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Технические характеристики

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OPERATING MANUAL

Cole-Parmer®

SD Overhead Mixer

Mixer Controller Model Number 55008-07

Mixer Motor Model Number 55008-08

SD Overhead Mixer Set

Model Number 55008-04

SD Overhead Mixer System

Model Number 55008-05

ACCESSORY TABLE
pages 70-71

mixer back on to resume mixing.

SPECIFICATIONS

Dimensions

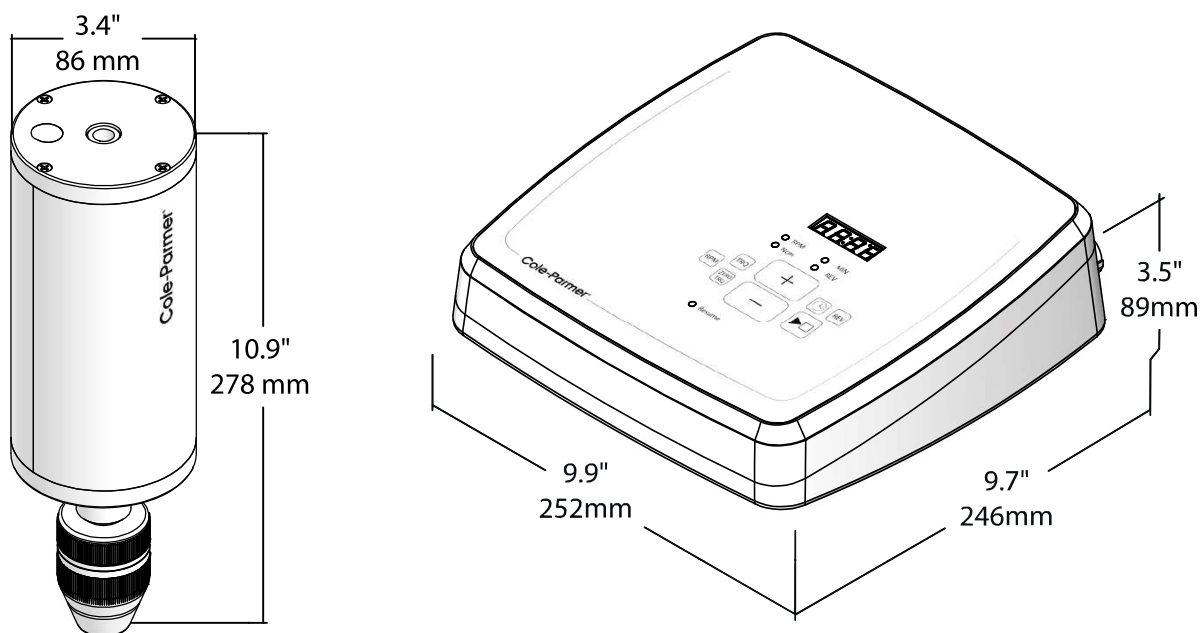


Figure 9: Mixer Motor and SD Controller Dimensions

Mixer Motor

Direction of Rotation	Clockwise or counter-clockwise controlled with the REV button
Speed Range	50 to 2500 rpm
Torque Output max At 500 rpm	71 in-oz (50 Ncm) Continuous 113 in-oz (80 Ncm) Intermittent
Maximum Volume	31 gal (120 L) [250 cP]
Maximum Viscosity	2000 cP [< 1 gal (4 L)]
Chuck	Three-jawed type keyless chuck accepts up to 3/8 in (10 mm) diameter shafts
Through Shaft diameter	3/8 in (10 mm) maximum
Mechanical Output Power	1/6 hp (120 W) brushless DC motor
Input Voltage max	24 V DC
Input Current max	8.4 Amps
Installation Category	Installation Category I per IEC 664

Motor Cord Length	6 ft (183 cm) - DC
Weight	6.6 lb (3.0 kg)

Controller

Speed Accuracy	± 0.2% of full speed
Voltage	100-240 VAC, 50/60 Hz +/- 10% of the nominal voltage
Maximum Current Draw	2.6 Amps
Electrical Output to Motor	DC 24 Volts, 8.40 Amps, 201.6 Watts
Installation Category	Installation Category II per IEC 664
NA Power Cord Length	6 ft (183 cm) - AC
Weight	3.8 lb (1.7 kg)

Torque Capabilities

	Continuous	Intermittent
SD Model 55008-04	71 in-oz (50 Ncm)	113 in-oz (80 Ncm)
Torque Conversion Table		
in-lb to in-oz	Multiply by 16	A in-lb = B in-oz = C Ncm
in-lb to Ncm	Multiply by 11.36	
Ncm to in-oz	Multiply by 1.416	

Compliance

Compliance of mixer system includes both the mixer motor and the controller.

