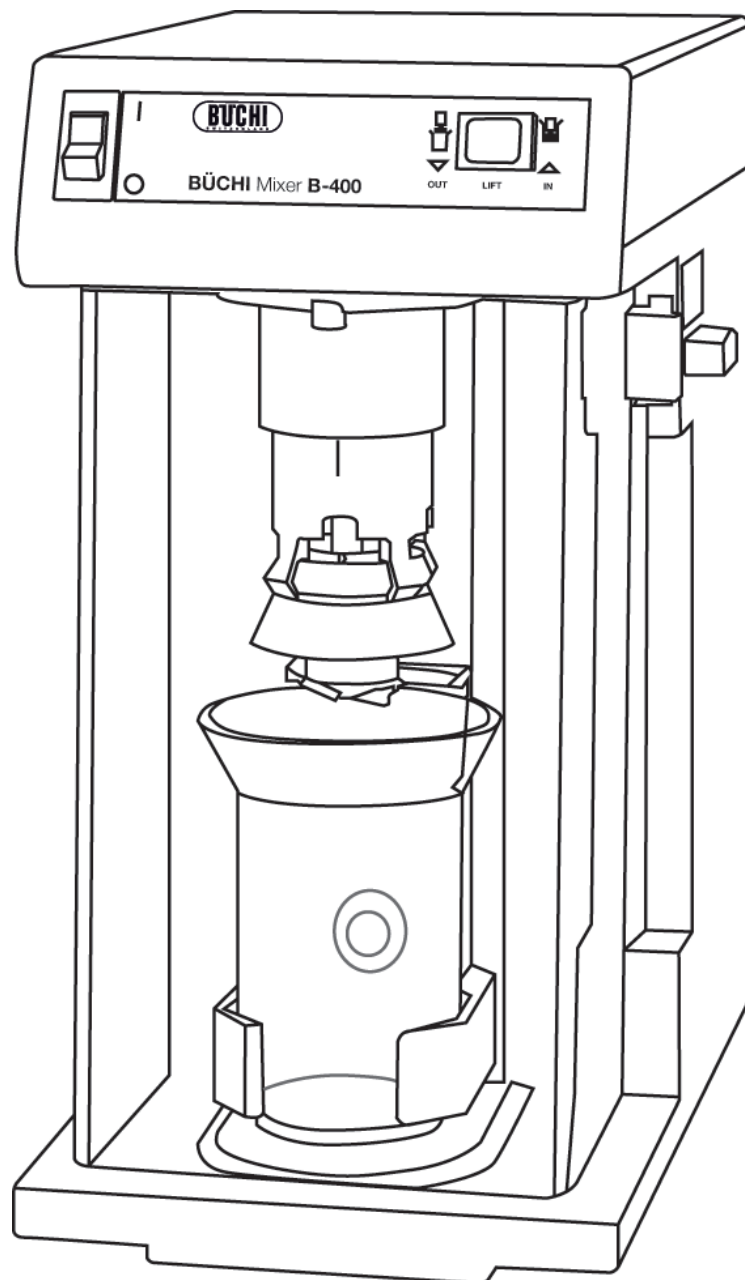




Mixer B-400

Technical data sheet

The BUCHI mixer B-400 is designed for efficient homogenization of a wide range of food and feed samples. The achieved homogeneous analytical fineness is key for the quality of the subsequent analytical procedures.



Scope of delivery

All B-400 models are delivered ready to use and are complete of:

Components	Version with steel knives	Version with ceramic knives
Sample beaker	1	1
Tool for cutter	1	1
Stainless steel knives	1	
Ceramic knives		1
Polypropylene membrane	1	1

Order code

Choose the configuration according to your needs:



Mixer B-400, type of knives

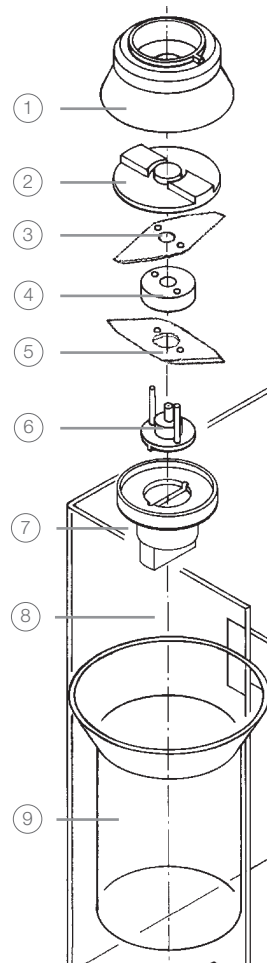
- 220 Stainless steel knives, supply voltage 220 – 240V / 50 Hz
- 325 Stainless steel knives, supply voltage 220 – 240V / 60 Hz
- 239 Ceramic knives, supply voltage 220 – 240V / 50 Hz
- 327 Ceramic knives, supply voltage 220 – 240V / 60 Hz

Technical data

Dimensions (WxDxH)	300 x 510 x 530 mm
Weight	26 kg
Operating voltage	220 – 240 ±10 % V
Frequency (2 variants)	50 or 60 Hz
Power consumption	max. 2100 W
Current consumption	approx. 10 A
Speed of rotation of knife	approx. 9000 rpm
Testing data	IEC 1010-1/EN 61010-1 (VDE 0411-1)

Accessories

Parts	Order number	Picture
Membrane, polypropylene (PP)	026900	①
Autoclavable membrane, polyvinylidene fluoride (PVDF)	036912	①
Disc, titanium	026471	②
Cutting blade at the top, stainless steel (~800 Vickers)	036913	③
Cutting blade at the top, ceramic (~1750 Vickers)	036915	③
Cutting blade at the bottom, stainless steel (~800 Vickers)	036914	⑤
Cutting blade at the bottom, ceramic (~1750 Vickers)	036916	⑤
Distance piece, polyether ether ketone (PEEK)	026909	④
Knife screw, titanium	034376	⑥
Tool for cutter	034225	⑦
Sample vessel	026441	⑨
Cutting blade set, stainless steel	034339	
Cutting blade set, ceramic	034340	
Guard door	034374	⑧



Functional principle

The process is based on simultaneous grinding and homogenization of sample materials by means of volumetric reduction using two rotating blades in a beaker. Automatic electronic monitoring of the speed and the torque allows safe and straightforward operation of the grinding process.

Starting point: Sample material is placed into the beaker, beaker goes in position, safety door is closed.

- Beaker moves up to the knives
- As soon as the knife assembly is inside the beaker, it begins to spin
- When maximum speed is reached, the beaker moves further up to the blades
- The driving speed is automatically adjusted by means of the membrane counterpressure
- The sample is grinded and homogenized
- When finished, the beaker moves down far enough for the knives to coast to a stop while still being inside the beaker
- The beaker moves further down to the strating point

