

### **Knife Mill GRINDOMIX GM 200**

#### **General Information**

The knife mill GRINDOMIX GM 200 is the ideal instrument for grinding and homogenizing foods and feeds. It allows to process sample volumes up to 0.7 liters quickly and reproducibly.

With two sharp, robust blades and a powerful 1000 W motor, it is ideal for homogenizing substances with a high water, oil or fat content as well as for grinding dry, soft and medium-hard products. A wide selection of lids and containers allows for adaptation of the mill to individual application requirements. The GRINDOMIX GM 200 meets and exceeds all special laboratory and analytical requirements and is a professional device superior to any commercial household mixer.



candy, cereal bars, cereals, cheese, coated tablets, cocoa nibs, dietary supplements, dried and fresh fruit, feed pellets, fish, frozen products, ham, lettuce, meat, nuts, oil seeds, pharmaceutical materials, plant materials, sausages, soap, spices, vegetables, ...

## **Product Advantages**

- efficient size reduction of up to 700 ml feed quantity due to a powerful 1000 W motor
- pre- and fine-grinding in one mill: cutting action in regular mode, grinding by impact in reverse mode, pre-grinding in interval mode
- perfect adaptation to application requirements by variable speed from 2.000 to 10.000 min<sup>-1</sup> with an increment of 500 min<sup>-1</sup>
- Boost function with speed of 14.000 min<sup>-1</sup>
- 8 SOPs and 4 sequences can be stored
- touch display with access to MyRETSCH web portal with product and application related information
- optional gravity lids or volume reduction lids for automatic reduction of the grinding chamber volume
- grinding jar in plastic, stainless steel and glass available
- all parts which come into contact with the sample material are autoclavable

#### **Features**

Applications size reduction, homogenization and

mixing

Field of application agriculture, biology, food, medicine /

pharmaceuticals

Feed material soft, medium-hard, elastic,

containing water / fat / oil, dry,

fibrous

 $\begin{array}{ll} \text{Size reduction principle} & \text{cutting} \\ \text{Material feed size*} & \text{40 mm} \\ \text{Final fineness*} & \text{< 300 } \mu\text{m} \end{array}$ 





## **Knife Mill GRINDOMIX GM 200**

Batch size / feed quantity\* with standard lid 700 ml with

reduction lid 150-300 ml with gravity

lid 300 - 600 ml

Grinding chamber volume with standard lid 1000 ml with

reduction lid 300 ml/500 ml with

gravity lid 400 - 800 ml

Speed setting digital, 2,000 - 10,000 min<sup>-1</sup> (14,000

min<sup>-1</sup> BOOST)

Material of grinding tools blade: stainless steel / titanium

fixation of blade: PVDF container: autoclavable plastic / plastic PP /

stainless steel / glass

Setting of grinding time digital, 1 s - 3 min

Interval operation yes

Storable SOPs 8 programms / 4 sequences
Drive series-characteristic motor

Drive power ~ 1000 W

Electrical supply data different voltages

Power connection 1-phase

Protection code grinding chamber and keypad IP 42

Power consumption ~ 1000 W

W x H x D closed 350 x 275 x 392 mm (opened: 350 x

410 x 553)

Net weight ~ 10 kg Standards CE

Please note:

#### **Videolink**

http://www.retsch.com/gm200

## **Function Principle**

Two sharp, robust blades rotate in the center of the grinding container. Depending on the rotational direction, size reduction is effected with the blunt side (preliminary size reduction) or the sharp side (fine grinding). The knife is indirectly driven by a powerful motor of 1000 W. A pre-selectable speed which is maintained electronically ensures optimum adaptation to individual application requirements as well as reproducible grinding results.

<sup>\*</sup>depending on feed material and instrument configuration/settings



Pricing on any accessories shown can be found by keying the part number into the search box on our website.

The specifications listed in this brochure are subject to change by the manufacturer and therefore cannot be guaranteed to be correct. If there are aspects of the specification that must be guaranteed, please provide these to our sales team so that details can be confirmed.

# www.wolflabs.co.uk

Tel: 01759 301142

Fax: 01759 301143

sales@wolflabs.co.uk

Please contact us if this literature doesn't answer all your questions.