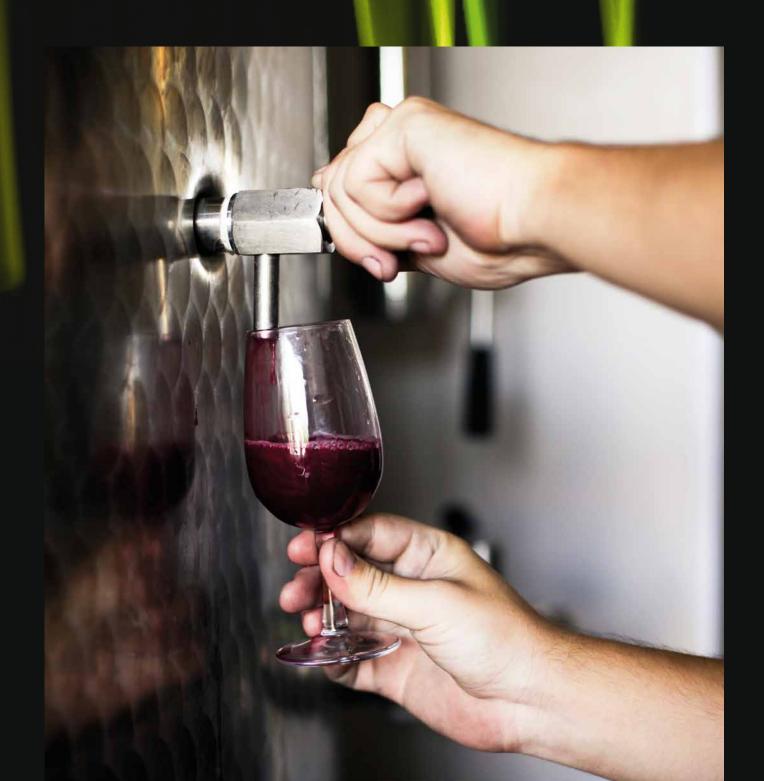
Efficiency & Autonomy

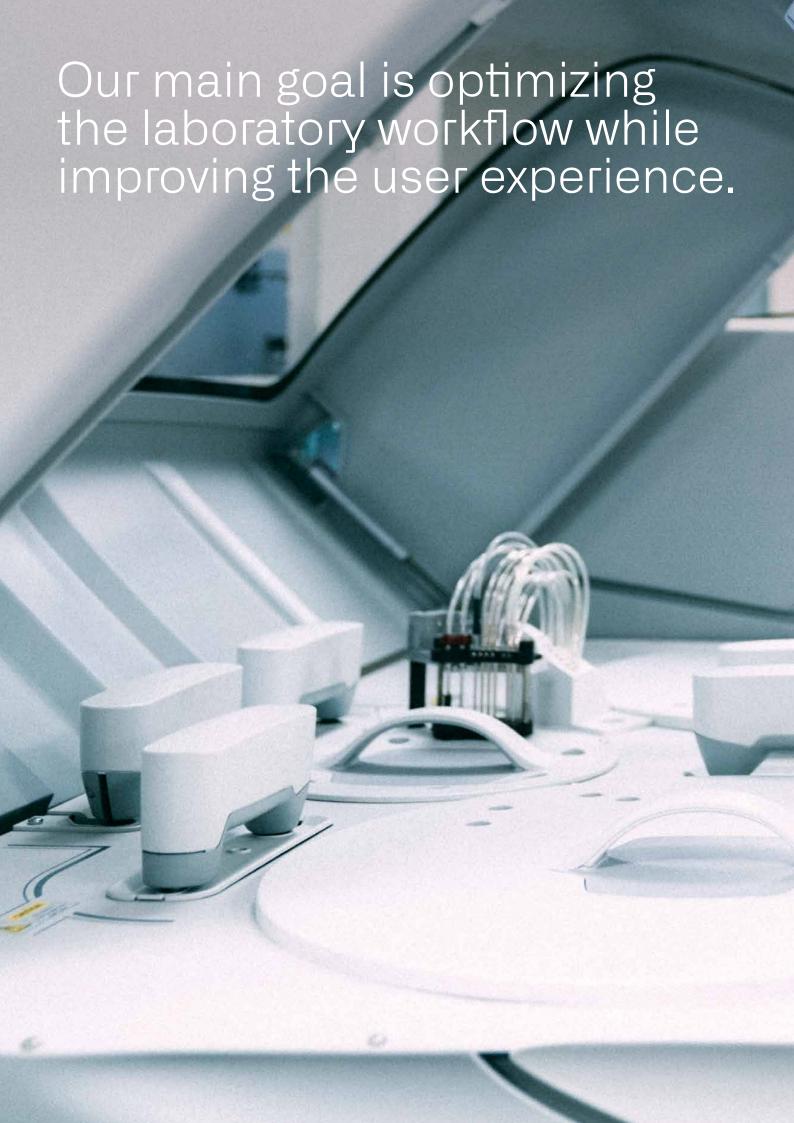
BioSystems

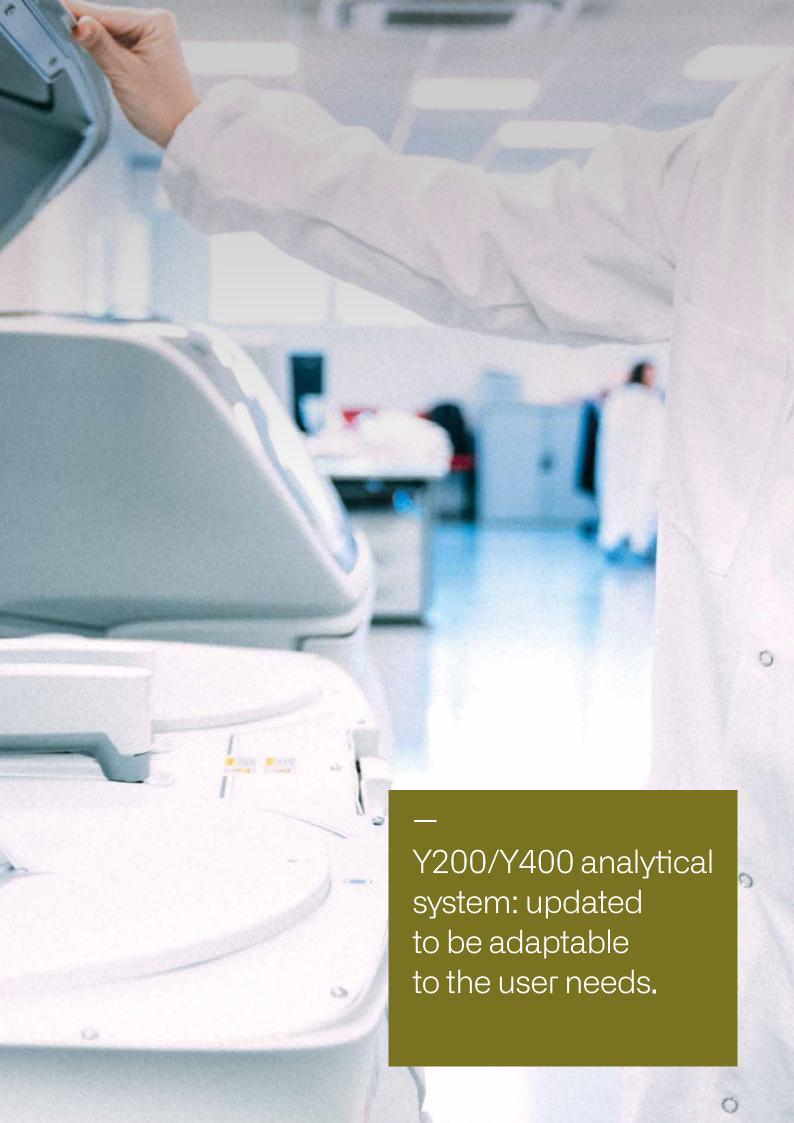
Y200/Y400 Multiparametric analyser

Food & Beverage analysis

human - centred biotech







Technological innovation

Continuous loading

New Y400 segmented rotor, designed for speeding up the samples loading process. Moreover, It saves time required by operator.