Enclosure Rating (IP)	IP44 per IEC 60529
Chemical Resistance	Exposed material is painted or anodized aluminum and ABS
Compliance	CAN/CSA C22.2 No. 61010-1:2019 CAN/CSA-C22.2 No. 61010-2-051:2015 UL 61010-1:2019 UL 61010-2-051:2015 IEC 61010-1:2010, IEC 61010-2-051:2015 EN 61010-1:2010, EN 61010-2-051:2015 FCC Part 15 Subpart B, Class A ICES-003:2020 IEC 61326-1:2012 CISPR 11:2017 EN 61326-1:2013, EN 55011:2016
Environment	Indoors 1. Altitudes up to 6500 ft (2000 m) 2. Temperatures from 41°F to 104°F (5°C to 40°C) 3. Maximum relative humidity 80% for temperatures up to 88°F (31°C) decreasing linearly to 50% relative humidity at 104°F (40°C). 4. Pollution Degree 2 in accordance with IEC 664

RoHS	Restriction of Hazardous Substances (EU)
WEEE	Waste Electrical and Electronic Equipment (EU)
CSA	Canadian Standards Association
CE	Communauté Européenne (European Community)
UKCA	UK Conformity Assessed
UL	Underwriters Laboratories
FCC	Federal Communications Commission
IEC	The International Electrotechnical Commission
ICES	Interference Causing Equipment Standards
EMC	Electromagnetic Compatibility
EMI	Electromagnetic Interference

MAINTENANCE AND TROUBLESHOOTING

Maintenance is limited to cleaning the unit and removing the fan filter for cleaning or replacement. If a fault is detected when troubleshooting and cannot be corrected by the suggested remedy, contact your dealer for service.

Cleaning the Mixer/Controller System

Keep the mixer housing and controller enclosure clean with mild detergents. Never immerse or use excessive fluid.

OPERATING MANUAL

Cole-Parmer®

SP Overhead Mixer

Mixer Controller Model Number 55008-06

Mixer Motor Model Number 55008-08

SP Overhead Mixer Set

Model Number 55008-02

SP Overhead Mixer System

Model Number 55008-03

INTRODUCTION

SP Overhead Mixer covered in this manual is specifically designed for professional use in the laboratory and for use in industry to stir numerous liquids with various properties and applications. It consists of a mixer motor and an analog controller.

SP Overhead Mixer rotates at 50-2500 rpm with a maximum torque of 91 in-oz (64 Ncm).

The mixer uses a brushless DC motor. The speed is kept constant with continuous feedback to the motor. The mixer has integrated overload protection which ensures no damage can occur to the electronics or when an overload situation occurs, such as too great a torque demand or mixer overheating.

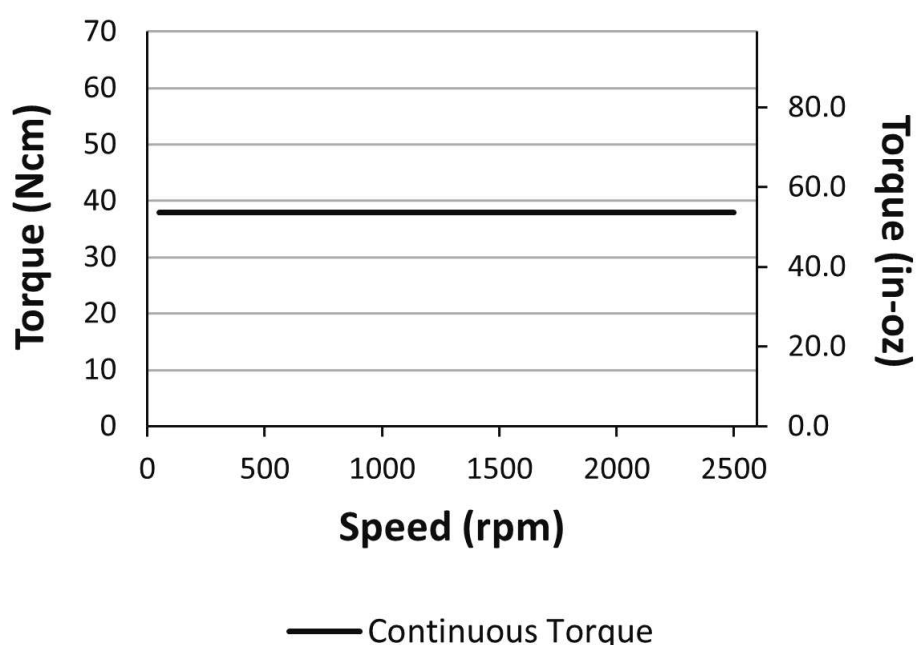
The mixer is designed for reliability and durability. There are no wear parts that require user service during the normal life of the mixer.

Torque Capabilities

	Continuous	Intermittent
Model 55008-02	54 in-oz (38 Ncm)	91 in-oz (64 Ncm)

Torque Conversion Table		
in-lb to in-oz	Multiply by 16	A in-lb = B in-oz = C Ncm
in-lb to Ncm	Multiply by 11.36	
Ncm to in-oz	Multiply by 1.416	

Torque Curve



Compliance

Compliance of mixer system includes both the mixer motor and the controller.

