AUTOMATED YEAST **CELL COUNTER**

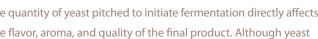








As experts of the brewing and winemaking industries know, the quantity of yeast pitched to initiate fermentation directly affects the flavor, aroma, and quality of the final product. Although yeast can be pitched by weight or volume, such methods are inexact but time consuming and subjective. The LUNA-II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

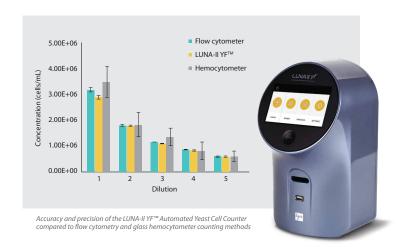


and highly variable. The ASBC method is much more accurate



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.

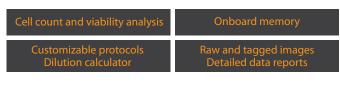


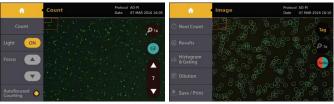


Powerful and intuitive software

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		

Ord	Ordering Information			
	Cat#	Product	Quantity	
	L50001	LUNA-II YF™ Automated Yeast Cell Counter	1 unit	
	L12008	LUNA Reusable Slide	1 unit	
,,	L12010	LUNA™ Reusable Slide Coverslip	10 units	
Slides	L12005	PhotonSlide™, 50 Slides	1 box	
	L12006	PhotonSlide™, 500 Slides	10 boxes	
	L12007	PhotonSlide™, 1000 Slides	20 boxes	
	F23001	Acridine Orange/Propidium Iodide Stain	2 x 0.5 mL	
	F23002	Acridine Orange Stain	2 x 0.5 mL	
	F23003	Propidium Iodide Stain	2 x 0.5 mL	
ς	F23004	Propidium Iodide Stain for Yeast	2 x 0.5 mL	
Keagents	F23211	Fluorescein Diacetate Stain	2 x 0.5 mL	
Rea	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	
	P10001	LUNA™ Printer	1 unit	
Accessories	P12001	LUNA™ Printer Paper - thermal, 700 prints	3 x 2 rolls	
cces	P13001	LUNA™ Printer Cleaning Pen	1 unit	
Ì	U10005	USB Drive, 16 GB	1 unit	

Yeast Products Counted on the LUNA-II YF™		
	Safale S-04 English Ale Yeast	
Formantic	Safale US-05 American Ale Yeast	
Fermentis	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	
	Whitbread Ale Yeast	

^{*}Independently tested by Logos Biosystems



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**This is the minimum processing time for each focusing option at the specified concentration of *Saccharomyces cerevisiae*.

AUTOMATED YEAST CELL COUNTER







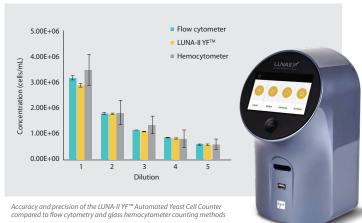
Affordable the lowest count per cost on the market

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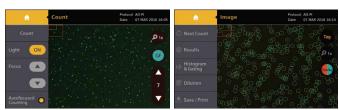


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