

Batch Mixer

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The GMS 140 C is the smallest Gericke double shaft mixer. It features a usable volume of 40 to 100 liters ideal for premixing and small production batches. Its compact mixer housing delivers a short mixing time, resulting in faster mixing cycles. This unit forms a mechanical fluid bed with two horizontally arranged comb-type agitators. This means that the mixing process is fast and gentle, and yields a high-quality product. Up to 12 mixing cycles per hour are possible. The bearings on one side of the agitator allow the complete front panel of the system to be opened, offering accessibility for cleaning. The short length of the mixing chamber allows for full and easy access to the agitator and mixing chamber. The mixer shafts on the drive side have gaskets that can be dismantled, cleaned and reassembled in the shortest possible time.

Powder Technologies, Inc., www.powdertechusa.com [1]

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[1] <http://www.powdertechusa.com>