Enclosure Rating (IP)	IP44 per IEC 60529
Chemical Resistance	Exposed material is anodized aluminum, ABS, and polyester.
Compliance	CAN/CSA C22.2 No. 61010-1:2019 CAN/CSA-C22.2 No. 61010-2-051:2015 UL 61010-1:2019 UL 61010-2-051:2015 IEC 61010-1:2010, IEC 61010-2-051:2015 EN 61010-1:2010, EN 61010-2-051:2015 FCC Part 15 Subpart B, Class A ICES-003:2020 IEC 61326-1:2012 CISPR 11:2017 EN 61326-1:2013, EN 55011:2016

Environment	Indoors 1. Altitudes up to 6500 ft (2000 m) 2. Temperatures from 41°F to 104°F (5°C to 40°C) 3. Maximum relative humidity 80% for temperatures up to 88°F (31°C) decreasing linearly to 50% relative humidity at 104°F (40°C) 4. Pollution Degree 2 in accordance with IEC 664
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RoHS	Restriction of Hazardous Substances (EU)
WEEE	Waste Electrical and Electronic Equipment (EU)
CSA	Canadian Standards Association
CE	Communauté Européenne (European Community)
UKCA	UK Conformity Assessed
UL	Underwriters Laboratories
FCC	Federal Communications Commission
IEC	The International Electrotechnical Commission
ICES	Interference Causing Equipment Standards
EMC	Electromagnetic Compatibility
EMI	Electromagnetic Interference

MAINTENANCE AND TROUBLESHOOTING

Maintenance is limited to cleaning the unit. If a fault is detected when troubleshooting and cannot be corrected by the suggested remedy, contact your dealer for service.

Cleaning the Mixer/Controller System

Keep the mixer housing and controller enclosure clean with mild detergents. Never immerse or use excessive fluid.

Replacement Parts

No user-serviceable parts are inside of this instrument. Refer servicing to your dealer.

The following parts are user-replaceable:

Description	Part Number
Mixer Keyless Chuck replacement - SP/SD	55008-10
Adjustable Tilt Mounting Bracket	55008-11

OPERATING MANUAL

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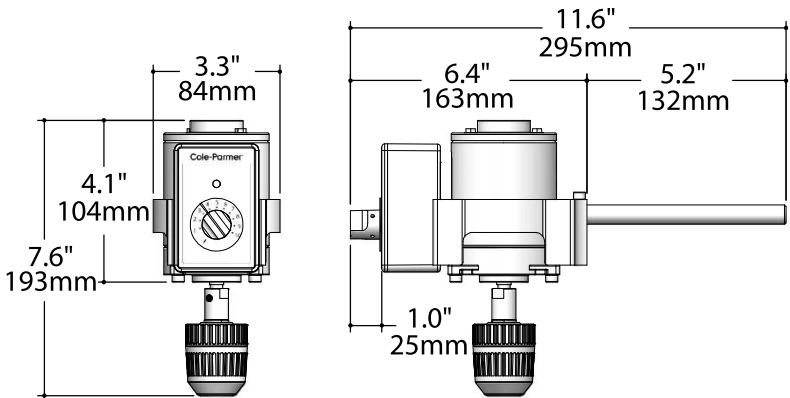
GP Laboratory Mixer Set