Optimizing reactions

The set of pumps, ceramic pistons and stirrers improve the results repeatability and reproducibility. Furthermore, the new automated pre and post dilutions prepared inside the reaction rotor shows better accuracy.







Simplifying your job

The automation saves time and avoid manual procedures. Barcode reader and liquid volume detection helps to manage the reagent amount in any moment.

Reliable and validated system

Dedicated and validated reagents guarantee a robust and reliable analytical system.

Environmentally friendly

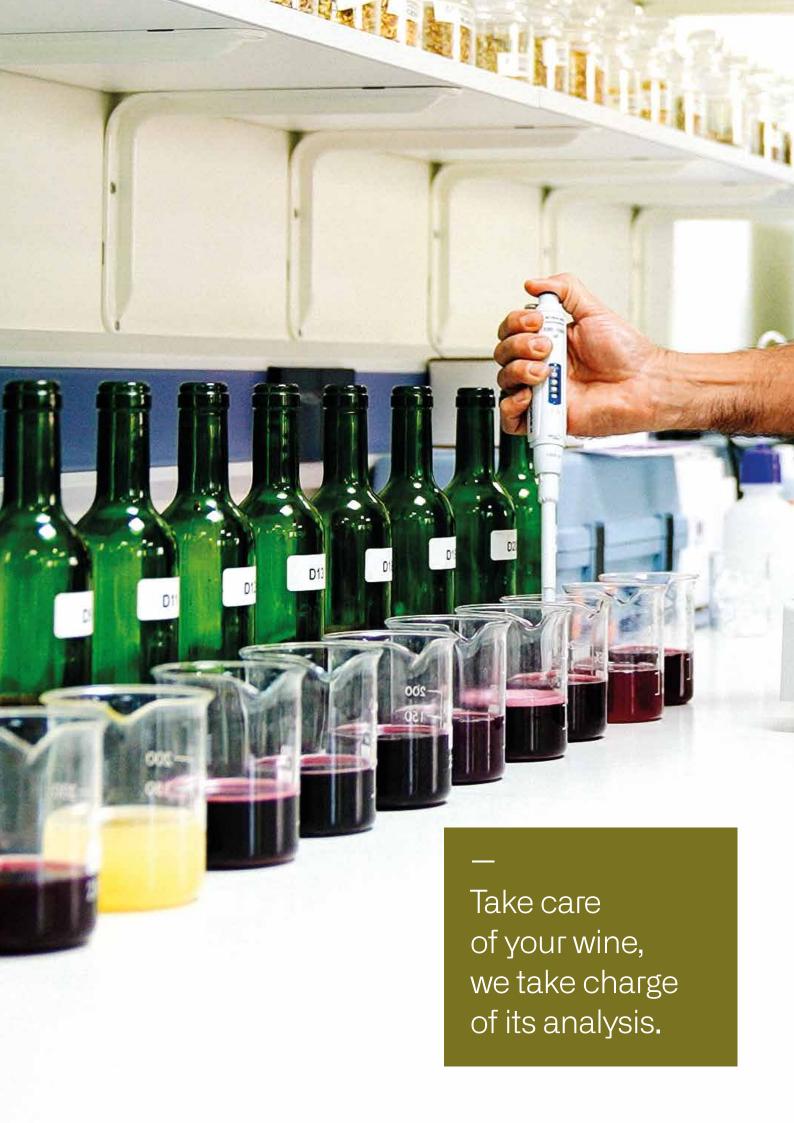
Automatic washing station minimize consumables and establishes a continues baseline quality control of the cuvettes. The separated connections of high and low concentration waste save time in your laboratory sustainability.

Highest performance, minimal maintenance

Optic based in LED technology offers reliability and reduces the maintenance.

Smart efficiency

New sensors offer a better control of the analyser performance. The diagnose provides more accurate information about the issues in case of alarms.



Analytical solutions

Since 2008, we offer solutions for wine analysis in order to improve the quality and safety of the wine.

From discussions with industry and understanding sector needs, our professional team and technical colleagues help the experts of the wine industry. We develop and validate analytical systems that are accurate and reliable to offer you an excellent user experience.

