[R]evolution!
The Blending Revolution!

Blender/Homogenizer
High-performance Smasher™
• High Efficiency
• Fast

Discover the unique features of the most advanced paddle blender for microbiology laboratories.

Smasher crushes the sample in record time and then automatically adjusts its mixing speed for a perfectly homogenized enrichment broth.

SMASHER
ONLY NEEDS
15 SECONDS!

Results in a blending performance study from the French National Food Safety Agency: «The results obtained from 150 samples for each condition showed that the Smasher tested at 15 and 30 seconds blending times made it possible to obtain results similar to those of the compared blender tested at 60 seconds blending time. The statistical analyses made showed that the differences between the three blending times were not significant.»

■ Intelligent

Smasher avoids jams thanks to the automatic control of difficult samples: there is no need to reposition the bag!
Smasher senses any sample that prevents full travel of its paddles and automatically returns to its starting position from where it resumes the task, without operator intervention!

The French Food Safety Agency study is available upon request.
**Convenient Cleaning**

Smasher™ is the first peristaltic blender featuring a leak-free and corrosion-free blending chamber, with an integrated waste drawer. For easy cleaning, the leak-proof and corrosion-resistant blending chamber has rounded corners and is easily accessible via the wide-opening door. All chamber and housing surfaces are extremely robust and resistant to chemical damage from cleaning agents.

Paddles can be easily removed within 2 seconds without any tools! The unique integrated waste drawer ensures spillages are contained. Smasher can be tilted back at 45° if required for improved access.
**Ultra-quiet Operations**

Smasher™ paddle blender provides high performance blending at a very low noise level!

Smasher generates 19 to 30 times less noise than other peristaltic blenders.

Acoustic Laboratory Testing Report available upon request.

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**Patented Sound-proof Design**

We also were surprised by how quiet the Smasher is. Our old blender was so loud that our safety leader required us to use hearing protection whenever it was in use. Using the old blender up to four times an hour in a small lab space caused a decibel level that was almost an occupational hazard; no one liked it.  

*Publix Super Markets, Inc.-USA*

Reminder: noise level is multiplied by 2 every 3 dBA

With Smasher being so quiet, it was a welcome break. Now we don’t have to use hearing protection in the lab. Smasher made our lab a much nicer environment.  

*Publix Super Markets, Inc.-USA*

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**Technical Specifications**

- Digital control, keypad and LCD display.
- Elapsed time bargraph display.
- Adjustable speed (strokes/min): slow (500), normal (560) & fast (620).
- Blending capacity: 80 to 400 ml bags.
- Removable stainless steel paddles.
- Integrated waste drawer.
- Leak proof blending chamber.
- No access to the chamber during operation, door activated start/stop.
- Power supply: 115 V ± 10%/50-60 Hz/1 A or 230 V ± 10%/50-60 Hz/0.5 A.
- Adjustable timer: 10 s to 3 min or continuous.
- Dimensions: W 400 mm, H 330 mm, D 380 mm.
- Weight: 21 kg.

**Ordering Information**

- **aESaP1064** Smasher Blender/Homogenizer  
  Includes 50 sterile bags, operating manual.
- **aES400/50G** Sterile Bag 180x300 - 2500 pcs (50x50) per box
- **aES400P/50G** Sterile blending bag with lateral filter - 1500 pcs (30x50) per box
- **AES400FB/50G** Sterile blending bag, irradiated 190*300-1500 pcs (30x50) per box
- **DCPBF225B** Bag closing clip - 50 pcs
Technical Specifications

Digital control, keypad and LCD display.
Elapsed time bargraph display.
Adjustable speed (strokes/min):
slow (500), normal (560) & fast (620).
Blending capacity:
80 to 400 ml bags.
Removable stainless steel paddles.
Integrated waste drawer.
Leak proof blending chamber.
Protection of the motor & machinery:
electronic circuit-breaker
No access to the chamber during operation,
door activated start/stop.
Power supply: 115 V ± 10%/50-60 Hz/1 A
or 230 V ± 10%/50-60 Hz/0.5 A
Adjustable timer:
10 s to 3 min or continuous
Dimensions:
W 400 mm, H 330 mm, D 380 mm
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Sterile Blending Bags for Safe and Efficient Sample Preparation

The blending bags have been specially designed and validated to offer excellent performance at a low cost! They are available with or without a filter and enable traceability with batch number (models with filters).
Our microbiology laboratory has chosen the Smasher blenders for their very low noise level, ensuring a comfortable use and avoiding us using earing protection. Our choice criteria were also the automatically adjustable mixing speed, allowing good sample dispersion, and the easy cleaning and disinfection. Then the ergonomic and innovating design of the Smasher was the last argument which helped us to make our decision.

Cargill Texturizing Solutions (F)

IRTA has chosen the Smasher™ blender for the preparation of its samples. “After having tested the Smasher, the main improvements she has highlighted are: « the absence of noise during its functioning, it is easy-to-clean and disinfect, and the digital screen which allows to control better the required blending time for each treatment... »

Margarita Garriga recommends the use of the Smasher to « all quality, research laboratories, etc. which handle food samples. This easy-to-use equipment brings a very good blending and homogenization for several kinds of food samples. »

Institut de Recerca i Tecnologia Agroalimentàries - SPAIN

Some Smasher™ fans

“I’m a big fan of the quality of Smasher’s construction and durability. It’s a quality product, easy to use and very user friendly. When we saw it we knew right away that it was perfect, we had to have it... We were also surprised by how quiet Smasher is. “

Publix Super Markets, Inc. USA

“We analyze about 100 samples per week in our laboratory. We carry out classical microbiological controls: total flora, enterobacteriaceae, coliforms and also listeria, salmonella, etc. The element that has been decisive in the choice of Smasher is its exceptionally quiet running. We tested and compared with several others blenders. Its silent operation allows a comfortable working environment without the use of hearing protection. Another major advantage is its blending efficiency. Using Smasher in fast mode for 30 seconds, we get a much better blending quality compared to our former blender, even after 1 minute of use. Finally, its original design with its rounded shape makes cleaning really easy, both inside and outside.”

AIM Group - FRANCE

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**Dilumat™ S**

**Automated Gravimetric Diluter Dilumat S**
Accurate, stable and fast, Dilumat S is a fully automated gravimetric diluter that provides enhanced performance to routine microbiology in total compliance with your highest Quality Assurance criteria.

**Secure and Standardize**
the first step of the microbiological analysis.

**Save Time and Money**
by achieving 3 operations at once:
- Weighing
- Diluting
- Traceability

As a result of 30 years of experience and feedback from hundreds of users, Dilumat S uses state of the art technologies to ensure maximal standardization and productivity at the sample preparation step.

Dilumat S was designed to fulfill all requirements of food microbiology laboratories regarding:
- Accuracy
- Safety
- Productivity
- Traceability
- Reliability
Smasher™
The Next Generation Blender

- High Efficiency & Speed
- Intelligent!
- Comfortable Use
- Quiet Operation