Model Number 55008-00

GP Laboratory Mixer System

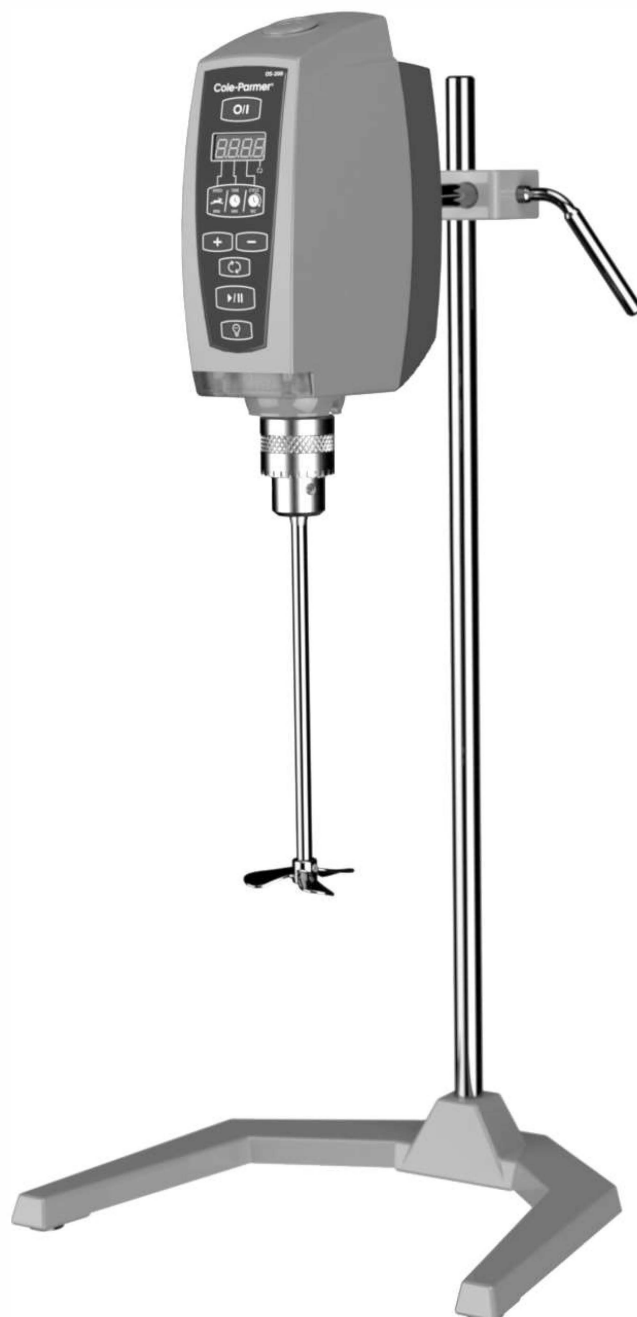
Model Number 55008-01

SPECIFICATIONS

Direction of Rotation	Clockwise when viewed from mixer down the shaft
Speed Range	40 to 4000 rpm
Torque Output max	7.0 in-oz (4.9 Ncm) Continuous 9.5 in-oz (6.7 Ncm) Intermittent
Maximum Volume	10 gal (38 L) [1 cP]
Maximum Viscosity	100 cP [< 1 gal (4 L)]
Keyless Chuck	Three-jawed type chuck accepts up to 3/8 in (10 mm) diameter shafts
Motor Type	Brushed DC Motor
Voltage	100-240 VAC, 50/60 Hz +/- 10% of the nominal voltage
Maximum Current Draw	2.0 Amps
Dimensions	
Power Supply Cord Length	6 ft (183 cm) from mixer to power supply - DC 6 ft (183 cm) from power supply to mains - AC
Weight	4 lb (1.8 kg)
Enclosure Rating (IP)	IP44 per IEC 60529
Environmental Operating Conditions	Indoors 1. Altitudes up to 6500 ft (2000 m) 2. Temperatures from 41°F to 104°F (5°C to 40°C) 3. Maximum relative humidity 80% for temperatures up to 88°F (31°C) decreasing linearly to 50% relative humidity at 104°F (40°C) 4. Pollution Degree 2 in accordance with IEC 664
Chemical Resistance	Exposed material is painted or anodized aluminum, plastic and vinyl
Compliance	CAN/CSA C22.2 No. 61010-1:2019 CAN/CSA-C22.2 No. 61010-2-051:2015 UL 61010-1:2019 UL 61010-2-051:2015 IEC 61010-1:2010, IEC 61010-2-051:2015 EN 61010-1:2010, EN 61010-2-051:2015 FCC Part 15 Subpart B, Class A ICES-003:2020 IEC 61326-1:2012 CISPR 11:2017 EN 61326-1:2013, EN 55011:2016

Cole-Parmer

Digital Reversing Mixer



Technical Data

Model Number	50004-00
Speed Range	40 - 2010 rpm
Functions	Countdown Timer Clockwise Counter Clockwise xRx Agitation
Speed Readout Accuracy	± 1 rpm or $\pm 3\%$ of reading, whichever is greater, 4 digits
Maximum Torque	90 Nem, (127 in-oz)
Input To Power Supply	AC 100-240 volts, 50/60 Hz, 2.5 amps (Must use supplied power supply.)
Electrical Output from Power Supply to Mixer	DC 24 volts, 3.75 amps
Mechanical Output Power	1/15 hp, 50 watts, (Brushless DC Motor)
Weight - Mixer Only Weight - Power Supply	3.0 kg (7 lbs) 0.6 kg (1.2 lbs)
Maximum Volume	25 litres (6.6 US gallons)
Maximum Viscosity	20,000 cps - e.g. chocolate syrup
Molded Front Housing	Flame retardant, chemical resistant, high impact nylon. Recyclable (PA).
Cast Back Housing	Epoxy coated zinc
Combined Housing	Splash Proof (IP42)
Keypad	Waterproof, chemical resistant polyester.
Stir Light	5 Ultra Bright LEDs, 100,000 hour life.
Power Cord Length	183 cm (6 ft) from mixer to power supply-DC. 183 cm (6 ft) from power supply to wall-AC.
Adjustable Chuck	Fits onto 13 mm (33/64 in) dia output shaft of mixer. Adjusts up to 10 mm (3/8 in).

General Operating Instructions

Make sure the mixer is securely mounted as specified in the installation instructions. Ensure the mixing paddle or impeller is securely attached to the desired position.

The mixer is now ready for use to mix liquids and liquid/solid solutions. Appropriate impeller and container specifications must be determined by the operator, ensuring that all safety instructions are followed.

