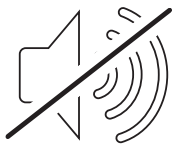


BagMixer[®] s & sw

400 mL lab blenders



Super Silent Blending!

ambifood[®]



Our quality for your lab

- Full range of lab instruments for microbiological analyses
- Designed and made in France
- Leadership in R&D for innovative products
- Worldwide distribution network in more than 85 countries

20 years of innovations for great sample preparation

With over **15,000 BagMixer®** sold around the world, we are recognized today as the world specialist for sample preparation with the **BagMixer®** lab blenders range and the **BagSystem®** range of products.



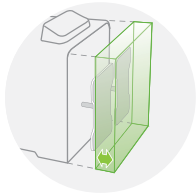
Unique technology for an optimal bacterial extraction

Adjustable blending power

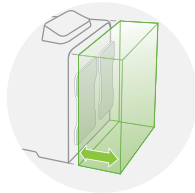
Up to 28 kg of pressure per paddle

PATENTED

BagMixer® S



Small/hard samples:
Move the paddles forward
for more pressure



Big/soft samples:
Move the paddles backwards
for less pressure

Stainless steel body

High quality 304 L stainless steel

Robust and reliable

3 year warranty

Lifetime warranty on window

Lifetime warranty on shock absorbers

Advanced lighting system

LightCode System: indicates the state
of the blending process (under the unit)

LED lighting: lights up the blending chamber
during blending process and cleaning*

Ultra stable

Paulstra™ anti-vibration feet

Non marking

*Only on BagMixer® SW

Super Silent Blending

Less than 48 dB

Noise cancelling casing

Double layer window door

BagMixer® SW

Q-Tight® system

Applies 250 kg of pressure to avoid leaks from the top

Easy-to-clean

TotalAccess System:

open the door flat on the bench

Glossy polycarbonate blending chamber

Autoclavable paddles and DripTray

Click & Clean® removable paddles

PATENTED

Window door

LiquidSensor*

Automatic stop of the blending
in case of bag leakage

PATENTED

ISO
7218

ISO
6887-1

FDA BAM
Bacteriological Analytical
Manual

3
YEAR
WARRANTY

SHOCK ABSORBERS
LIFETIME
WARRANTY

WINDOW
LIFETIME
WARRANTY

Advanced new features



TotalAccess System

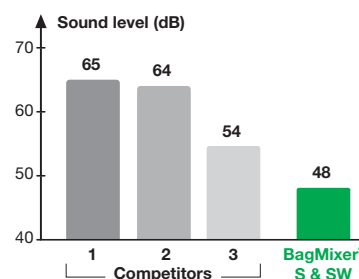
The cleaning of a blending chamber used to be time consuming. With the TotalAccess System, cleaning is now easy with the opening of the door to a completely flat position. Remove the Click & Clean® paddles and the drip tray: the bright polycarbonate chamber is easy to wipe thanks to its round corners.

PATENTED

Super Silent

Classic paddle blenders are very loud and induce fatigue. The BagMixer® S & SW will really change the work comfort of your lab. They are so silent that you can make a phone call next to them while blending: less than 48 dB in comparison with 54 dB with their closest competitor.

Max speed with 250 mL water + 22 g cheese. Tested by Laboratoire National d'Essai. Data available on request.



ISO 3744 acoustic test



LightCode System

Our new BagMixer® is so quiet that you won't even notice when the blending is over! We added some LED lights that illuminate the lab bench so that you know when the blending process is finished, even at a distance.

The light indicates the status:



Green:
Ready



Orange:
Blending
process



Red:
LiquidSensor
has detected a leak

LiquidSensor

If a blender bag leaks, the BagMixer® stops automatically. The sensor detects any liquid and alerts you right away, allowing you to save your sample and enjoy a quicker clean up!



PATENTED



EnergySaver

The new brushless motor technology allows the BagMixer® to consume 50% less energy than the brushed motor competitors. There are no wearing parts, so it can last much longer. The new AutoSleep function puts the BagMixer® in sleep mode after 30 minutes of inactivity.

BagMixer® 400 range

For the analyses of solid samples



BagMixer® 400 P
 > The essential

Ref. 021 230



BagMixer® 400 W
 > Window door

Ref. 022 230



BagMixer® 400 CC
 > Click & Clean®

Ref. 024 230



BagMixer® 400 S
 > Silent blending

Ref. 025 000



BagMixer® 400 SW
 > Window door
 & LiquidSensor

Ref. 025 100

Also available: packs including bags and accessories; 100 mL and 3500 mL lab blenders. For more info, please contact us.

Complementary products & accessories



DiluFlow® Elite

Gravimetric dilutor
 Ref. 503 205

DiluFlow® Pro

Gravimetric dilutor
 Ref. 502 205

DiluFlow®

Gravimetric dilutor
 Ref. 501 203



BagFilter® 400

Sterile bag with lateral filter
 Ref. 111 425



BagPage® 400

Sterile bag with full-page filter
 Ref. 122 025



BagLight® 400

Sterile bag
 Ref. 132 025



BagSeal®
 Thermal sealing unit

Ref. 261 000



BagOpen® 400
 Bag opener/holder

Ref. 211 040



BagRack® 400
 & DripTray® (in option)
 Storage rack for bags
 Ref. 221 040



BagClip® 400
 Closing clips

Ref. 231 040



BagPipet®
 & BagTips®

Pipet - Ref. 251 091
 Sterile tips - Ref. 252 019

Technical specifications

	BagMixer® 400 S	BagMixer® 400 SW
Reference	025 000	025 100
Adjustable blending power		
Side-by-side paddle stop		
Click and Clean® System: removable paddles		
304 L stainless steel body		
Integrated security stainless steel drip tray		
180 Watts brushless motor		
Multifunction digital screen		
4 adjustable speeds		
TotalAccess System: door opens flat		
LightCode: color status LED		
White polycarbonate blending chamber		
White LED light in blending chamber		
Double layer window door	-	
LiquidSensor: detects leaking bags	-	
Sound level with 250 mL water + 22 g cheese	48 dB	
Door weight	1050 g	950 g
Blending time	from 1 s to 59 mn, ∞	
Blending speed	4, 6, 8, 10 strokes/s	
Dimensions (w x d x h)	27.5 x 46.5 x 36 cm	
Weight	25.2 kg	25 kg
Power	100-240 V~ 50-60 Hz	
Capacity	from 50 to 400 mL	
Made in France		
3 year warranty (after registration)		
Lifetime warranty on shock absorbers		
Life-time warranty on window	-	

BagMixer® is delivered with: Power cord, user's manual, free sterile packs of filter bags.

Certified



ambifood®

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