



The I-MAG controller has a variety of digital and analog interfaces. Equipped in this way, the device can, for example, be controlled with a foot switch or operating button or can be integrated into a network via USB/LAN/WIFL



Process-safe

In order to reliably achieve high speeds even under difficult conditions, I-MAG has an adjustable start-up speed that prevents the magnetic stirring bar from breaking off during the acceleration phase. It is also process-safe thanks to integrated detection of magnetic stirring bar coupling (needs to be calibrated). In the event of a tear-off or failure of the magnetic coupling, the user is informed via the modern display of the control unit. Incidentally, I-MAG can be controlled fully automatically with a laboratory software such as labworldsoft® 6.

I-MAG can be used for mixing large volumes with low viscosity in production, as well as for mixing higher viscosity media on a pilot scale. Due to the compact design (60% smaller than Midi MR) and the wired control unit, the drive can be integrated very easily into processing systems.

Flexible base unit

With its 90 watt EC motor and the powerful magnetic coupling, I-MAG can stir up to 300 liters of water with the appropriate accessories and impresses with extremely stable and reproducible rotational speeds. The I-MAG base unit is perfectly complemented by the large number of useful accessories. The two set-up frames for different vessel sizes enable to extend the footprint and increase the maximum load. Additionally, there are new stirring drives (magnetic stirring bars) available, which are made of FDA-compliant materials. This makes I-MAG an ideal mixing device for applications in biotechnology, for example for the production of vaccines.

Robust and strong

The drive unit consists of a powerful, wear-free motor and the magnetic coupling with high-per-formance neodymium magnets. Thus, it mixes particularly effectively - even liquids in double-walled containers or containers with insulated bottoms. Thanks to its closed stainless steel housing, the I-MAG drive unit has a very high IP protection class of 64, which means it can be used without restriction even under harsh conditions and is easy to clean.

Technical data

CT	חחו	ING
21	IKK	IING

Speed range	100 - 1500 rpm
Speed deviation	± 10 rpm
Stirring volume (with SP 300)	300
Motor rating output	90 W
Direction of rotation	right / left
Self-heating of the set-up plate by max. stirring (RT: 22 °C / duration: 1 h)	+26 K
Stirring bar length	30 – 140 mm
Detection of decoupled stirring bar	yes
Adjustable soft start	yes

GENERAL DATA

Protection class according to DIN EN 60529 (drive/controller)	IP 64 / IP 22
Dimensions (W x H x D)	260 x 70 x 300 mm
Weight	8 kg
Voltage	100 - 240 V
Frequency	50/60 Hz
Timer	yes
Display	TFT
Start / stop with pedal	yes

INTERFACES

RS 232	yes	
USB	yes	
Ethernet / RJ45	yes	
WIFI	yes	
Analog input/output	yes	



Scope of delivery

I-MAG Industry stirrer base unit
I-MAG controller
IKAFLON 90 slide magnetic stirring bar
USB connection cable (drive to controller)
Adapter for analog interface (3 pcs.)

I-MAG Industry stirrer

Ident. No. 0020014226

Accessories I-MAG Industry stirrer







Find more accessories on www.ika.com

IKAFLON 90 slide

Magnetic stirring bar

> for reduction of friction and better concentricity on uneven vessel bottoms

Ident. No. 0020102963

IKAFLON 118 float

Floating magnetic stirring drive

- > for powerful stirring
- > for wear-free mixing in large vessels

Ident. No. 0020100638

I-MAG SP 150

Stainless steel extension frame

- > for barrels up to approx. 150 liters
- > to extend the footprint and load capacity

Ident. No. 0020102994

More industry stirrers from IKA



Midi MR 1 digital

Stirring quantities of up to 50 liters

Ident. No. 0025002968

- > Flat, sturdy stainless steel casing
- > Non-locking motor
- > Infinitely variable speed



Maxi MR 1 digital

Stirring quantities of up to 150 liters

Ident. No. 0025002978

- > Digital LED speed display
- > Timer (0 56 min) or continuous operation
- > Integrated USB and RS 232 interface

IKA-Werke GmbH & Co.KG