Cole-Parmer®

Ultra-Compact Digital Mixer User Manual

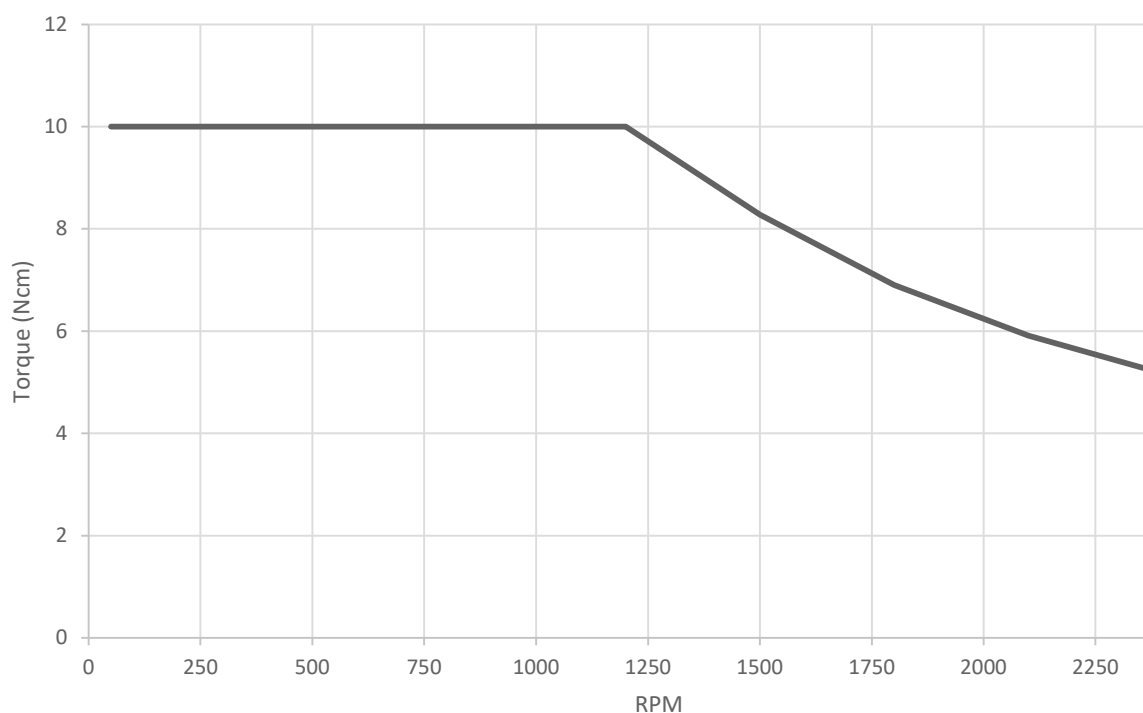


Technical Data

Model Number	50006-01
Speed range	50 to 2500 rpm
Maximum torque	10 Ncm
Mechanical output power	1/50 hp
Input to power supply	AC 100 to 240 volts, 50/60 Hz (must use supplied power cord)
Electrical output from power supply to mixer	DC 24 V, 1.0 amp
Weight - Mixer only	0.46 kgs (1.0 lbs)
Weight - Total package	1.94 kgs (4.25 lbs)
Maximum volume	2 liters, water-like viscosity
Molded housing	Chemical-resistant, flame retardant acetal copolymer. Recyclable.
Keypad	Waterproof, chemical-resistant polyester
Power cord length	1.8 m (6 ft)
Stainless Steel Collet	Fits 6 mm shaft (0.24 in)
LED display accuracy	± 10 rpm or $\pm 3\%$, whichever is greater, 4 Digits

Torque Capabilities

Torque Curve



Cole-Parmer®

Cole-Parmer® CG-900 Cryo-Blade™ Cryogenic Grinder



**Breakthrough, automated processing from bulk
to test portions in 15 minutes or less**

- **High-throughput** - process up to 1 kg of sample per run
- **Efficient** - complete a method in 15 minutes or less
- **Versatility**- capability to use liquid nitrogen or dry ice to process your sample
- **Safety**- automated dispensing of liquid nitrogen eliminates the handling and manipulation of liquid nitrogen (patent pending)

More Sample, Less Time, Better Yield

The Crye-Blade is an ultra high-capacity cryogenic grinder for comminution and processing capability up to 1 kg. The homogeneity of the sample is very efficient. Only 1 g is needed as a representative test sample from a 1 kg ground batch. The high-throughput capability saves valuable time for your laboratory and meets Food and Drug Administration (FDA) regulations. The Crye-Blade automatically dispenses liquid nitrogen to allow the sample to reach cryogenic temperatures and then activates a grinding phase to pulverize samples, resulting in repeatable and reproducible sample preparation. No liquid nitrogen handling required.

When liquid nitrogen is not desired or available, the unit can be used with dry ice to achieve desired results.

Automatic and programmed modes are available. In automatic mode, parameters are set based on the volume of the sample. Programmed mode allows users to save up to 10 methods. The intuitive interface includes 12 languages.

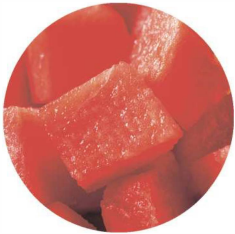
CG-900 Cryo-Blade

The insulated outer bowl, mechanical locking lever, and sensors provide the user with a safe, consistent, and reliable sample each use. The removable 5 L inner bowl can accommodate samples up to 1 kg and allows samples to be stored in the freezer, giving the user the option of using a second bowl to prepare a new batch. The outer bowl is insulated to allow safe touch at all times, although it is recommended to use protective gloves.

Typical applications include: analysis of organic pollutants in food products (pesticide residues), QuEChERS

The unit accommodates an extensive range of both dry and wet samples from watermelon to the toughest of samples such as muscle tissue.

Sample Types Include



Fruits



Vegetables



Seeds

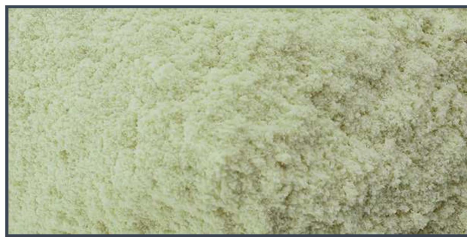


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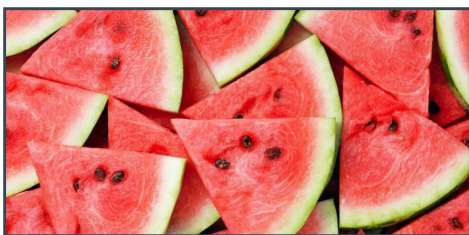