Finding the best solution at the same time we continuously improve together. Thus, we offer a personal assistance, giving you technical and scientific support in any moment.

At BioSystems, our main aim is to help our users and customers in their daily job monitoring wine processes to make the right decisions during the winemaking.



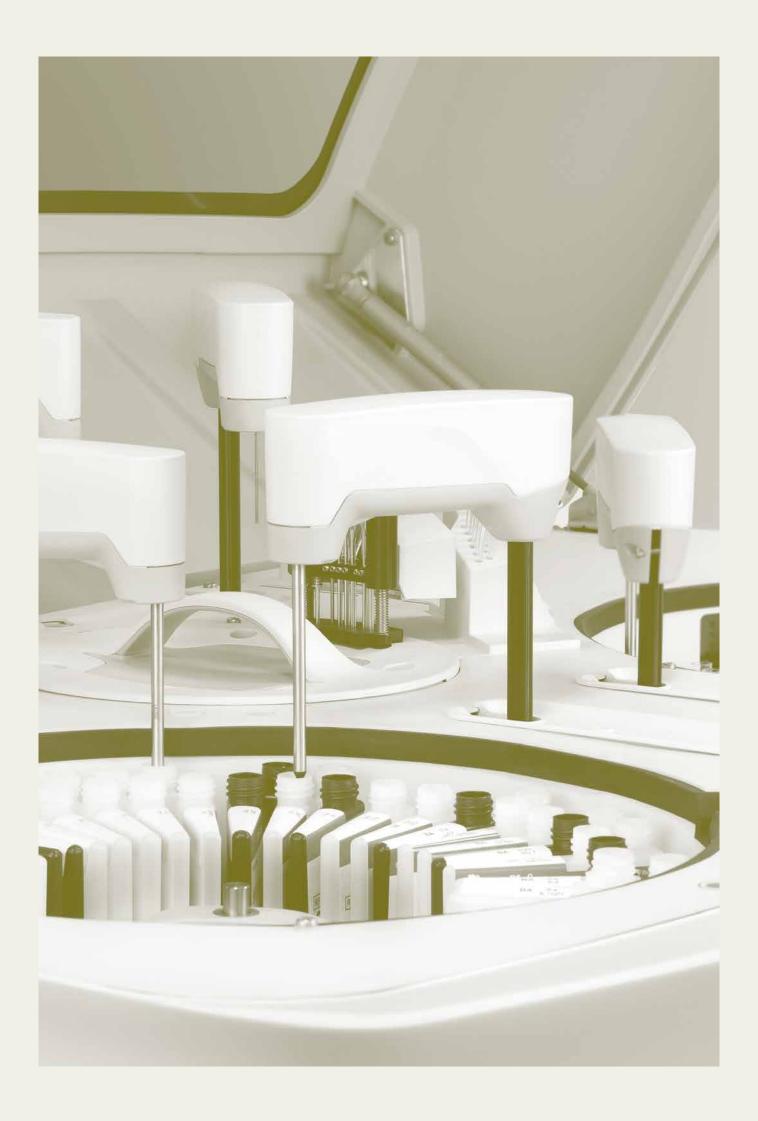
Technical & scientific support



Remote assistance



Customized assessment



Y200/Y400 parameters

Organic acids

Acetic Acid Ascorbic Acid Citric Acid D-Gluconic Acid L-Lactic Acid L-Malic Acid

Sorbic Acid

Tartaric Acid

Sugars

D-Glucose/D-Fructose/Sucrose D-Glucose/D-Fructose

lons

Calcium Copper Iron Potassium

Calibration and control materials

High Glucose/Fructose Control lons Multical Multical Sulfite Control Red/White wine control

Other parameters

Acetaldehyde
Anthocyanins
Catechins
Colour
Glycerol
PTI (Total Polyphenols Index)
pH
Polyphenols
Total Acidity

Nitrogenous substances and sulfites

Ammonia PAN Free Sulfite Total Sulfite

Y200



Y400



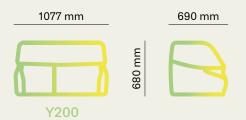
Technical specifications

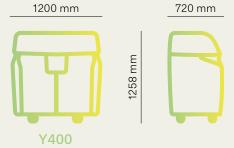
Highlights

- Speed of 200 cycles/h (Y200) and 400 cycles/h (Y400).
- Mean throughput of 200 results/h (Y200) and 400 results/h (Y400).
- High capacity of samples and reagents (refrigerated).
- LIS/LIMS system adaptability for ASTM, HL7.
- Washing station system and quality control for cuvettes.
- LED optic technology with dynamic baseline.

