



Cryo-Blade™ Cryogenic Grinder

CG-900 – Cryo-Blade Cryogenic Grinder

Breakthrough, automated processing from bulk to test portions in 15 minutes or less

- **High-throughput** – process up to 1 kg of sample per run
- **Efficient** – complete a method in 15 minutes or less
- **Versatile** – capability to use liquid nitrogen or dry ice to process your sample
- **Safety** – automated dispensing of liquid nitrogen eliminates the handling and manipulation of liquid nitrogen (patent pending)

The Cryo-Blade is an ultra high-capacity cryogenic grinder for comminution and processing capability up to 1 kg. The homogeneity of the sample is very efficient. Only 1 g is needed as a representative test sample from a 1 kg ground batch. The high-throughput capability saves valuable time for your laboratory and meets Food and Drug Administration (FDA) regulations. The Cryo-Blade automatically dispenses liquid nitrogen to allow the sample to reach cryogenic temperatures and then activates a grinding phase to pulverize samples, resulting in repeatable and reproducible sample preparation. No liquid nitrogen handling required. When liquid nitrogen is not desired or available, the unit can be used with dry ice to achieve desired results.

Automatic and programmed modes are available. In automatic mode, parameters are set based on the volume of the sample. Programmed mode allows users to save up to 10 methods. The intuitive interface includes 12 languages.

The insulated outer bowl, mechanical locking lever, and sensors provide the user with a safe, consistent, and reliable sample each use. The removable 5 L inner bowl can accommodate samples up to 1 kg and allows samples to be stored in the freezer, giving the user the option of using a second bowl to prepare a new batch. The outer bowl is insulated to allow safe touch at all times, although it is recommended to use protective gloves.

What's included: Cryo-Blade unit, insulated outer bowl, inner bowl, cryogenic processor lid with blade USB memory stick, and instruction manual.

Cryo-Blade™ Cryogenic Grinder

Features



Intuitive LCD
screen interface



Automatic dispensing of
liquid nitrogen



Complete a method in 15
minutes or less



High-throughput
processing up to 1 kg

Typical Applications Include

Analysis of organic pollutants in food products (pesticide residues), QuEChERS.

The unit accommodates an extensive range of both dry and wet samples from watermelon to the toughest of samples such as muscle tissue.

Sample Types Include



Fruits



Vegetables



Seeds

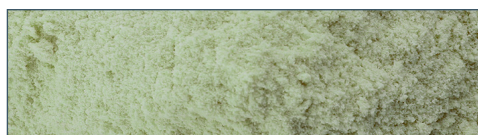


Fungi



Animal Tissue

Before & After Samples – Broccoli



Before & After Samples – Watermelon



Cryo-Blade™ Cryogenic Grinder

Cryo-Blade



Cryogenic Processor
Inner Bowl, 5 L



Cryogenic Processor Blade



Specifications

Specification	CG-900
Type of mill	Cryogenic grinder
Interface	Touchscreen, 12 languages
Motor	1 hp
Mixing speed	180 rpm
Max grinding speed	3600 rpm
Sample volume	1 kg
CE Approved	Yes
Voltage	115 VAC, 60 Hz or 230 VAC, 50 Hz
Power cord	3-prong grounded plug for 115 VAC or 2-prong European plug for 230 VAC
Dimensions (W x D x H)	45.0 x 63.0 x 70.0 cm (17.7 x 24.8 x 27.5 in)
Net weight	50 kg (110 lb), without grinding container
Warranty	3 years

Ordering Information

Description	Item Number
CG-900 Cryo-Blade Cryogenic Grinder, 115 VAC, 60 Hz	61211-71
CG-900 Cryo-Blade Cryogenic Grinder, 230 VAC, 50 Hz	61211-72
Cryogenic Processor Inner Bowl, 5 L	61211-70
Cryogenic Processor Blade	61211-69

Need a Demo?

- Virtual sample processing – virtual demonstration of the equipment and sample processing
- Physical sample processing – physical testing of your sample with shared results
- Physical equipment testing – a demo unit can be sent to your facility to test before purchasing

Contact us today at sampleprep@antylia.com for details.



Altium International Sp. z o.o.

ul. Puławska 303, 02-785 Warszawa

telefon +48 22 549 14 00

klient.pl@altium.net

www.perlan.com.pl

www.altium.net

USA:
+1.800.323.4340
+1.847.549.7600

Canada: +1.800.363.5900
China: +86.21.5109.9909
France: +33 (0) 1486 37800
Germany: +49 (0) 9377 92030

India: +1.800.266.1244
Italy: +39 (0) 2 84349215
UK: +44 (0) 1480.272279
All other countries: +1.847.549.7600

Cole-Parmer®
coleparmer.com