Animal Tissue

Before & After Samples - Broccoli



Before & After Samples - Watermelon



CG-900 Cryo-Blade

Specifications

Max Grinding Speed	3600 rpm
Mixing Speed	180 rpm
Sample Volume	1 kg
Interface	12 languages
Voltage	115 VAC, 20 A or 230 VAC, 10 A
Dimensions	91.4 cm x 68.6 cm x 101.6 cm (36 in x 27 in x 40 in)
Net Weight	50 kg (110 lb) (without grinding bowl)
Warranty	3 years
What's Included	Cryo-Blade unit, insulated outer bowl, inner bowl, cryogenic processor lid with blade, USB memory stick, and instruction manual

Ordering Information – Equipment

Description	Electrical	Item Number
Cryo-Blade Cryogenic Grinder	115 V	61211-71
Cryo-Blade Cryogenic Grinder	230 V	61211-72

Ordering Information – Accessory

Description	Item Number
Cryogenic Processor Inner Bowl, 5 L	61211-70
Cryogenic Processor Blade	61211-69



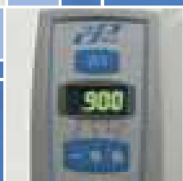
Cryogenic Processor
Inner Bowl, 5 L



Cryogenic Processor
Blade

Need a Demo?

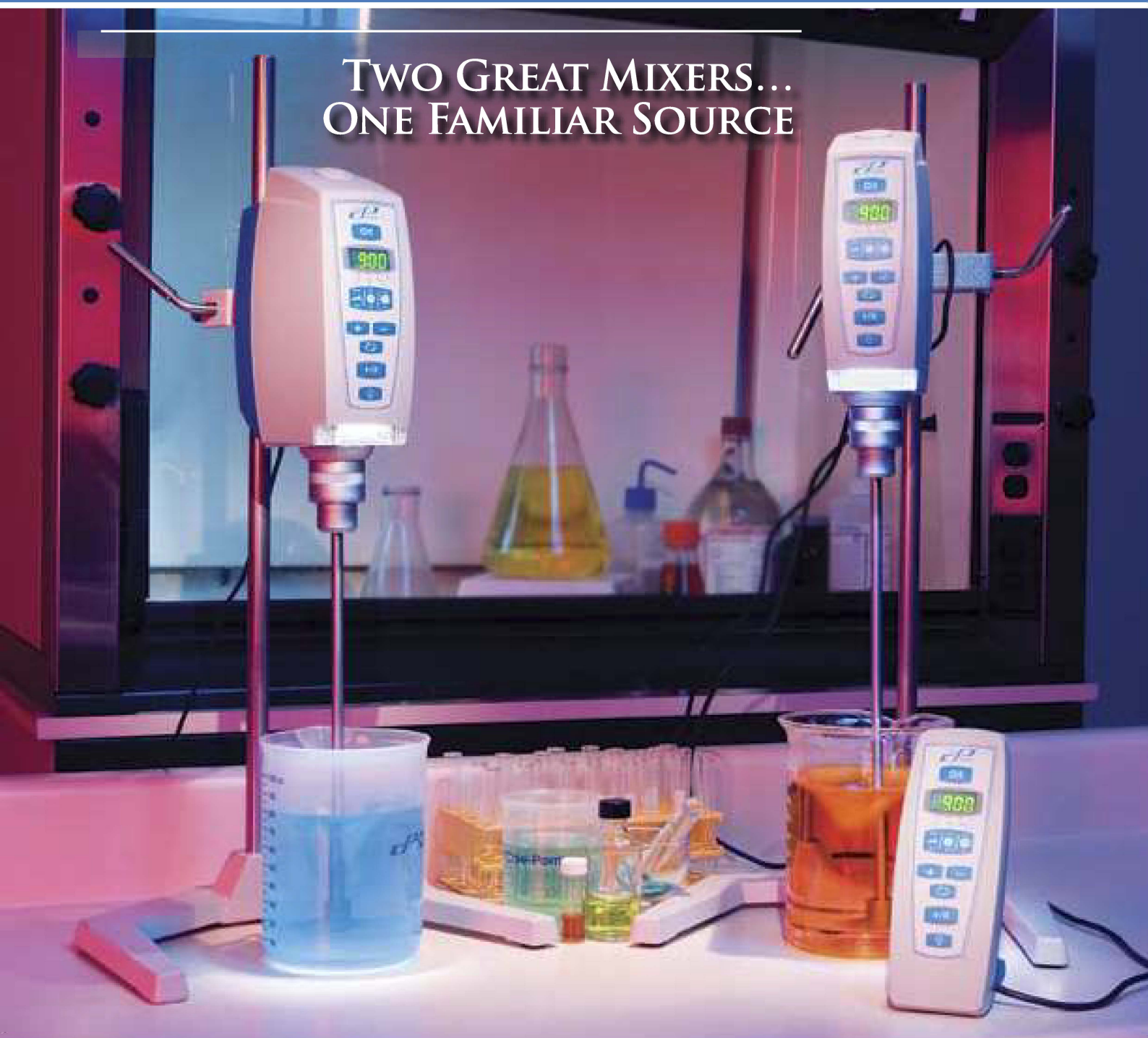
- Virtual sample processing – virtual demonstration of the equipment and sample processing
- Physical sample processing – physical testing of your sample with shared results
- Physical equipment testing – a demo unit can be sent to your facility to test before purchasing



 **Cole-Parmer®**

DIGITAL OVERHEAD REVERSING MIXERS

TWO GREAT MIXERS...
ONE FAMILIAR SOURCE



Cole-Parmer® Digital Reversing Mixer Systems

ADVANCED DESIGN, SUPERIOR PERFORMANCE

These Cole-Parmer® mixer systems offer uniquely advanced features, including programmable functionality and a remote control keypad option unlike any in the industry. These robust units will handle the most demanding laboratory mixing applications within the chemical, food, pharmaceutical and life science markets. They provide continuous, reliable operation, with accurate, repeatable results.



