the excellent IKA service in your region. Our team is available worldwide for your service and application needs. Availability of spare parts is guaranteed for 10 years.

Do you have any questions? Our service team is at your disposal:

00 8000 4524357 (00 8000 IKAHELP)



\*2+1 years after registering at [www.ika.com/register](http://www.ika.com/register), wearing parts excluded

## Overhead Stirrers

/// Powerful stirring



### NANO-, MICRO- and MINISTAR series

The space-saving high performers of the NANOSTAR, MICROSTAR and MINISTAR series convince with perfect basic functionalities, have a compact design and are easy-to-use.

### EUROSTAR series

The EUROSTAR series offers indispensable features, which include: electronic safety circuit, short-term overload operation and monitoring of all parameters using labworldsoft® software.

### RW series

The RW series is the robust and long established line in the market. This series comes with two gear settings to support high torque or high speed mixing respectively.



4  
/// NANO-, MICRO- AND MINISTARS

28  
/// TORQUE & SPEED

10  
/// EUROSTARS

29  
/// QUALITY STANDARDS

18  
/// RW SERIES

30  
/// KNOWLEDGE

20  
/// ACCESSORIES

31  
/// FAQ

## NANO, MICRO- and MINISTARS

/// Compact and reliable

The space-saving high performers of the NANOSTAR, MICROSTAR and MINISTAR series convince with perfect basic functionalities, have a compact design and are easy-to-use.

### Compact design

The reduced design and the focus on the most essential aspects make the NANOSTAR, MICROSTAR and MINISTAR stirrers reliable laboratory companions.



### Constant torque

All models of the NANOSTAR, MICROSTAR and MINISTAR series guarantee a constant torque over the entire rpm range. The MICROSTAR and MINISTAR stirrers are available in six different versions with revolutions of up to 2000 rpm and a torque of up to 80 Ncm, each in a digital or control variant. The latest model NANOSTAR is available as 7.5 digital version.

### Ease of operation

Operation takes place using a stable rotary knob. The display of the digital version clearly shows the rotational speed, while the display of the control version shows further information, such as medium temperature and torque. The integrated timer and counter function enables the monitoring of sensitive chemical reactions.



### FEATURES

- › Fast response display covered with hardened glass for maximum visibility of parameters
- › Continuously adjustable speed
- › USB interface, e.g. for documenting parameters using labworldsoft® or installing firmware updates
- › High IP value 54 designed with chemical resistant housing and display
- › Microprocessor-controlled speed governor for constant rotational speed, even with changes in viscosity
- › R 300 shaft protector included to avoid accidental touching of moving chuck
- › Supports sample volume from low to high volume with different impeller designs

### ADDITIONAL FEATURES

(control version only)

- › Clear display for all essential information: rpm, torque, temperature, timer/ counter
- › Touch-sensitive surface for long service life
- › State-of-the-art vibration sensors detect deviations from permissible thresholds and automatically stop the process
- › Timer and counter function
- › Display of the samples weight by connecting with the IKA [scale] plate stand via bluetooth connection
- › Temperature sensor included for sample temperature measurement
- › Key lock function



Shaft protector included

### Special safety precautions

The display of the stirrers is made of hardened and chemical-resistant glass. The stirrers' protection class IP54 ensures maximum safety. In addition, the state-of-the-art vibration sensors integrated in the control version detect deviations from permissible thresholds and automatically stop the process. The external, low-voltage power supply unit also contributes to increased safety.

### Fast updates

Periodic software updates can be carried out quickly and easily via the USB interface. In addition, regulation via a PC and documentation of the test parameters is possible via the interface of the control devices.

NANOSTAR 7.5 digital  
Ident. No. 0025004356

MICROSTAR 7.5 digital Ident. No. 0025004715	MICROSTAR 15 digital Ident. No. 0025004883	MICROSTAR 30 digital Ident. No. 0025004884
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MICROSTAR 7.5 control Ident. No. 0025001984	MICROSTAR 15 control Ident. No. 0025001986	MICROSTAR 30 control Ident. No. 0025001987
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MINISTAR 20 digital Ident. No. 0025004885	MINISTAR 40 digital Ident. No. 0025004886	MINISTAR 80 digital Ident. No. 0025004887
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MINISTAR 20 control Ident. No. 0025001988	MINISTAR 40 control Ident. No. 0025001989	MINISTAR 80 control Ident. No. 0025001990
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### NANOSTAR



Original size

### MICROSTARS



### MINISTARS





## Technical data

Technical data	NANOSTAR 7.5 digital
Stirring quantity max. (H <sub>2</sub> O)	5 l
Speed	min.: 0/50 rpm max.: 2000 rpm
Viscosity max.	4000 mPas
Torque max. at stirring shaft	7.5 Ncm
Dimensions (W x H x D)	53 x 147 x 130 mm
Weight	0.8 kg

