

Test Mixer from GEA with new standards



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BATCH FORMULA® Test Mixer offers improved hygiene, flexibility, efficiency and easier installation.



GEA has redesigned its market leading BATCH FORMULA® Test Mixer to meet customer demand for the highest possible levels of efficiency, flexibility and hygiene. While redesigning the mixer, GEA has been able to reduce its footprint by at least 25 percent compared to previous models. This now means that the equipment can easily be located within a plant, through normal door apertures, without dismantling. The equipment provides users with the opportunity to test recipes and processes ahead of full-scale production: proving product recipe, optimizing product functional properties, design large scale produc-

tion process and product validation. This helps customers to prepare recipes and establish process parameters before investing in full-scale plant thereby bringing new products to market more quickly and profitably. The new design has addressed four key areas: hygiene, flexibility, efficiency and footprint.

New design and technology

The hygienic design has been updated to meet the strictest requirements of the food and dairy industry. This has been achieved through a series of detail changes, for example reducing the opportunity for dirt traps in the system, that helps to prevent cross contamination through the high-shear device. The BATCH FORMULA® Test Mixer now features direct steam injection. With this new development the equipment allows for production of soft cheeses and sauces that require steam injection as part of the process. Moreover, the direct steam injection has increased the flexibility of the equipment allowing users to produce an even greater range of products on the same machine. Easy and efficient cleaning prevents cross contamination or product carry-over when switching batches.

GEA has used the Computer Fluid Dynamics (CFD) techniques, more usually used when designing full-scale equipment, on the new BATCH FORMULA® Test Mixer. This allows the operation

of the machine to be refined for maximum efficiency and to more closely harmonize with the results achievable on larger equipment.

Efficient CIP and flexibility

A key feature of the BATCH FORMULA® Test Mixer is its integral CIP system. This further reduces the overall footprint of the plant as no separate CIP system is required. Integral CIP makes product changeover faster and both water and chemical consumption is reduced to a minimum.

For many years the BATCH FORMULA® Test Mixer has been the benchmark technology for processors that require the flexibility of small batch production with easy scale up and trusted GEA technology. While the redesign has improved some key features, the core functions of the mixer remain the same. These include: high-shear operation to limit exposure to air which improves product quality and shelf life; and lowest point drainage for maximum product recovery. The BATCH FORMULA® Test Mixer Functions also introduce powders below the surface which means they are wetted more efficiently for fast processing and better mixing. The combination of these core functions help to reduce batch cycle times, improve product homogeneity, increase shelf life and reduce the time for new products to reach the market. ■



New BATCH FORMULA® Test Mixer

– designed for hygiene, flexibility, efficiency and easy installation

The all new BATCH FORMULA® Test Mixer from GEA – the ultimate in hygiene, efficiency and flexibility. Combining trusted technology with innovation, the BATCH FORMULA® Test Mixer now features steam injection, integrated CIP and is 25% smaller for easy installation, even in confined spaces.

- Trusted technology for the effective mixing of food, dairy and beverage products;
- Ideal for testing recipes and processes ahead of full-scale production with seamless scale-up;

- Reduced dirt traps to prevent cross contamination;
- Optional direct steam injection for making soft cheeses and sauces;
- Integral clean in place (CIP) for fast product changeover, ultimate hygiene and minimal use of water and chemicals.

We look forward to meeting you at Anuga FoodTec Hall 10.2 – booth A-090-C-119 in Cologne, Germany from 20 – 23 March 2018.

Test and meet GEA
BATCH FORMULA® Test Mixer will be on the GEA stand at ANUGA FoodTec in Cologne from 20-23 March 2018.
The BATCH FORMULA® Test Mixer is also available for testing at the GEA test facilities at Ahaus in Germany.



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