Smasher™

High-performance Blender/Homogeniser

THE BLENDING [R]EVOLUTION!

AES CHEMUNEX
A BIOMÉRIEUX COMPANY

BIOMÉRIEUX INDUSTRY

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 homogenised 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.»

The French Food Safety Agency study is available upon request

Intelligent

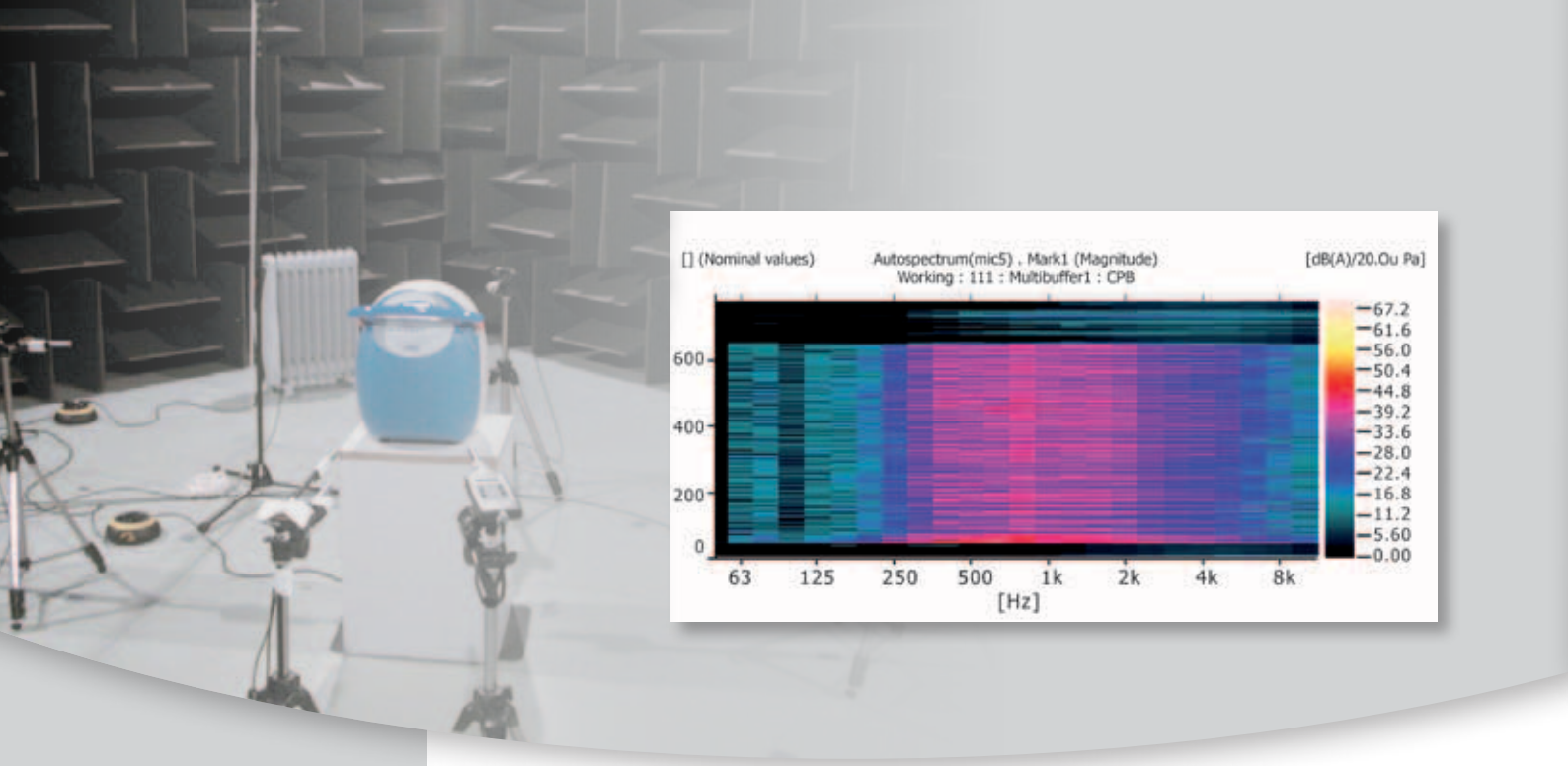
Smasher avoids jams thanks to the automatic control of difficult samples: there is **no need to reposition the bag!**
Smasher senses any sample that prevents full travel of its paddles and automatically returns to its starting position from where it resumes the task, **without operator intervention!**

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.