Technical data	MICROSTAR 7.5 digital   control	MICROSTAR 15 digital   control	MICROSTAR 30 digital   control	MINISTAR 20 digital   control	MINISTAR 40 digital   control	MINISTAR 80 digital   control
Stirring quantity max. (H <sub>2</sub> O)	5 l	10 l	20 l	15 l	25 l	50 l
Speed	digital: 0/50 rpm control: 0/30 rpm max.: 2000 rpm	digital: 0/50 rpm control: 0/30 rpm max.: 1000 rpm	digital: 0/50 rpm control: 0/30 rpm max.: 500 rpm	min.: 0/50 rpm max.: 2000 rpm	digital: 0/50 rpm control: 0/30 rpm max.: 1000 rpm	digital: 0/50 rpm control: 0/30 rpm max.: 500 rpm
Viscosity max.	4000 mPas	8000 mPas	20 000 mPas	10 000 mPas	30 000 mPas	60 000 mPas
Torque max. at stirring shaft	7.5 Ncm	15 Ncm	30 Ncm	20 Ncm	40 Ncm	80 Ncm
Dimensions (W x H x D)	60 x 173 x 126 mm	60 x 173 x 126 mm	60 x 173 x 126 mm	70 x 193 x 147 mm	70 x 193 x 147 mm	70 x 193 x 147 mm
Weight	1.18 kg	1.26 kg	1.26 kg	1.56 kg	1.72 kg	1.72 kg

General data	NANO- MICRO- AND MINISTAR digital   control
Speed display	LED   LCD
Permissible ON time	100 %
Motor type	Brushless DC
Setting accuracy speed	± 1 rpm
Deviation of speed measurement n > 300 rpm	± 1 %
Deviation of speed measurement n < 300 rpm	± 3 rpm
Chuck range diameter	min. 0.5 mm max. 8.2 mm
Hollow shaft (push-through - when stopped)	Yes
Housing material	Alu-cast coating/ thermoplastic polymer
Protection class according to DIN EN 60529	IP 54
Interface	USB

## EUROSTARS

/// The key to successful mixing

Designed to optimize complex stirring applications, IKA offers the very best in overhead stirrer technology. Our EUROSTAR series provides the perfect solution to all of your laboratory stirring and mixing needs, from lower to higher viscosities.

### Twin technology

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.



#### FEATURES

##### EUROSTAR digital

- › Digital display for precise monitoring of set and actual speeds
- › Brushless DC motor for longer life span, low maintenance and higher efficiency
- › Short-term overload operation
- › Rotary knob for adjusting the speed and push knob for navigating through the menu on the wireless controller



LED bar indicates the connectivity of the Wireless Controller (WiCo)

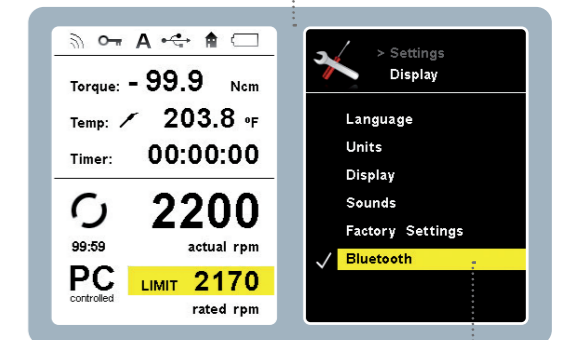
Safe stop function for a quick stop of the overhead stirrer

Connector for fixing the Wireless Controller

### Wireless technology

The Wireless Controller (WiCo) can be separated from the overhead stirrer. This allows for a safe working in a fume hood or safety cabinet without lifting the protective screen. With the additional online update function (only control version), your device is always up-to-date.

The display shows torque, temperature, timer, speed and PC connectivity.

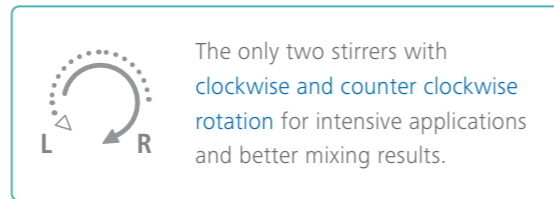


The EUROSTAR control series can be operated via bluetooth

#### FEATURES

##### EUROSTAR control

- › TFT display for better image quality and easy navigation
- › Programmable functions with interval operation options
- › Real-time torque trend display to indicate viscosity changes during the mixing process
- › Temperature sensor included for real time temperature monitoring function
- › USB interface to control and document all parameters with the software labworldsoft® and for updating the firmware
- › Removable wireless controller (WiCo) for easy and user-friendly operation



## FEATURES

### EUROSTAR 100 digital

- › Laboratory stirrer designed for highly viscous applications and intensive mixing
- › Digital display for precise monitoring of set and actual speeds