Ordering information

| Description | Code | Format |
|--|---------|------------|
| Y200 analyser | 83020 | - |
| Y400 analyser | 83040 | - |
| Extra segmented rotors + sample wells (pediatric cups) adaptors (Y400) | AC17457 | 3 units |
| Reaction rotor | AC11485 | 10 units |
| Wheeled table + computer support | AC17346 | 1 unit |
| Wheeled table | AC17345 | 1 unit |
| Concentrated washing solution | AC16434 | 500 mL |
| Acid washing solution (WS1) | AC17201 | 4 x 20 mL |
| Alkaline washing solution (WS2) | AC17205 | 4 x 15 mL |
| Concentrated alkaline washing solution (WS3) | AC17800 | 2 x 60 mL |
| Sample wells (pediatric cups) | AC10770 | 1000 units |
| Reagent bottles 60 mL + caps | AC16362 | 10 units |
| Reagent bottles 20 mL + caps | AC16363 | 10 units |
| Amber reagent bottles 60 mL + caps | AC16364 | 10 units |
| Amber reagent bottles 20 mL + caps | AC16365 | 10 units |
| Sample/Tube opened adaptor | AC16360 | 90 units |
| Sample/Tube closed adaptor | AC16361 | 45 units |
| Sample adaptor for sample/reagent shared rotor | AC17268 | 45 units |





| Throughputs | | Optical system | |
|---|--|-------------------------------|---|
| Speed | 200 cycles/h (Y200) | Light Source | LED |
| | and 400 cycles/h (Y400) | Lightpath | 6 mm |
| Mean throughput | 200 results/h (Y200) and 400 results/h (Y400)* | Wavelengths | 340, 405, 420, 430, 505, 520, 560, 600, 620, 635, 750 nm |
| Samples rotor | | Photometric range | -0.2 to 3.5 A |
| Samples rotor capacity | 88 positions in shared samples | Internal resolution | 0.0001 A |
| | and reagents rotor (Y200). 126 samples positions in 9 | Reading accuracy | CV <1% to 0.1 A |
| | segmented rotors (Y400). | (for 340, 405 and 505 nm) | CV <0.1% to 2 A |
| Barcode reader | External | Size and weight | |
| Samples position available for barcode | 9/segmented rotor | Size (w., d., h.) | 1077 x 690 x 680 mm (Y200) 1200 x 720 x 1258 mm (Y400) |
| Size of primary tubes | Size of primary tubes 12 mm or 16mm (max. height 100 mm) | Weight | 166 Kg (Y200) / 210 Kg (Y400) |
| Sample well diameter | 13.5 mm | Electrical and | |
| Sample types | Grape-juice, sulfited grape-juice, white wine, rosé wine, red wine, | environmental requirements | |
| | beer, cider, and other alcoholic | Mains voltage | 115 to 230 V |
| Diamanaing | beverages. | Mains frequency | 50 or 60 Hz |
| Dispensing pump | Ceramic pump of high durability From 2 µL to 40 µL | Electric power | 500 VA |
| Sample pipetting volume Pipetting resolution | 0.1 μL | Ambient temperature | De 10 a 35 °C |
| Predilution ratio | From 1:2 to 1:40 | Relative humidity | <85% non-condensing |
| Clot sensor | Yes | Altitude | <2500 m |
| Tip wash | Inside and outside | Fluid requirements | |
| Reagents rotor | | Water inlets | External tank or main net |
| | 001 .001 | Water type | Distilled Water Type II |
| Volume of reagent bottles | 20 mL, 60 mL | Water consumption | <9 L/h (Y200) / <14 L/h (Y400) |
| Reagents rack capacity | 88 (44 bottles of 20 mL or 60 mL + 44 reagent bottles of 20 mL) | High concentrated waste | 3 L (Y200) / 5 L (Y400) |
| | (Y400). Share samples and reagent rotors with the same positions (Y200). | Washing solution | 3 L (Y200) / 5 L (Y400) |
| Cooled reagent | Yes | Minimum computer requirements | |
| Temperature range of fridge | 6 to 11 °C (at 21 °C) | Operative system | Windows® 10/11 64 bit (x64) |
| Barcode reader | Yes | CPU | Intel Core i3 equivalent ■3.10 GHz |
| R1 volume | 90 μL to 300 μL (Y200) | | or higher |
| DOl | 120 μL to 450 μL (Y400) | RAM | 8 GB |
| R2 volume | 10 μL to 100 μL (Y200) 10 μL to 300 μL (Y400) | Hard Disk | 40 GB or higher |
| Dispensing mode | Ceramic pump | Monitor minimum resolution | 1024x768 |
| | without maintenance | Connector of serial channel | USB |
| Pipetting resolution | 1 µL | Laboratory inform | |
| Tip wash | Inside and outside | on systems (LIS) | |
| Reaction rotor | | Connectivity to LIS | HL7 and ASTM Protocol |
| Reaction volume range | From 180 µL to 440µL (Y200) From 180 µL to 600 µL (Y400) | | |
| Number of wells | 120 | | |
| Well material | UV methacrylate | | |
| Type of incubation | Dry without maintenance | | |
| Temperature | 37.0 °C | | |

