

## Stomacher® model 400

The Stomacher® 400 Circulator is the Worlds leading laboratory blender. When food safety and quality matter the Stomacher can be relied on to safeguard your reputation. The unique paddle action extracts more organisms into suspension from a variety of food types than any other blending process. The sample and diluent are retained in an irradiated sterile Stomacher® bag and there is no direct contact between the blender mechanism and the sample.

The Stomacher® 400 Circulator is not only the most effective of its type it is also the quietest and the most reliable.

- Improved organism recovery
- One touch user programmable time and speed
- "Hands-free" auto-run feature
- Count down of processing time
- Improved reliability and hygienic design

Stomacher® produces homogenisation by a combination of crushing and stirring. Both of these are required to maximise organism recovery.

Curved paddles, an island baffle inside the door chamber and round bottomed Stomacher® bags mould the bag contents into a tubular ring. In operation the paddles not only crush the sample but they also circulate the suspended debris and diluent. This produces additional processing effects.

- The diluent and sample are extruded under pressure past the island buffer
- A vigorous stirring action of the bag contents from top to bottom
- Enhanced shearing forces

Stomacher® 400 has a touch control panel with LCD which is angled towards the operator. Timer and paddle speed are programmable with a combination of the three paddle speeds and infinitely variable time from 1 second to 99 minutes 59 seconds.

Stomacher® 400 circular bags carry the same guarantee of durability and sterility as the classic bag range. Only genuine Stomacher® Bags carry the Seward quality mark.



MB/45402

Cat. No.	Code	Description	Pk qty
MB/45402	0400/001/UK	Stomacher® 400 circulator	1
<b>Accessories</b>			
MB/46412	BA6141ARV	Stomacher® 400 circulator bags standard	1000
MB/46418	BA6141/STR	Filter bag	200
MB/46416	BA6141/CLR	Closure bag 250	250
MB/45404	BA6091	Stomacher 400 bag rack 1 place	1
MB/45406	BA6096	Stomacher 400 bag rack 10 place	10
MB/45408	BA6095	Stomacher 400 bag opener 1 place	1

## Homogeniser bags and straws

Designed for use with Seward Stomacher lab blenders

- Manufactured from food grade polythene
- Manufactured from a minimum 65um film thickness
- Irradiated sterile at 25-50kGy
- QC tested on Stomacher® machines
- The only bags Seward Limited guarantees to produce a consistent result with your Stomacher® machine.
- The only bags supported in their performance across the range by over 1000 scientific papers and methods published by food research and industry alone



MB/46

Cat. No.	Code	Description	Dimensions	Pk qty
MB/46322	BA6051	Straws	177mm	2000
<b>Stomacher 80 Biomaster</b>				
MB/46402	BA6040	Standard bags	152 x 101mm	2000
<b>Stomacher 400 Classic</b>				
MB/46404	BA6041 ARV	Standard bags	177 x 304 mm	1000
MB/46406	BA6041/5	Standard bags (5's)		250
MB/46408	BA6041/CLR	Closure bags		250
MB/46410	BA6041/STR	Strainer bags		200
<b>Stomacher 400 Circulator</b>				
MB/46412	BA6141 ARV	Standard bags	177 x 304 mm	1000
MB/46414	BA6141/5	Standard bags (5's)		250
MB/46416	BA6141/CLR	Closure bags		250
MB/46418	BA6141/STR	Filter bag		200
<b>Stomacher 3500</b>				
MB/46420	BA6042	Standard bags	380 x 508 mm	250