## FEATURES

### EUROSTAR 100 control | P4 control

- › Clockwise and counter clockwise rotation
- › Removable wireless controller (WiCo) for easy and user-friendly operation
- › TFT display for better image quality and easy navigation

## FEATURES

### EUROSTAR 20 high speed digital | control

- › High-speed stirrer for intensive mixing
- › Extremely powerful laboratory stirrer designed for intensive stirring tasks
- › Options for propellers or dissolver impellers (accessories)
- › Fast dissolving / dispersing with mixing speed of up to 6000 rpm

## FEATURES

### EUROSTAR 200 P4 control

- › Extremely powerful laboratory stirrer for highly viscous applications with a torque of up to 660 Ncm
- › For viscosities up to 150,000 mPas

## The optimal stirrer for your application

### OVERHEAD STIRRERS FOR LIGHT STIRRING TASKS



EUROSTAR 20 digital  
Ident. No. 0004442000



EUROSTAR 40 digital  
Ident. No. 0004444000



EUROSTAR 60 digital  
Ident. No. 0004446000



EUROSTAR 60 control  
Ident. No. 0004440000

### ULTRA HIGH TORQUE OVERHEAD STIRRERS



EUROSTAR 100 control P4  
Ident. No. 0025004384



EUROSTAR 200 control P4  
Ident. No. 0004090000

### HIGH-SPEED OVERHEAD STIRRERS



EUROSTAR 20 high speed digital  
Ident. No. 0004028600



EUROSTAR 20 high speed control  
Ident. No. 0025001314

### POWERFUL OVERHEAD STIRRERS FOR UNIVERSAL STIRRING TASKS



EUROSTAR 100 digital  
Ident. No. 0004238100



EUROSTAR 100 control  
Ident. No. 0004028500



EUROSTAR 200 digital  
Ident. No. 0003990000



EUROSTAR 200 control  
Ident. No. 0003992000

### PILOT SCALE OVERHEAD STIRRERS



EUROSTAR 400 digital  
Ident. No. 0004214000



EUROSTAR 400 control  
Ident. No. 0004214100



## RW series

/// Stirring larger volumes

Powerful, mechanically controlled laboratory stirrers designed for highly viscous applications. The stirrers of the RW series are suitable for intensive mixing for use in laboratories and pilot plants.



**RW 20 digital**  
Ident. No. 0003593000

### The bestseller in the laboratory

- › With digital display
- › Robust, slimline, ergonomic design
- › With constant power-drive
- › Two speed ranges for universal use from 60 – 2000 rpm
- › Push-through agitator shafts (only when stationary)
- › For stirring quantities of up to 20 l (H<sub>2</sub>O)



**RW 28 digital**  
Ident. No. 0005040000

### For quantities up to 80 l (H<sub>2</sub>O)

- › Infinitely adjustable speed from 60 to 1400 rpm in two speed ranges



**RW 47 digital**  
Ident. No. 0004050000

### For quantities up to 200 l (H<sub>2</sub>O)

- › Infinitely adjustable speed from 57 – 1300 rpm in two speed ranges
- › SI 400 safety switch and SI 474 fixing device are available as optional accessories allowing the user to switch on the device only at a defined height in the stand's working range

## FEATURES

### RW 28 digital & RW 47 digital

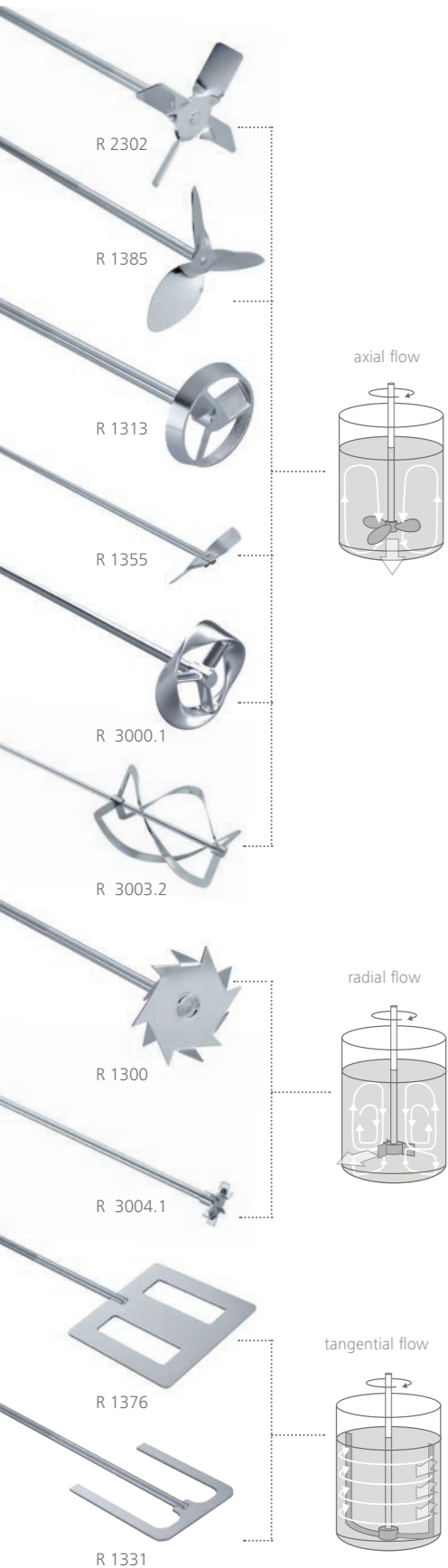
- › Digital speed display
- › Push-through agitator shafts
- › Overload protection
- › Error code display
- › Robust, ergonomic design
- › Quiet operation
- › With constant power-drive

