



### Kit 1: Buffers



Every chemistry lab needs acidic or basic buffers and this kit is perfect for everyday stirring of this type of low viscosity mixture. With the Achiever 020 you can process up to 25L in one batch. The Propeller stirring shaft provides an axial flow pattern for excellent mixing of samples. Use the optional ribbon clamp to secure your vessel to the support stand to prevent spills. The Telescopic-H support stand makes it easy to quickly and easily raise and lower the Achiever Overhead Stirrer to change your samples.



Kit 1	Description	Part Number	Quantity
Unit	Achiever 020 e-A51ST020	30586763	1
Stirring Shaft	Propeller	30586780	1
Support Stand	Telescopic-H	30586772	1
Clamp(s)	Clamp Double	30586773	2
	Clamp Ribbon	30586774	1

### Kit 2: Paint, Ink and Adhesives



Paint, ink and adhesives are demanding applications that require an overhead stirrer that can deliver maximum torque. The Achiever 200 with the Turbine stirring shaft can mix samples with medium to high viscosity at all speeds and handle a capacity up to 100L. The Turbine stirring shaft's unique shape creates a vortex in the sample through radial flow for thorough mixing. The Telescopic-H Support Stand allows for quick and easy positioning of the stirring shaft in the sample.



Kit 2	Description	Part Number	Quantity
Unit	Achiever 200 e-A51ST200	30586767	1
Stirring Shaft	Turbine	30586781	1
Support Stand	Telescopic-H	30586772	1
Clamp(s)	Clamp Double	30586773	1

## Kit 3: Cosmetics



In the cosmetics industry lotions and creams involve mixing to create emulsions. For medium to high viscosity emulsions the Anchor stirring shaft is ideal to pull the sample from the sides of the vessel back towards the center for true tangential mixing of the entire sample. The Achiever 100 has the power to handle these higher viscosity emulsions up to 70,000 mPa with a capacity of 100L. The Telescopic-H stand allows for quick and easy positioning of the stirring shaft in the sample and changing samples.



Kit 3	Description	Part Number	Quantity
Unit	Achiever 100 e-A51ST100	30586766	1
Stirring Shaft	Anchor	30586775	1
Support Stand	Telescopic-H	30586772	1
Clamp(s)	Clamp Double	30586773	1

## Kit 4: Food & Beverage



In the food and beverage industries, cleanliness and preventing contamination to the sample is mandatory. All Achiever Overhead Stirrers have a fully enclosed housing with an IP 54 rating ensuring that the unit will not contaminate the sample and any spills or splashes from the rigors of food processing will not harm the unit. All Achiever Stirring Shafts are made of high quality, durable 316 Stainless Steel and are available in a variety of shapes to ensure thorough mixing of the sample.



The Anchor stirring shaft is ideal for mixing thicker products such as syrups, frostings, puddings, and jellies. For stirring vessels with narrow neck openings, the Floating Blade and Folding Blade can be used for less viscous samples like BBQ Sauce and Salad Dressings. The Achiever keyless chuck makes it simple to change the stirring shaft to suit the application, and the Telescopic H Stands allows for quick and easy positioning of the stirring shaft in the sample. The Achiever 200 can safely handle the high viscosity food or beverage samples up to 100,000 mPa and a sample size up to 200L.



Kit 4	Description	Part Number	Quantity
Unit	Achiever 200 e-A51ST200	30586767	1
Stirring Shaft	Floating Blades	30586777	1
Stirring Shaft	Folding Blade	30586778	1
Stirring Shaft	Anchor	30586775	1
Support Stand	Telescopic-H	30586772	1
Clamp(s)	Clamp Double	30586773	1