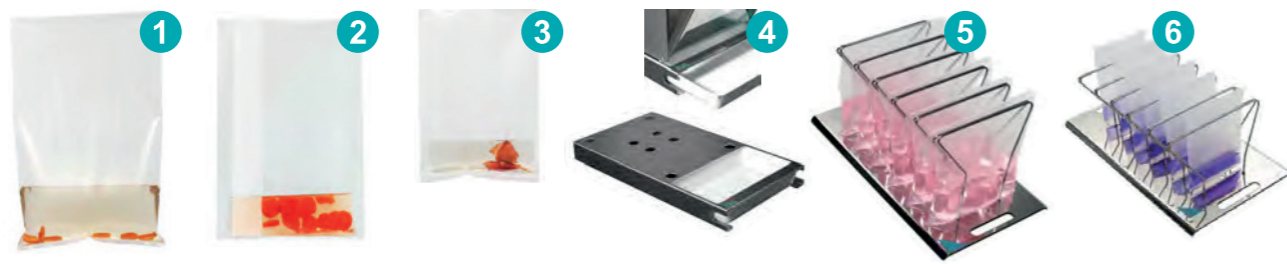


Accessories and Disposables



1. 400 ml. Y-irradiated homogenizer bags,
 - a. 500 pcs packed in 10 bag packs
CAT. No. 900014010
 - b. 5000 pcs packed in 10 bag packs
CAT. No. 90001428
 - c. 500 pcs packed in 50 bag packs
CAT. No. 900014050
 - d. 5000 pcs packed in 50 bag packs
CAT. No. 90005421
2. 400 ml. Y-irradiated homogenizer bags with filter
 - a. 500 pcs packed in 25 bag pack
CAT. No. 900014501
 - b. 2000 pcs packed in 25 bag packs
CAT. No. 90002451
 - c. 5000 pcs packed in 25 bag packs
CAT. No. 90002452
3. 80 ml. Y-irradiated homogenizer bags,
 - a. 1500 pcs packed in 50 bag packs
CAT. No. 90002456
4. Stand and tray for any 400 ml. Masticator model
CAT. No. 9000742
5. Portabag: Stainless steel holder for six 400 ml. bags
CAT. No. 90002300
6. Portabag: Stainless steel holder for six 80 ml. bags
CAT. No. 90002380

Order and Information

1. Masticator Basic 400 ml.
 - a. 220/240 V 50/60 Hz 50 bags
CAT. No. 9000470
 - b. 100/127 V 50/60 Hz 50 bags
CAT. No. 9000471
2. Masticator Basic Panoramic 400 ml.
 - a. 220/240 V 50/60 Hz 50 bags
CAT. No. 9000475
 - b. 100/127 V 50/60 Hz 50 bags
CAT. No. 9000477
3. Masticator Classic 400 ml.
 - a. 220/240 V 50/60 Hz 50 bags
CAT. No. 9000400
 - b. 100/127 V 50/60 Hz 50 bags
CAT. No. 9000401
4. Masticator Classic Panoramic 400 ml.
 - a. 220/240 V 50/60 Hz 50 bags
CAT. No. 9000500
 - b. 100/127 V 50/60 Hz 50 bags
CAT. No. 9000501
5. Masticator Silver 400 ml.
 - a. 220/230 V 50/60 Hz 50 bags
CAT. No. 9000420
 - b. 100 V 50/60 Hz 50 bags
CAT. No. 9000421
 - c. 110/120 V 50/60 Hz 50 bags
CAT. No. 9000461
6. Masticator Silver Panoramic 400 ml.
 - a. 220/230 V 50/60 Hz 50 bags
CAT. No. 9000520
 - b. 100 V 50/60 Hz 50 bags
CAT. No. 9000521
 - c. 110/120 V 50/60 Hz 50 bags
CAT. No. 9000522
7. MAXICATOR 3500 ml.
 - a. 230/240V 50Hz
CAT. No. 90002400
 - b. 120V 60Hz
CAT. No. 90002401
 - c. 100V 60Hz
CAT. No. 90002402

