

AUTOMATED YEAST CELL COUNTER



LUNA-II YF™ Automated Yeast Cell Counter

- Fast**
under 15 seconds
- Simple**
just insert your sample and press count
- Accurate**
a proven counting algorithm
- Affordable**
the lowest count per cost on the market

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

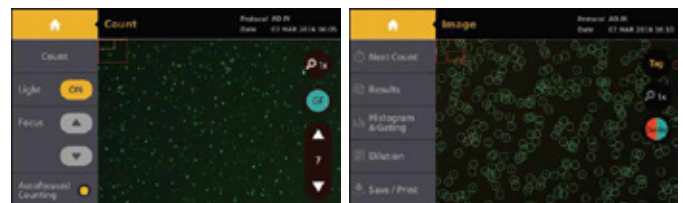
The LUNA-II YF™ gives you total control to count what you need, the way you want ... in under 15 seconds. An easy-to-use touchscreen interface allows counting with just a few touches. Every sample is counted with the greatest accuracy and consistency across samples, instruments, and even users by simply loading the desired protocol and pressing count.

Cell count and viability analysis

Onboard memory

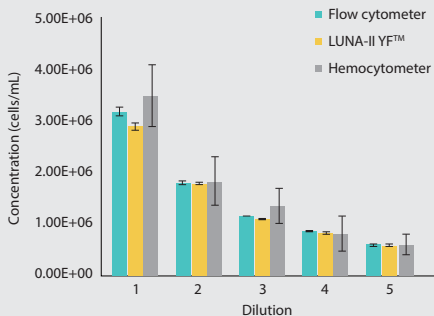
Customizable protocols
Dilution calculator

Raw and tagged images
Detailed data reports



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.



Accuracy and precision of the LUNA-II YF™ Automated Yeast Cell Counter compared to flow cytometry and glass hemocytometer counting methods





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*.

Ordering Information

	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
	Reagents	F23001	Acridine Orange/Propidium Iodide Stain
F23002		Acridine Orange Stain	2 x 0.5 mL
F23003		Propidium Iodide Stain	2 x 0.5 mL
F23004		Propidium Iodide 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
	P12001	LUNA™ Printer Paper - thermal, 700 prints	3 x 2 rolls
	P13001	LUNA™ Printer Cleaning Pen	1 unit
	U10005	USB Drive, 16 GB	1 unit

Yeast Products Counted on the LUNA-II YF™

Fermentis	Safale S-04 English Ale Yeast	
	Safale US-05 American Ale Yeast	
	Safbrew WB-06 Wheat Yeast	
	Saflager S-23 Lager Yeast	
Lallemand	Abbaye Belgian Ale Yeast	
	Bell Saison Beer Yeast	
	BRY-97 American West Coast Beer Yeast	
	Lalvin EC-1118 Champagne Yeast	
	Munich Classic Ale Yeast	
	Munich Wheat Beer Yeast	
Mangrove Jack's	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	
	Craft Series M29 French Saison Ale Yeast	
	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	
	Wyeast	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		
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



www.logosbio.com

VL1808-01

HEADQUARTERS

FL 2 & 3
28 Simindaero 327beon-gil, Dongan-gu
Anyang-si, Gyeonggi-do 14055
South Korea

Tel : +82 (31) 478-4185
Fax : +82 (31) 360-4277
E-mail : info@logosbio.com

USA

7700 Little River Turnpike STE 207
Annandale, VA 22003
USA

Tel : +1 (703) 622-4660, +1 (703) 942-8867
Fax : +1 (517) 266-3925
E-mail : info@logosbio.com

EUROPE

11B avenue de l'Harmonie
59650 Villeneuve d'Ascq
France

Tel : +33 (0)3 74 09 44 35
Fax : +33 (0)3 59 35 01 98
E-mail : info-france@logosbio.com