

GERICKE GMS Batch Mixers: New Sizes, New Options

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GERICKE is a pioneer in the designing powder mixers for demanding applications. Based on sound scientific knowledge, extensive trials and the experience from many installations around the globe, the double shaft mixer GMS Mixer is the technological leading mixer on the market. With new options and functionalities, the GMS is the optimal process solution for many applications. The batch mixer is now available in sizes from 140 liters up to 5000 liters.

Highest homogeneity

Short mixing time while maintaining high mixing efficiency. Homogenous mixing of micro-ingredients (down to <math><0.001\%</math>) has never been easier and faster and effectively substitutes the need of expensive premixes. The effectiveness of the mixing (RSD <math><1.0\%</math>) can easily be checked in one of Gericke's test centers around the globe.



Liquid injections

The design of the GMS mixer and the high mixing dynamics with the fluidized zone do not only allow for the mixing of powders but also for the efficient addition of liquid ingredients.

Efficient delumping and dispersion

The new optional cutters (patent pending) can be added in the front door to disperse agglomerates. With its large diameter and optimal location in the mixer process chamber, it works highly efficiently. For cleaning the front door swivels open, thus the cutter is highly accessible for cleaning. With this new feature, the GMS becomes even more flexible to meet additional process requirements.



Heat transfer

The GMS also comes with inflated double shell housing, which allows to control the temperature and safeguard the product quality. The active cooling or heating is achieved by the means of efficient heat transfer from the jacket to the mixer. Typical applications for controlled heat transfer are mixing of synthetic products that are sensitive to high temperatures and the addition of liquids that tend to crystallize on the cold mixer housing.