

GRINDOMIX – The Industrial Standard for Food Samples

The Knife Mills GRINDOMIX GM 200 and GM 300 set standards in the preparation of food samples for subsequent analysis. They provide completely homogeneous and reproducible size reduction results in seconds so that representative samples can be taken from any location in the grinding container.

GRINDOMIX GM 200 – Perfect Homogenization with High Reproducibility

The Knife Mill GRINDOMIX GM 200 is designed for quick and reproducible pulverization of up to 700 ml sample material. Thanks to features like the powerful 1,000 W drive and the innovative Boost function, the GM 200 homogenizes even difficult samples like tough meat with skin or fibrous plants very quickly and efficiently.

The GM 200 is equipped with a user-friendly 4.3" touch display with direct access to the MyRETSCH web portal and allows for storage of 8 SOPs and 4 program sequences (combination of two process steps).

A wide selection of grinding containers and lids makes the mill easily adaptable to individual application requirements.

As the GRINDOMIX GM 200 is designed for professional use in industry and research, it is highly superior to any household mixer when it comes to safety and stability.



Perfect Homogenization within Seconds

40 mm
300 µm*



Knife Mill
GRINDOMIX GM 200

Benefits

- Pre- and fine grinding in one mill
- Variable speed up to 10,000 min⁻¹
- Touch display with direct access to the MyRETSCH web portal with product- and application-related information
- Boost function allows for short-term speed increase to 14,000 min⁻¹
- Interval mode for better mixing of the sample
- Control and advanced functionalities provided by optional Retsch App
- Storage of 8 SOPs and 4 program sequences possible

Video on www.retsch.com/gm

Gravity Lid Enables Variable Volumes



The gravity lid reduces the volume of the grinding container, thus allowing for thorough homogenization of the complete sample.