

NEW

Retsch[®]
MILLING SIEVING ASSISTING

Perfect Homogenization with High Reproducibility

The GRINDOMIX GM 200 is the perfect mill to homogenize dry, oily, fatty, soft and tough sample materials - for analysis results with minimum standard deviation.

New features of the GM 200:

- Significantly improved performance due to powerful 1000 W motor
- Boost function with speed of 14,000 min⁻¹ improves homogenization of tough and sticky samples
- 8 SOPs and 4 program sequences can be stored
- Touch display with direct access to MyRETSCH web portal

www.retsch.com/gm200



Don't compromise your quality control

PREMIUM QUALITY

MADE IN GERMANY

The GRINDOMIX Knife Mills GM 200 and GM 300 set standards in food sample preparation. The cutting effect produced by the steel blades results in the perfect homogenization of samples with high water or oil content. The model GM 200 for sample volumes up to 700 ml has been completely revised and upgraded.

Thanks to new features like the powerful 1000 W drive and the innovative Boost function, the mill is able to homogenize even difficult samples like tough meat with skin or fibrous plants very quickly and efficiently. The new GM 200 is operated via a user-friendly 4.3" touch display with direct access to the MyRETSCH web portal and allows storage of 8 SOPs and 4 program sequences.

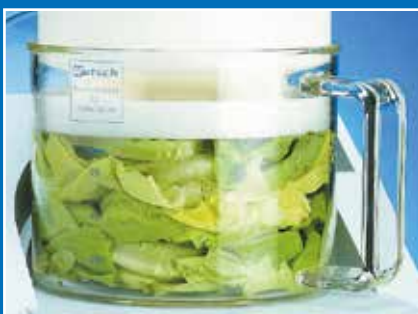
With the program sequences it is possible to save a combination of two grinding steps which is ideal for samples which require, for example, pre- and fine grinding by impact and cutting.

Benefits

- Thorough size reduction and homogenization of the entire sample material in seconds
- Pre- and fine grinding in one mill
- Variable speed up to 10,000 min⁻¹ including Boost function with 14,000 min⁻¹
- For sample volumes up to 700 ml



Variable volume with gravity lid



The patented gravity lid reduces the volume of the grinding container thus allowing for perfect homogenization of the entire sample.

Application examples

Sample	Accessories/parameters	Feed quantity	Initial feed size	Final fineness
Bacon	Standard grinding container, standard lid, gravity lid, knife with serrated blades; pre-cutting at a revolution speed of 7000 min ⁻¹ for 10 seconds followed by fine-grinding at a revolution speed of 10,000 min ⁻¹ for 20 seconds	450 g	50 mm	Homogeneous mass < 300 µm
Dried berries	Standard grinding container, reduction lid to 0.5 l, knife with serrated blades; revolution speed of 10,000 min ⁻¹ for 1 min	30 g	10 mm	< 1 mm
Dry noodles	Standard grinding container, standard lid, standard knife; revolution speed at 10,000 min ⁻¹ impact mode for 20 seconds	100 g	10 mm	< 1 mm
Frozen vegetables	Grinding container stainless steel, standard lid, standard knife; pre-cutting at revolution speed of 2000 min ⁻¹ in impact mode for 10 seconds with interval, fine-grinding at revolution speed of 10,000 min ⁻¹ in cutting mode for 40 seconds	150 g	45 mm	Homogeneous mass < 300 µm
Fresh raisins	Standard grinding container, reduction lid 0.3 l, standard knife; revolution speed of 10,000 min ⁻¹ for 10 seconds	200 g	10 mm	Homogeneous mass < 300 µm

More test reports can be found in the MyRETSCH web portal or in RETSCH's application database at www.retsch.com/applicationdatabase.

Typical Sample Materials

The GRINDOMIX Knife Mill GM 200 provides perfect homogenization of samples such as bread, fish, meat, feed pellets, cookies, vegetables, spices, cocoa nibs, seafood, cereal bars, fruit, seeds, deep-frozen food, sausages, etc.

Accessories and options

A range of different containers and lids makes the GRINDOMIX GM 200 a truly universal device:

- **Patented gravity lid**
Automatically adjusts the grinding chamber volume to the changing sample volume.
- **Gravity lid with overflow channels**
Ideally suited to homogenize samples with a high water content.
- **Stainless steel container**
Minimum wear when hard sample materials are processed.
- **Reduction lid**
Reduces the chamber volume of the GM 200 to 0.5 or 0.3 liter for optimum homogenization of small sample volumes.
- **Serrated blade knife**
Used for particularly tough samples such as fatty, streaky meat.



For more information please visit our website www.retsch.com

At a glance

Application	size reduction, homogenization and mixing
Fields of application	agriculture, biology, food, medicine / pharmaceuticals
Feed material	soft, medium-hard, elastic, fibrous, containing water / fat / oil, dry

Performance data

Feed size*	< 40 mm
Final fineness*	$d_{90} < 300 \mu\text{m}$
Batch size / sample volume*	< 700 ml
Speed setting	Digital, 2,000 – 10,000 min^{-1} (14,000 min^{-1} with Boost)
Knife diameter	118 mm
Knife peripheral speed	12.4 – 62 m/s
Number of blades	2
Grinding time setting	digital, 1 s – 3 min
Interval and reverse mode	✓
Quick start	✓
Boost function	✓
Program sequences	4
Standard Operating Procedures (SOPs)	8

Technical data

Drive power	1000 W
W x H x D	approx. 350 x 275 x 392 mm
Net weight	approx. 10 kg
More information on	www.retsch.com/gm200

*depending on feed material and instrument configuration

The new touch display

To enhance operating convenience the new GM 200 is equipped with a 4.3" touch display offering easy parameter setting, SOP storage and direct access to the MyRETSCH web portal via QR code.



The new MyRETSCH webportal

As the leading solution provider for sample preparation equipment, RETSCH has taken operating convenience to the next level and created the new MyRETSCH web portal. This portal can be accessed by simply scanning the QR code in the touch display of the GM 200.

It offers a wealth of information on the product itself, like operating manual or available accessories, but also application-specific documents. These include more than 80 grinding protocols containing grinding parameters, accessories used and sample images, as well as handling videos which demonstrate use of the mill step by step or "tips & tricks" documents. This information helps the user to optimize the grinding process and achieve best possible results.

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