## Technical data

Technical data	RW 20 digital	RW 28 digital	RW 47 digital
Stirring quantity max. (H <sub>2</sub> O)	20 l	80 l	200 l
Max. viscosity	10 000 mPas	50 000 mPas	100 000 mPas
Motor rating input/output	70 / 35 W	220 / 90 W	513 / 370 W
Permissible ON time	100%	100%	100%
Speed range (at 50/60 Hz)	60 – 2000 rpm / 72 – 2400 rpm	60 – 1400 rpm / 72 – 1680 rpm	57 – 1300 rpm / 69 – 1560 rpm
Speed range I (at 50/60 Hz)	60 – 500 rpm / 72 – 600 rpm	60 – 400 rpm / 72 – 480 rpm	57 – 275 rpm / 69 – 330 rpm
Speed range II (at 50/60 Hz)	240 – 2000 rpm / 288 – 2400 rpm	240 – 1400 rpm / 288 – 1680 rpm	275 – 1300 rpm / 330 – 1560 rpm
Max. torque at stirring shaft	150 Ncm	900 Ncm	3000 Ncm
Display	LED	LED	LED
Reverse operation	no	no	no
Intermittent operation	no	no	no
Temp. sensor connection	no	no	no
Chuck range	0.5 – 10 mm	1 – 10 mm	3 – 16 mm
Hollow shaft	yes	yes	no
Torque trend measurement	no	no	no
Timer	no	no	no
Temperature measurement	no	no	no
Temperature measuring range	–	–	–
Dimensions (W × D × H)	88 × 212 × 294 mm	123 × 252 × 364 mm	145 × 358 × 465 mm
Weight	3.1 kg	7.5 kg	16 kg
Permissible ambient temp.	5 – 40 °C	5 – 40 °C	5 – 40 °C
Permissible relative moisture	80%	80%	80%
Protection class DIN EN 60529	IP 20	IP 40	IP 54
USB / RS 232 interface	no	no	no
Voltage	220 – 240 V	220 – 240 V	3 × 400 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz

# Accessories

## Stirring elements











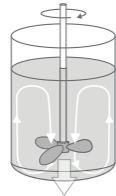
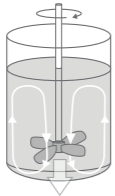
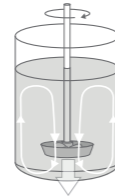
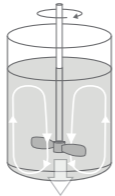
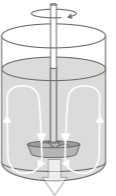

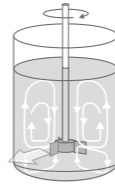
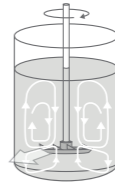
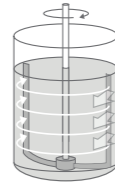
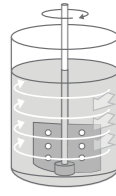