Temperature accuracy

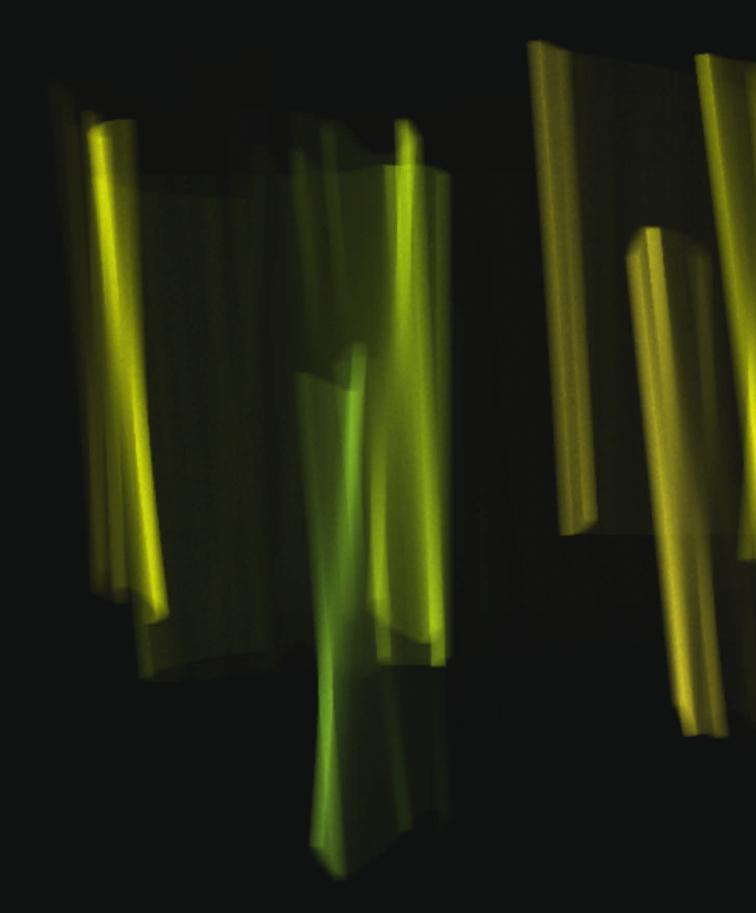
Washing station for cuvettes

Stirrers

± 0.2 °C

7 tips (2 washers, 3 cleaners and 2 aspirators)

^{*}Average value, final throughput will depend on the configuration of the worklist and the analyte.





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Management System ISO 9001:2015

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