Technical Specifications

| Model | Silver/ Panoramic (400ml) | Classic/Panoramic (400ml) | Basic/Panoramic (400ml) | Compact (80ml) | MAXICATOR (3500ml) |
|--------------------|--------------------------------------|-------------------------------|-------------------------------|------------------------------|--------------------------------------|
| Motor | Induction Type | Induction Type | Induction Type | DC Type | Induction Type |
| Motor Speed | 500-1500 rpm | 1500 rpm | 1500 rpm | 2400 rpm | 650-1400 rpm |
| Reduction | 1:6 | 1:6 | 1:6 | 1:8 | 1:7.5 |
| Strokes/sec | 5-6-7-8 | 8.5 (50Hz) 10 (60Hz) | 8.5 (50Hz) 10 (60Hz) | 14 | 3-4-5-6 |
| Setting | Keyboard/Display | Digital Timer | Digital Timer | Digital Timer | Keyboard/Display |
| Timer | 15/30/60/90/120/ 150/180/210/240s | 15-90s | 15-90s | 15-90s | 15/30/60/90/120/ 150/180/210/240s |
| Mains | 230V 50Hz 110V 60Hz | 230V 50Hz 110V 60Hz | 230V 50Hz 110V 60Hz | 230V 50Hz 110V 60Hz | 230V 50Hz 110V 60Hz |
| Power | 240W | 240W | 240W | 25W | 620W |
| Dimensions (WxHxD) | 24x26x40cm 9.4x10.2x15.7in | 24x26x40cm 9.4x10.2x15.7in | 24x26x40cm 9.4x10.2x15.7in | 15x15x30cm 5.9x5.0x11.8in | 44x50x57cm 17.3x19.7x22.4in |
| Weight | 20kg /44lb | 17kg /37.5lb | 17kg /37.5lb | 7kg / 15.4lb | 52.5kg/ |
| No. of Paddles | 2 | 2 | 2 | 2 | 4 |

For more information please visit us at:
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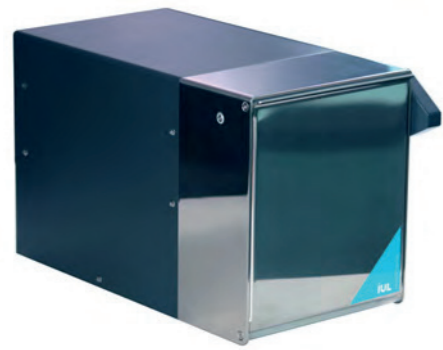
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Product overview



Masticator paddle blenders enable thorough homogenization of samples while isolating them from any possible contamination. The Masticator's high quality enduring motors ensure a safe and efficient homogenization. Food, cosmetic, pharmaceutical and clinical laboratories that seek for reliable and cross-contamination free homogenization enjoy this solution. **Masticator** blenders disperse samples inside sterile bags with paddles that drive a squashing action while moving the sample from side to side. This key step in sample preparation ensures homogenous distribution of microorganisms throughout the diluent. Several models encompass a wide array of possibilities.



System highlights

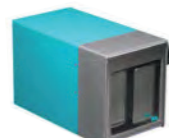
No Sample Cross Contamination: Samples are protected of any contamination during homogenization thanks to the use of sterile disposable bags.

Endurance: Second to none in endurance, the Masticator's high quality spring system has proven to withstand the most challenging blending procedures. Customers benefit from a 3 year warranty for any masticator blender.

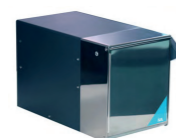
Ease of use: Masticators require virtually no maintenance and are easily cleaned when fully removing their front door.



Masticator Basic
400 ml.



Masticator Basic
Panoramic
400 ml.



Masticator Classic
400 ml.



Masticator Classic
Panoramic
400 ml.



Masticator Silver
400 ml.



Masticator Silver
Panoramic
400 ml.

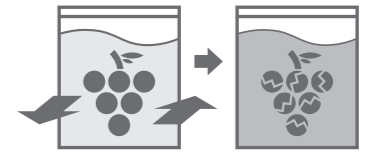


MAXICATOR
3500 ml.

Application Scope

Masticator lab blenders are used in homogenizations during microbiological testing. Food, cosmetic and pharmaceutical labs like to use 400 ml Masticator blenders, these are meant to homogenize 10 to 40 g (previously diluted) samples. 400 ml bags with and without filters can be used, the former allow to ensure pipetting of debris-free homogenized liquid and are particularly recommended when homogenizations yield sample suspensions with high amounts of large-sized particles. Panoramic and Compact models allow for homogenization monitoring through windows located in their doors. Meanwhile, 80 ml Masticator compact models appeal to clinical and life science labs involved in small sample tissue homogenization (<10g), and to industrial QC labs that process small weight samples (<10g).

HOMOGENIZATION



Workflow



How to continue procesing diluted samples

After dilution, sample-containing bags can be stored in Portabag bagholders, awaiting homogenization in Masticator blenders. Once homogenized, aliquots can be serially diluted using the Bio Dilutor. The Eddy Jet 2 spiral plater is used in order to reduce the amount of plates that are processed, offering a threefold decimal dilution counting range in a single plate. Following incubation, plates are automatically counted and fed with the Plate Handler or automatically counted and manually fed with the Flash&Go. With a 3.5 L volume capacity, the Maxicator completes IUL's paddle blender range, allowing for blending of large composite samples.