Product	Shaft length Shaft diameter Stirrer diameter	Max. speed	Material	Ident. No.
<b>PROPELLER STIRRERS, 4-BLADED</b>				
R 1342	350   8   50 mm	≤ 2000 rpm	Stainless steel	0000741000
R 1345	550   8   100 mm	≤ 800 rpm	Stainless steel	0000741300
R 2302	800   13   150 mm	≤ 600 rpm	Stainless steel	0000739000
<b>PROPELLER STIRRERS, 3-BLADED</b>				
R 1381	350   8   45 mm	≤ 2000 rpm	Stainless steel	0001296000
R 1382	350   8   55 mm	≤ 2000 rpm	Stainless steel	0001295900
R 1385	550   10   140 mm	≤ 800 rpm	Stainless steel	0000477700
R 1388	800   10   140 mm	≤ 400 rpm	Stainless steel	0000477800
R 1389*	350   8   75 mm	≤ 800 rpm	PTFE-coated	0002343600
<b>TURBINE STIRRERS</b>				
R 1311	350   8   30 mm	≤ 2000 rpm	Stainless steel	0002332900
R 1312	350   8   50 mm	≤ 2000 rpm	Stainless steel	0002333000
R 1313	400   10   70 mm	≤ 800 rpm	Stainless steel	0002333100
<b>CENTRIFUGAL STIRRERS</b>				
R 1352	350   8   60/15 mm	≤ 2000 rpm	Stainless steel	0000756900
R 1355	550   8   100/24 mm	≤ 800 rpm	Stainless steel	0001132700
<b>DISSOLVER STIRRERS</b>				
R 1300	350   8   80 mm	≤ 2000 rpm	Stainless steel	0000513500
R 1302	350   10   100 mm	≤ 1000 rpm	Stainless steel	0002387900
R 1303	350   8   40 mm	≤ 2000 rpm	Stainless steel	0002746700
<b>PADDLE STIRRERS</b>				
R 1375	550   8   70 mm	≤ 800 rpm	Stainless steel	0000757700
R 1376	550   10   150 mm	≤ 800 rpm	Stainless steel	0000757800
R 2311	800   13   150 mm	≤ 600 rpm	Stainless steel	0000739500
<b>ANCHOR STIRRERS</b>				
R 1330	350   8   45 mm	≤ 1000 rpm	Stainless steel	0002022300
R 1331	350   8   90 mm	≤ 1000 rpm	Stainless steel	0002022400
R 1333	550   10   150 mm	≤ 800 rpm	Stainless steel	0002747400
<b>MOEBIUS STIRRERS</b>				
R 3000.1	565   10   100 mm	≤ 800 rpm	Stainless steel	0020001192
R 3001.1	575   10   100 mm	≤ 800 rpm	Stainless steel	0020001195
<b>SPIRAL STIRRERS</b>				
R 3003	350   8   50 mm	≤ 800 rpm	Stainless steel	0020001203
R 3003.1	550   10   100 mm	≤ 800 rpm	Stainless steel	0020001204
R 3003.2	800   10   150 mm	≤ 800 rpm	Stainless steel	0020001205
<b>BLADE STIRRERS</b>				
R 3004	359   8   30 mm	≤ 1000 rpm	Stainless steel	0020001206
R 3004.1	565   10   50 mm	≤ 1000 rpm	Stainless steel	0020001207
R 3004.2	819   10   70 mm	≤ 1000 rpm	Stainless steel	0020001208
<b>PADDLE STIRRERS   SCREW-TYPE STIRRERS</b>				
R 1001	160   4   34 mm	2000 rpm	Stainless steel	0000527400
R 1002	140   4   12 mm	2000 rpm	Stainless steel	0000527500

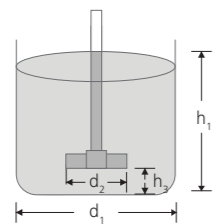
\* (PTFE-coated)

NANO-STAR 7.5 digital	MICRO-STARs digital   control	MINI-STARs digital   control	EUROSTAR 20   40 digital	EUROSTAR 60 digital   control	EUROSTAR 100 digital   control	EUROSTAR 200 digital   control	EUROSTAR 400 digital   control	EUROSTAR 100 & 200 control P4	RW 20 digital	RW 28 digital	RW 47 digital
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++	++	++	++	+	+	+	+	+	++	+	+