Digital Reversing Mixer with easy-to-read digital display and programmable settings

BOTH MIXER SYSTEMS FEATURE:

- Reversible rotation capabilities for complete agitation of samples at the touch of a button.
- Timed mixing cycle function allows user to repeatedly alternate clockwise and counterclockwise rotation to control vortexing and minimize aeration. Cycle time is adjustable in increments of 1 second.
- Use the countdown timer to maintain mixing for up to 33 hours.
- Powerful, 1/10-hp brushless DC motor produces up to 142 in-oz of torque-enough power to mix solutions up to 20,000 cps or up to 6.6 gallons (25 liters)!
- Through-shaft design allows for easy height adjustment of the impeller without having to change the height of the mixer.
- Integrated light illuminates sample in low-light conditions.

Modular Digital Reversing Mixer
with dual keypad functionality
and unique remote control

WHAT MAKES THE MODULAR MODEL SO UNIQ!JE?

This Cole-Parmer® exclusive allows you to program and control your mixer from up to six feet away!

Remote Control Capabilities

Mixers 50005-00 and 50005-10 come with a remote control keypad that has the same controls as the mixer head, allowing the user to control the mixer with either keypad. Both are IP54 rated for protection from occasional spills.

Magnets located on the back of the remote keypad allow unit to be attached to metal surfaces like fume hoods. Use the included stand to position remote keypad on a tabletop or hang it from latticework.

Remote keypad features a six-foot cord and can easily be disconnected when not needed. Keep it connected to control the mixer from outside a fume hood, even with baffle closed.



Lockout Function

Lockout feature prevents inadvertent changes in programmed settings. Available only on modular units with remote keypad.



What's included:

Mixer only: mixer head, adjustable chuck (accepts rod up to 3/8" dia), chuck key, mounting support rod, external power supply, and grounded power cord. Models 50005-00 and -10 also include a remote pendant controller with 6-ft cord.

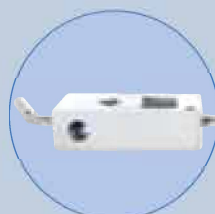
Complete system: mixer and all components listed above, mixer propeller/shaft, support stand, and support clamp.



Propeller/Shaft




Support Stand



Support Clamp

Digital Reversing Mixer

	Description	Speed range	Max torque	hp	Power (VAC, Hz)
MK-50004-00	Mixer only	40 to 2010 rpm	142 in-oz	1/10	100 to 230, 50/60
MK-50004-10	Complete system				

Modular Digital Reversing Mixer





Catalog number	Description	Speed range	Max torque	hp	Power (VAC, Hz)
MK-50005-00	Mixer with remote	40to 2000 rpm	142 in-oz	1/10	100 to 230, 50/60
MK-50005-50	Complete system				
MK-50005-10	Mixer with remote	80 to 4000 rpm	74 in-oz	1/10	
MK-50005-60	Complete system				




Cole-Parmer® Laboratory Overhead Mixer Accessories



Replacement parts keep your overhead mixer running smoothly

item	Description
<div data-bbox="124 1249 256 1375"></div> <div data-bbox="264 1249 448 1288">EW-55008-06</div>	<div data-bbox="1029 1279 1409 1350">SP Mixer Controller; 120/230 VAC</div>



item	Description
 EW-55008-07	SD Mixer Controller; 120/230 VAC
 EW-55008-08	Mixer Motor; 120/230 VAC
 EW-55008-10	Replacement Keyless Chuck for SP and SD Mixers
 EW-55008-11	Bracket Assembly, Adjustable Tilt

item	Description
 EW-55008-12	Replacement Power Supply for GP Mixers
 EW-55008-13	Replacement Power Supply for SP and SD Mixers
 EW-55008-14	Replacement Fan Filter

Cole-Parmer® Digital Batch Mixer Accessories



Accessories and replacement parts for your digital batch mixer.

item	Description
 EW-50019-94	Stainless Steel Plate Mount for Batch Mixer
 EW-50019-96	Stainless Steel Multiposition C-Clamp Set for Batch Mixer

item

Description



EW-50019-97

Stainless Steel Chuck with Key
for Batch Mixer



EW-50019-98

Chuck Shaft Guard for Batch
Mixer



EW-50019-99

Stainless Steel Chuck Key for
Batch Mixer

Cole-Parmer Heavy-Duty Stand for Overhead Mixer



Cole-Parmer – Item # EW-99968-21

Optimize the performance of your overhead stirrer

- Compatible with Cole-Parmer® models SS10 & SS20
- 1 year warranty
- Previous part number SS10/2

Specifications & Description

• Height (in) 33.5
• Width (in) 21.625
• Depth (InchShort) 18.875
• Width (cm) 55
• Height (cm) 85
• Depth (cm) 48
• DescriptionHeavy-Duty Stand
• Warranty1 Year

Cole-Parmer® Mixer Testing Beads





Zoom Image



• [COLE-PARMER](#)

