

New Opti-Mix paddle mixer range from GEA

GEA has announced the launch of its new GEA Nu-Con, Opti-Mix range of twin paddle mixers for the homogenous, hygienic mixing of infant formula and a wide range of dry food products. The new mixers complete the scope of supply for GEA allowing the company to provide complete turnkey powder mixing plants using exclusively GEA technology.

The Opti-Mix range from GEA meets the increasing global demand for infant formula technology in line with a growing worldwide population. In designing the range GEA has used its engineering and process experience to re-engineer proven technology for maximum efficiency and practicality. Key features include: increased rigidity of the body to provide reliability and improved sealing; a fluidising motion for fast, gentle mixing; and a compact design with reduced plant footprint enabling smaller building design.

Opti-Mix provides fast blending to increase productivity and maximise energy efficiency. This is achieved through the use of large, flush bomb bay doors that allow quick discharge and reset to achieve multiple blends per hour; load-cell mounting for fast product loading; loss-in-weight feeding for accurate batch weight control; and demountable paddles for easy cleaning.

Opti-Mix is capable of mixing a multitude of dairy and food ingredients and has been designed to meet the stringent requirements of the dairy industry. Infant formula is made up from milk powder and lactose, mixed with minor and micro ingredients such as vitamins. The efficiency of Opti-Mix and its fluidising motion ensures fast and effective homogeneity of the products with differing weights and particle sizing. The mixer is capable of handling infant formula, food cereals, sugar, health products, nutritional, flavours, dry food mixes and other food applications.

Rotor Detection System (RDS)

The latest generation of the GEA Nu-Con Rotor Detection System (RDS) can be fitted as an option to Opti-Mix. This provides a real-time warning of any contact between the mixer paddles and the inside of the mixer body that could cause metal contamination in the product.

As processing plants around the world get larger and brand confidence becomes of even greater importance to consumers worldwide, it is essential for food companies to ensure the security of their production. RDS is becoming increasingly popular for plants that require the ultimate protection against contamination to protect commercially critical brands and prevent expensive product recalls.

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Photo: Optimix paddle mixer

High res image available from: nikki@thewordshop.co.uk

Press Release



All editorial enquiries to:

Steve Jordan

The Words Workshop Ltd.

Tel: +44 (0)1908 695500

Email: steve@thewordsworkshop.co.uk

Web: www.thewordsworkshop.co.uk (More GEA press releases here)

All business enquiries to:

Andrew Wade

Marketing Manager

GEA Avapac Ltd & GEA Nu-Con Ltd

GEA Process Engineering

Phone +64 9 259 6054, Fax +64 7 849 3494

Mobile +64 21 859 819

andrew.wade@gea.com

www.gea.com

About GEA Group

GEA Group Aktiengesellschaft is one of the largest suppliers for the food processing industry and a wide range of other process industries. As an international technology group, the Company focuses on process technology and components for sophisticated production processes. In 2013, GEA generated consolidated revenues in excess of EUR 4.3 billion, more than 70 percent of which came from the food sector, which is a long-term growth industry. The group employed about 18,000 people worldwide as of December 31, 2013. GEA Group is a market and technology leader in its business areas. It is listed in Germany's MDAX stock index (G1A, WKN 660 200) and the STOXX® Europe 600 Index. Further information is available on the Internet at: www.gea.com.