++ IKA recommended | + Installable | - Not compatible

STIRRER	PROPELLER 3-BLADED	PROPELLER 4-BLADED	TURBINE	CENTRIFUGAL	MOEBIUS	SPIRAL	BLADE	DISSOLVER	ANCHOR	PADDLE
Image										
Flow direction (Diagram)										
Tip speed / circumferential speed (m/s)	2 – 15	2 – 15	2 – 15	2 – 15	2 – 10	2	3 – 7	8 – 20	1 – 5	1 – 3
Direction	AXIAL	AXIAL	AXIAL	AXIAL	AXIAL	AXIAL	RADIAL	RADIAL	TANGENTIAL	TANGENTIAL
Mixing speed	Medium – high	Medium – high	Medium – high	Medium – high	Medium	Low – medium	Medium – high	Medium – high	Low	Low – medium
Shear forces	Medium	Medium	Low	Low	Very low	low	High	Very High	Low	Low
Viscosity	Low – medium	Low – medium	Low	Low	Low – medium	Medium – high	Low – medium	Low	High	Medium – high
Applications	Flow-efficient design to provide up and bottom flow pattern while creating minimum shearing forces.	Standard stirring element for general mixing applications. It creates local shearing forces and axial flow in the vessel.	This stirrer is used for drawing the material to be mixed from above within the vessel. It carries a minimum level of danger of injury when contact is made with sensor or vessel.	Two-bladed stirrer whose blades open with increasing speed. Perfect for stirring in round vessels with narrow necks and the effect is similar to that of a 4-bladed propeller stirrer.	Drawing the material to be mixed from the top and the bottom while creating minimum shearing forces.	Medium is conveyed from the bottom upwards. For homogeneous mixing and heat exchange of medium.	This stirrer draws the material to be mixed from the top and the bottom while creating high turbulence and high shearing forces for dispersion or gassing of liquid.	This stirrer provides drawing the material to be mixed from the top and the bottom while creating high turbulence and high shearing forces for particle reduction or break down agglomeration.	This stirrer creates tangential flow, high shearing rate at the edges, minimum deposits on the vessel wall making them great for polymer reactions and even distribution of high mineral contents in liquids.	This stirrer creates tangential flow, minimum turbulence, good heat exchange, and gentle treatment of the product.
Prefered geom. dimension $d_2/d_1$	0.1 – 0.5	0.2 – 0.5	0.2 – 0.5	0.2 – 0.5	0.2 – 0.5	0.9 – 0.98	0.2 – 0.5	0.2 – 0.5	0.9 – 0.98	0.5 – 0.7
Prefered geom. dimension $h_2/d_1$	0.3 – 3	0.3 – 3	0.3 – 3	0.3 – 3	0.3 – 3	–	0.3 – 3	0.3 – 3	–	–
Prefered geom. dimension $h_3/d_1$	1.0	1.0	1.0	1.0	1.0	1.0	1.0	1.0	1.0	0.75

$d_1$ : container diameter  
 $d_2$ : stirrer diameter  
 $h_1$ : fill height  
 $h_3$ : bottom distance



Mixing Range	Speed
Low	< 150 rpm
Medium	150 to 800 rpm
High	> 800 rpm

Viscosity Range	mPas	Example (at 20 °C)
Low	< 1000	Water to motor oil
Medium	< 10 000	Honey
High	> 10 000	Asphalt

# Accessories



(A)

**BC 1000 Beaker cap**  
Can be used with 1000 ml and 600 ml beakers for dispersing and stirring experiments.  
Ident. No. 0020003417



**FK 1 Flexible coupling**  
Required for stirring tasks using glass stirring rods. The flexible coupling compensates for any structural variances.  
Ident. No. 0002336000



(1)

**RH 3 Strap clamp**  
For securing vessels during stirring.  
Ident. No. 0003008600



(3) (4)

**RH 5 Strap clamp**  
For securing vessels against walls or for synchronized rotation during stirring, incl. boss head clamp R 270.  
Ident. No. 0003159000



(1)

**R 182 Boss head clamp**  
Ident. No. 0002657700



(3) (4)

**R 270 Boss head clamp**  
Ident. No. 0002657800



(3) (4)

**R 271 Boss head clamp**  
Specialized clamp with openings for the stands R 2722 and R 2723 as well as extensions with Ø 16 mm.  
Ident. No. 0002664000

**R 6547 H Floor stand**  
Manually adjustable, extendable floor stand, for RW 47 digital and T 65 basic/digital.  
Ident. No. 0020018378

**R 2850 Floor stand**  
Mobile floor stand, with H-shape base which prevents against tipping. For overhead stirrers and dispersers with a diameter of extension arm of 13 – 16 mm.  
Ident. No. 0020002900

**Plate stands**  
**R 1825 / R 1826 / R 1827**  
With slip resistant foil.  
Ident. No. 0003160000  
Ident. No. 0003160100  
Ident. No. 0003160200

**IKA [scale] Weighing stand**  
A stand with an integrated scale and data interface: only available from IKA.  
Ident. No. 0025004318

**R 2722 H-Stand**  
Stable stand with H-shaped base which prevents the stand from tipping backwards.  
Ident. No. 0001412000

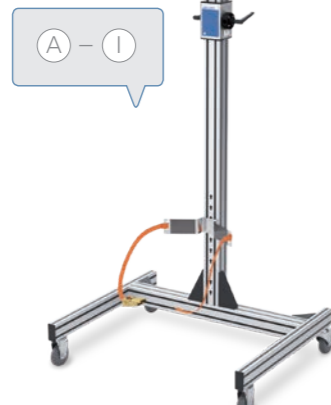
**R 2723 Telescopic stand**  
Similar to R 2722, additionally equipped with a pneumatic spring, which enables effortless raising of the dispersing unit.  
Ident. No. 0001412100

**R 474 Telescopic stand**  
Specially designed for RW 47 D/digital.  
Ident. No. 0001643000

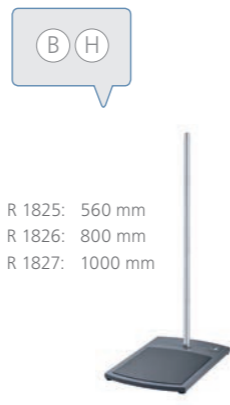
**R 472 Floor stand**  
Mobile floor stand, specially designed for RW 47 digital.  
Ident. No. 0000738700