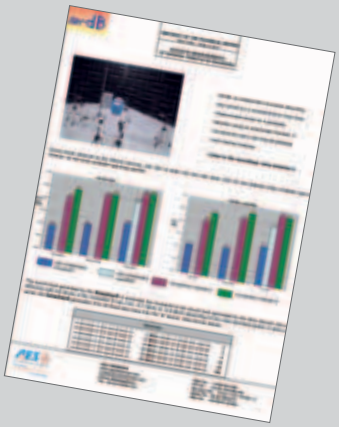


Ultra-quiet Operations

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

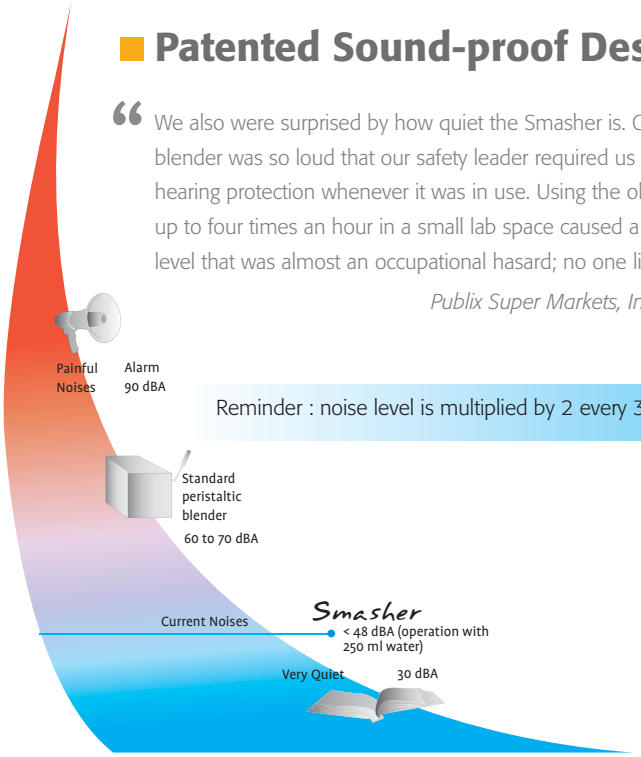
Smasher generates 19 to 30 times less noise than other peristaltic blenders.

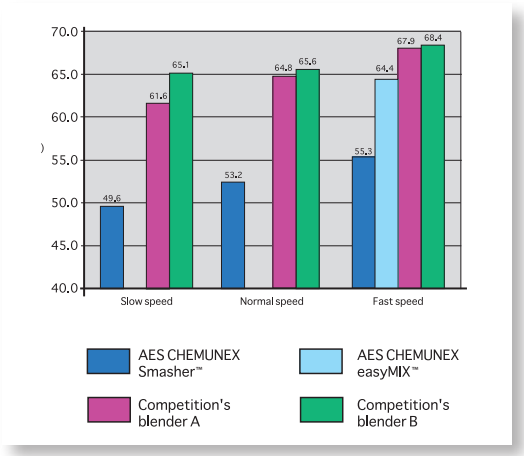
Acoustic Laboratory Testing Report available upon request.



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 hasard; no one liked it.
>
> *Publix Super Markets, Inc.-USA*





> 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*

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).

Technical Specifications

Digital control, keypad and LCD display.

Elapsed time bargraph display.

Selectable speed:
slow, normal & fast.

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

Weight: 21 kg

Ordering Information

AESAP1064
Smasher Blender/Homogeniser
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

AESAP0678
Altuglas holder for 1 bag

AESAP0679
Altuglas holder for 10 bags

Kühlmann - GERMANY

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, enterobacteriacae, 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

"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)

"Our Smasher homogeniser is very easy-to-clean thanks to the removable paddles. Another great advantage is the operating sound level, it is really quieter! "

Kühlmann - GERMANY

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 homogenisation for several kinds of food samples. » "

Institut de Recerca i Tecnologia Agroalimentàries - SPAIN

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 standardisation and productivity at the sample preparation step.

Dilumat™ S

Automated Gravimetric Diluter Dilumat S

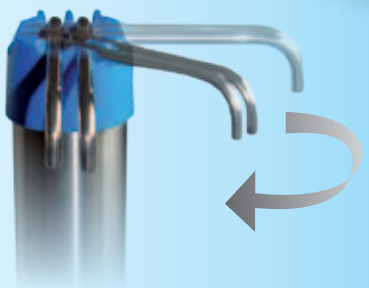
Accurate, stable and fast, Dilumat S is a fully automated gravimetric diluter that provides enhanced performance to routine microbiology in total compliance with your highest Quality Assurance criteria.

Secure and Standardise

the first step of the microbiological analysis.

Save Time and Money

by achieving 3 operations at once :
- Weighing
- Diluting
- Traceability



Fully automated operation with patented automated rotating arm. Enhanced productivity and ergonomics.

Intuitive display and keyboard provide clear understanding and ease-of-use for every lab technician in whatever language they speak.

Dilumat S was designed to fulfill all requirements of food microbiology laboratories regarding :

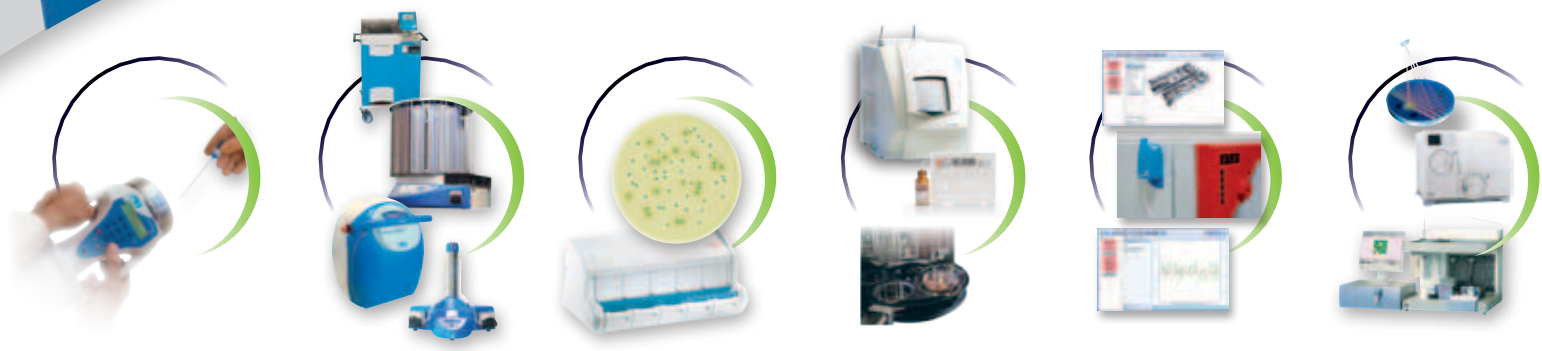
- Accuracy
- Safety
- Productivity
- Traceability
- Reliability

www.smasher.com

Smasher™

The Next Generation Blender

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



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