Test your mixer/impeller system for clumping and settling. These highly visible beads are calibrated to simulate particles in your fluid and let you easily visualize mixing patterns. Use different sizes (color-coded) simultaneously to determine effect on different sized particles.

item	Description
<div>EW-04560-70</div>	Mixer Testing Beads, Red Acetate, 4.5 mm Diameter; 1500 Beads/Jar

item	Description
<div data-bbox="129 255 256 378"></div> <div data-bbox="256 255 448 293">EW-04560-71</div>	<div data-bbox="703 284 1134 387">Mixer Testing Beads, Yellow Acetate, 3.0 mm Diameter; 2400 Beads/Jar</div>

Cole-Parmer Heavy-duty clamp holds rods up to 1-1/8" dia



Cole-Parmer – Item # EW-04561-24

Enhance the performance of your Cole-Parmer mixer

- Compatible with Cole-Parmer Compact Digital Lab Mixer (50801-00)
- Chemical-resistant epoxy construction for harsh applications
- 2 year warranty

Specifications & Description

- Description Heavy-duty clamp holds rods up to 1-1/8" dia

2
YEAR
Warranty

MORE ABOUT THIS ITEM

Heavy-duty clamp, made of cast aluminum zinc alloy with chemical-resistant epoxy coating, holds rods up to 1-1/8" dia. Handles made of Stainless Steel.

Cole-Parmer 304 SS mixing shaft, 10 mm dia x 500 mm L



Cole-Parmer – Item # EW-04370-02

Specifications & Description

• Shaft Material	Stainless Steel
• Shaft Diameter (in)	0.375
• Shaft Diameter (mm)	10
• Shaft Length (in)	19.6
• Shaft Length (mm)	500
• Description	304 SS mixing shaft, 10 mm dia x 500 mm L
• Warranty	1 year



MORE ABOUT THIS ITEM


Mixing shaft for use with any 10 mm dia or adjustable 3/8" dia chuck. Measures 10 mm dia x 500 mm L. Use only with propellers listed separately.

Compact Square Blade Impellers



Customize your mixer for your application.

item	Impeller Size (in)	Shaft Diameter (in)	Shaft Length (in)
<div><div>EW-50801-51Mfr # A</div><div>231</div></div>	1.25	0.3125	16



item	Impeller Size (in)	Shaft Diameter (in)	Shaft Length (in)
<div data-bbox="126 253 256 376"></div> <div data-bbox="264 253 544 291">EW-50801-52Mfr # A</div> <div data-bbox="126 376 175 414">250</div>	1.25	0.3125	16
<div data-bbox="126 770 256 893"></div> <div data-bbox="264 770 448 808">EW-50801-54</div>	2	0.3125	16






Cole-Parmer® Overhead Mixer Accessories







Keep your overhead mixer running smoothly





Update clamps, mounts, shafts and propellers to accommodate new protocols. These replacement parts will keep your overhead mixer running smoothly.




item	Description
 EW-04552-00	316 Stainless Steel Shaft, 3/8" dia x 24"L (accepts a 5/16" bore dia propeller)
 EW-04552-05	316 Stainless Steel Shaft, 3/8" dia x 30" L (accepts 5/16" bore dia propeller)

item	Description
 EW-04552-10	316 Stainless Steel Turbine Propeller, 2" dia x 5/16" bore dia
 EW-04552-15	316 Stainless Steel Turbine Propeller, 2" dia x 3/8" bore dia
 EW-04552-20	316 Stainless Steel Extension Rod, 5/16" dia x 12" L
 EW-04552-25	316 Stainless Steel Shaft, 3/8" dia x 12"L (accepts 5/16" bore dia propeller)
 EW-04552-30	316 Stainless Steel Shaft, 5/16" dia x 18" L

item	Description
 EW-04552-35	316 Stainless Steel Shaft, 3/8" dia x 18"L (accepts a 5/16" bore dia propeller)
 EW-04552-40	316 Stainless Steel Three-blade Propeller, 1" dia x 5/16" bore dia
 EW-04552-45	316 Stainless Steel three-blade propeller, 1-1/2" dia x 5/16" bore dia
 EW-04552-50	316 Stainless Steel three-blade propeller, 2" dia x 5/16" bore dia

item	Description
 EW-04552-55	316 Stainless Steel three-blade propeller, 2" dia x 3/8" bore dia
 EW-04552-58	316 Stainless Steel Pitched-blade Propeller, 2.5" dia x 5/16" bore dia
 EW-04552-60	316 Stainless Steel three-blade propeller, 3" dia x 5/16" bore dia
 EW-04552-61	Straight blade only with set screws 1.63" X 5/16" diameter bore

item	Description
 EW-04552-62	Dispersion blade only with set screws, 1 7/8" overall dia with 5/16" bore
 EW-04552-65	Overhead Mixer Tank Clamp
 EW-04552-70	Pivot-mount support for and Servodyne Controllers
 EW-04552-80	Mixer Support Stand, 5/8" Dia Shaft; 29" H

item	Description
 EW-04552-83	Collet set incl nut and key for SSM 34, 35, 36, 38, 44, 45, 46, 48, 54, 55, 56, 58
 EW-04552-85	Extra 5/8" support rod for 04552- 80
 EW-04552-90	Replacement chuck for ServoDyne Mixers



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