Height: 1635 mm



Height: 1900 mm



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



Height: 570 mm



Height: 1010 mm



Height: 620 – 1010 mm  
Stroke: 390 mm



Height: 1200 mm  
Stroke: 500 – 1000 mm



Height: 2020 mm  
Stroke: 980 – 1860 mm



NANOSTAR



MICROSTAR digital | control



MINISTAR digital | control



EUROSTAR 20 | 40 digital



EUROSTAR 60 digital | control



EUROSTAR 100 digital | control



EUROSTAR 200 digital | control



EUROSTAR 400 digital | control



EUROSTAR 100 | 200 P4 control



EUROSTAR 20 high speed digital | control



RW 20 digital



RW 28 digital



RW 47 digital

\* IKA recommendations only

## Accessories for RW 47 digital



**R 303**  
Stirring shaft protection for RW 47 digital.  
Ident. No. 0030000257



**SI 400**  
Safety switch  
Ident. No. 0003294800



**SI 472**  
Fixing device for R 472 stand.  
Ident. No. 0003264000



**SI 474**  
Fixing device for R 474 and T 653 stand.  
Ident. No. 0003264400

## Accessories for EUROSTAR control series



**H 67.60**  
Temperature sensor made of stainless steel.  
Ident. No. 0025006664



**H 67.61**  
Temperature sensor made of stainless steel with a fast response time.  
Ident. No. 0025007920



**H 66.51 Temperature sensor**  
Temperature sensor, stainless steel, glass-coated, Ø 6 mm, 260 mm length.  
Ident. No. 0002735551



**H 66.53 Temperature sensor**  
Chemical resistant coated sensor, extension cable H 70 required for connection.  
Ident. No. 0004499900

## Accessories for RW 20 digital & EUROSTAR series



**R 60 Keyless chuck**  
Ident. No. 0003889500



**R 60.1 Keyless chuck**  
Ident. No. 0025007821



**R 301 Stirring shaft protection**  
Ident. No. 0002603000



**R 301.1 Support holder**  
For fixing the stirring shaft protection R 301 to the stand when in use with overhead stirrers NANOSTAR 7.5 digital, MINISTAR, MICROSTAR series and EUROSTAR 400.  
Ident. No. 0002604000



**H 70 Extension cable**  
To connect EUROSTAR control with the temperature sensor.  
Ident. No. 0002735600



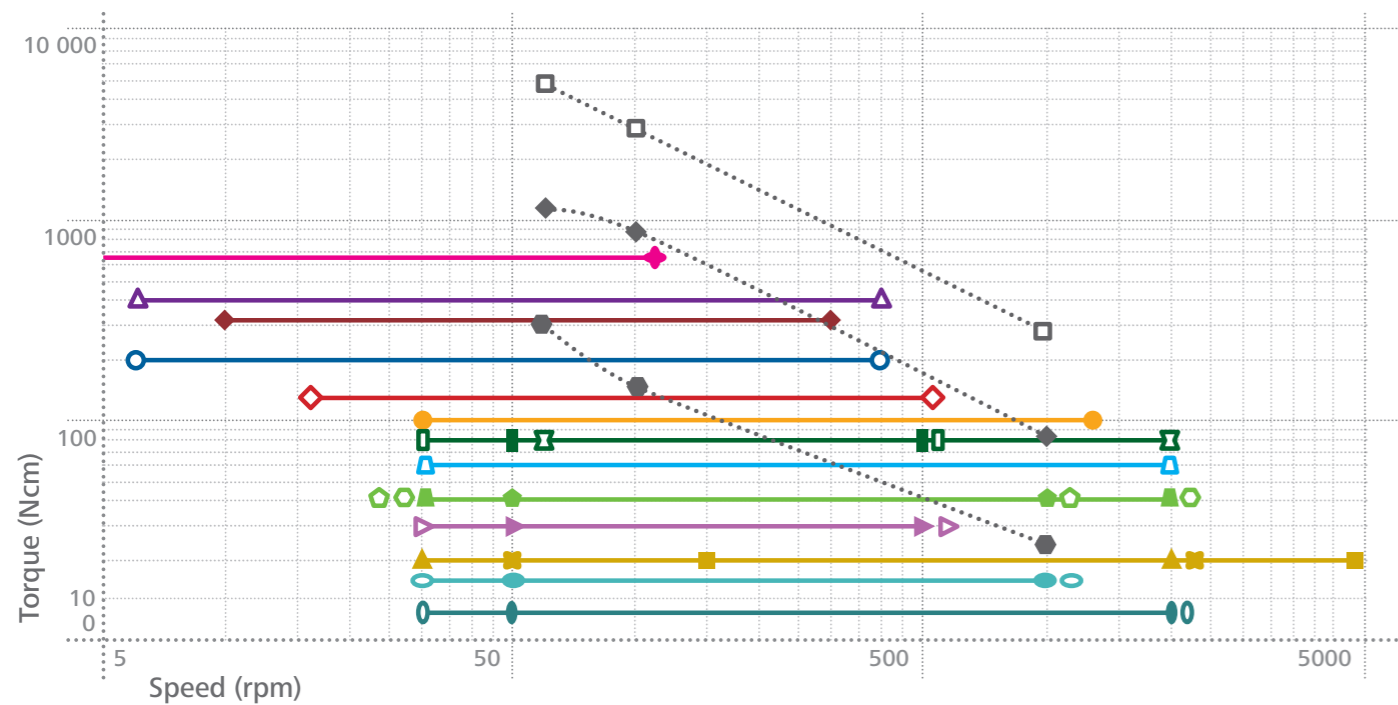
**WH 11**  
Wall mount for wireless controller (WiCo)  
Ident. No. 0025001500



