AUTOMATED YEAST CELL COUNTER



LUNAJIYf

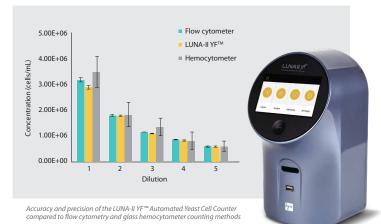
Automated Yeast Cell Counter

E Past under 15 seconds Simple just insert your sample and press count of Accurate a proven counting algorithm Affordable the lowest count per cost on the mark

As experts of the brewing and winemaking industries know, the quantity of yeast pitched to initiate fermentation directly affects the flavor, aroma, and quality of the final product. Although yeast can be pitched by weight or volume, such methods are inexact and highly variable. The ASBC method is much more accurate but time consuming and subjective. The LUNA-II YF[™] Automated Yeast Cell Counter counts each sample in under 15 seconds.

Accurate results every count, every time in under 15 seconds.

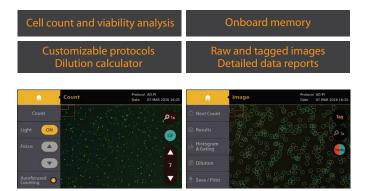
The LUNA-II YF[™] Automated Yeast Cell Counter is a fully automated solution for yeast cell counting and viability analysis. Dual fluorescence optics and intuitive software make yeast cell counting a simple, quick, and reproducible task, doing away with the subjectivity and time expenditure of manual cell counting.



Powerful and intuitive software

The LUNA-II YF[™] gives you total control to count what you need, the way you want ... in under 15 seconds.

An easy-to-use touchscreen interface allows counting with just a few touches. Every sample is counted with the greatest accuracy and consistency across samples, instruments, and even users by simply loading the desired protocol and pressing count.



Reduced counting costs, increased convenience

The LUNA-II YF is compatible with both reusable slides and disposable slides. The LUNA[™] Reusable Slide has the affordability of manual cell counting without the associated subjectivity, variability, and time. PhotonSlides[™] are disposable precision slides that offer the ultimate counting experience with no mess or cleanup.







Specifications	
Instrument Type	Benchtop cell counter
Dimensions (W x D x H)	16 x 18 x 28 cm (6.3 x 7.0 x 11.0 in)
Weight	1.8 kg (3.9 lb)
Cell Concentration Range	5 x 10 ⁴ - 1 x 10 ⁷ cells/mL
Cell Diameter Range	1 - 60 μm (optimal range: 1-30 μm)
Cell Viability Range	0 - 100%
Image Type	TIFF, 1.1 MP
Processing Time*	10** (manual focusing) or 15** (autofocusing) seconds at ~1 x 10 ⁶ cell/mL

*Processing time may vary according to cell type and concentration. **This is the minimum processing time for each focusing option at the specified concentration

of Saccharomyces	cerevisiae.
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Or	dering Infor	mation	
	Cat#	Product	Quantity
Slides	L50001	LUNA-II YF [™] Automated Yeast Cell Counter	1 unit
	L12008	LUNA Reusable Slide	1 unit
	L12010	LUNA [™] Reusable Slide Coverslip	10 units
	L12005	PhotonSlide™, 50 Slides	1 box
	L12006	PhotonSlide™, 500 Slides	10 boxes
	L12007	PhotonSlide™, 1000 Slides	20 boxes
	F23001	Acridine Orange/Propidium lodide Stain	2 x 0.5 mL
Reagents	F23002	Acridine Orange Stain	2 x 0.5 mL
	F23003	Propidium lodide Stain	2 x 0.5 mL
	F23004	Propidium lodide Stain for Yeast	2 x 0.5 mL
	F23211	Fluorescein Diacetate Stain	2 x 0.5 mL
	F23213	Fluorescence Signal Enhancer 1	2 x 0.5 mL
	F23212	Cell Dilution Buffer	5 x 20 mL
	F23202	Yeast Viability Kit 1	1 kit
	F23102	LUNA [™] Fluorescence Calibration Beads	2 x 1 mL
Accessories	P10001	LUNA [™] Printer	1 unit
	P12001	LUNA [™] Printer Paper - thermal, 700 prints	3 x 2 rolls
vcces	P13001	LUNA [™] Printer Cleaning Pen	1 unit
4	U10005	USB Drive, 16 GB	1 unit

	Safale S-04 English Ale Yeast
Fermentis	Safale US-05 American Ale Yeast
	Safbrew WB-06 Wheat Yeast
	Saflager S-23 Lager Yeast
	Abbaye Belgian Ale Yeast
	Bell Saison Beer Yeast
	BRY-97 American West Coast Beer Yeast
Lallemand	Lalvin EC-1118 Champagne Yeast
	Munich Classic Ale Yeast
	Munich Wheat Beer Yeast
	Nottingham Ale Beer Yeast
	Craft Series M05 Mead Yeast
	Craft Series M15 Empire Ale Yeast
	Craft Series M20 Bavarian Wheat Yeast
	Craft Series M21 Belgian Wit Yeast
Mangrove Jack's	Craft Series M29 French Saison Ale Yeast
Mangrove Jack s	Craft Series M31 Belgian Tripel Yeast
	Craft Series M36 Liberty Bell Ale Yeast
	Craft Series M41 Belgian Ale Yeast
	Craft Series M42 New World Strong Ale Yeast
	Craft Series M44 US West Coast Yeast
	American Ale Yeast
	American Ale II Yeast
	Belgian Abbey II Yeast
	Belgian Dark Strong Ale Yeast
	Canadian/Belgian Ale Yeast
	Flander's Golden Ale Yeast
	Forbidden Fruit Yeast
Wyeast	German Ale Yeast
	Munich Lager Yeast
	Northwest Ale Yeast
	Ringwood Ale Yeast
	Roeselare Ale Blend Yeast
	Thames Valley Ale Yeast
	Weihenstephan Weizen Yeast

*Independently tested by Logos Biosystems

Our Distributor:







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