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Ident. No. 0010006581



- - 
  - 
  - 
  -
- I : speed step 1  
II: speed step 2



The electronic overhead stirrers have a constant torque over the entire speed range. They can also be used for short-term overload operations. The electronic stirrers are ideal for reproducible procedures as well.

The mechanical overhead stirrers have a high torque at low speed and the torque decreases when the speed increases. Speed range I is for highly viscous samples and speed range II is for intensive mixing of low viscous samples.



### Quality standards

**CE** | DIN EN IEC 61010-1  
DIN EN IEC 61010-2-051



**Integrated Safety**  
All IKA overhead stirrers adhere to the requirements set forth by the norms DIN EN IEC 61010-1 and DIN EN IEC 61010-2-051.

They meet and exceed CE standards and fulfill international safety regulations.

## Knowledge

### Torque

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

#### Typical dynamic viscosity values (Range 1 – 100 000 mPa\*s)

Substance	Viscosity $\eta$ in mPa*s
Water	1
Milk	2
Coffee whipped cream	10
Olive oil	100
Lubricant oil	200
Motor oil	650 – 900
Shampoo	3000
Hand cream	8000
Honey	10 000
Ketchup	50 000
Toothpaste (40 °C)	70 000
Asphalt	100 000

Unless otherwise stated, the values refer to the viscosity at 20 °C and atmospheric pressure

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.

$$1N = [\eta] \cdot (m^2 m / m s) \Rightarrow [\eta] = Ns / m^2 = Pa*s$$

Fluids are either Newtonian or Non-Newtonian. Fluids whose viscosity is constant at all shear rates are called Newtonian fluids (e.g., pure fluids, ideal fluids / water, oil and most gases which have a constant viscosity). Fluids whose viscosity is not constant at all shear rates are called Non-Newtonian fluids (e.g., blood, sand-water mixtures, dough, puddings, asphalt cement, etc.).

Oil is a good example of a highly viscous liquid. It does not flow easily and affects parameters such as the thickness of the lubricating film in bearings, motors, gear units, leakage losses in the hydraulics, pump efficiency and friction losses in pipes.

## Applications and Industries

**Food:** Butter, mayonnaise, ketchup...

**Cosmetics:** Creams, shampoo, soap...

**Pharmaceutical and chemical industry:** Pills, suppositories, aluminium oxide, glycerin...

**Abrasives:** Silicon carbide, crystals, sand...

**Inks, coatings, paints and pigments:** printing ink, metallic paints, color pigment suspension...

**Glues and adhesives:** Adhesive mixture, Vaseline, two-component glue...

**Plastics and polymers:** PVC powder, pre-polymer, polyester resin...

**Cement and construction:** Concrete, mineral clay, loam...

## FAQ

#### 1. Does IKA supply an explosion-proof stirrer system?

IKA does supply custom-made explosion-proof systems for larger volumes upon request.

#### 2. 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.

#### 3. 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.

#### 4. Are there any stirrers which rotate in different directions?

All IKA stirrers rotate in clockwise direction except for EUROSTAR 100 control and EUROSTAR 100 control P4 which rotates in both clockwise and counter clockwise direction. Additionally, upon request for special applications, counter clockwise direction can be incorporated.

#### 5. 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.

#### 6. 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.

#### 7. 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 case of high viscosity material, the stirrer element should be closer to the vessel wall.

#### 8. 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%.





designed for scientists

# Everything for your Lab

IKA is your reliable partner in laboratory, analysis and process technology. When it comes to applications in the areas of stirring, mixing, tempering, distilling or grinding, market leaders rely on our proven products and technology. We are continually working to further develop our portfolio according to the needs of our customers. Building on this, we network our products and services to create holistic, application-oriented solutions and enable our customers to achieve the best possible results and step into the digital age.



BIOREACTORS



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