

# EXTENDERBOX M2

Equipment for preparing reconstituted extender



## Technical concept

Equipment for preparing reconstituted extender which provides, instantly and at the required temperature, the volume of extender and water necessary for elaborating semen doses.

Extenderbox features two separate tanks, one for distilled water and the other for the concentrated extender, made of stainless steel and glass fiber. In addition, it has two high precision scales made of stainless steel. Distilled water enters from an external source and is warmed immediately, eliminating waiting times, by a heat exchanger immersed in a thermostatic bath. Two independent pumps supply water and concentrated extender accurately into the final container.

\* Possibility of adding an additional heat exchanger.


\*It is recommended to complement the equipment with the E-mix magnetic stirrer for the preparation of concentrated diluent and the orbital stirrer.

## TECHNICAL CHARACTERISTICS



110-230 V - 50-60 Hz - 2000w  
Maximum flow 200 L/h\*  
Maximum scales capacity and resolution 20 kg +/- 2 gr  
\*Without production breaks.



 70 Kg  
60 x 80 x 90 cm

## Features

- High dispensing speed 160 l/h in a standard production process.
- High dispensing accuracy.
- No waiting time.
- Considers the density of each diluent.
- Large display and simple interface.
- Sending orders via Ethernet cable (manual method) or barcode (Gesipor).
- DIMENSIONS: Main module: 380x490x810 mm. Tank: 600 x 470 x 625 mm. Concentrated scale: 310 x 260 x 420. Scale: 310 x 260 x 90 mm.

## Advantages of the Extenderbox

### Profitability and productivity

- Due to its concept, only the water that is needed is heated.
- Constant flow of tempered water and diluent allows you to prepare the liters of diluent you need every day and no more, in a practical and fast way.
- Optimizes the working space in the laboratory.
- Allows to increase the work rate.

### Quick preparation

- Once the water in the thermostatic bath is warmed (15 minutes approximately), there are no waiting times.
- It takes approximately the same time to prepare the extender for one ejaculate than to process the packaging or evaluate the ejaculates, at a speed of 160 l/h.

### Accuracy

- High accuracy pumps and weighing system for precise dosing (+/- 1gr.)
- The equipment considers extender density when dosing.
- Illumination system to inform in a simple and visual way about the status of the equipment.

### Safety and hygiene

- Its components can be disassembled for full cleaning and sterilization.
- Its closed circuit prevents the risk of water contamination. Water does not enter in contact with the interior thermostatic bath, preventing possible contamination.

### Connectivity

Work information can be entered through:

- Large display with a simple and intuitive user interface.
- PC connected through Ethernet. Send work orders through Gesipor 360.
- Barcode reading.

### Extenderbox M2 includes:

- Silicone tube 9x14,4 mm (8m) [REF: 004704]
- Standard weight (10 kg) [REF:002134]
- Filling weight [REF:004782]

### Not included:

- Jug
- Keys
- E-mix
- Work order QR reader
- Orbital Stirrer
- Refractometer

**"OBTAIN THE  
NECESSARY VOLUME  
OF RECONSTITUTED  
EXTENDER  
ACCURATELY AND  
WITHOUT WAITING  
TIME"**

## E-MIX

High power magnetic stirrer specifically developed for the preparation of concentrated extender.

### Characteristics:

- Made of stainless steel for easy cleaning, increased hygiene and durability.
- Robust structure, suitable for up to 20 kg.
- With high precision potentiometer to regulate the stirring speed.
- Very powerful motor for fast dilution.
- Ability to shake large concentrations.
- It has an aluminium pot with a capacity to prepare 10 litres of concentrated extender, equivalent to 100 litres of final dilution.

REF: 004155



## ORBITAL SHAKER

Orbital shaker to homogenise the reconstituted extender mixture.

### Characteristics:

- The Extenderbox M2 directly sends you the work orders, deciding the speed and stirring time according to the dilution volume.
- User-friendly
- Tray with non-slip rubber and two elastic bands to secure containers and prevent spillage.
- It has an alarm to indicate that the shaking is finished.
- Shake up to 15 kg weight.

REF: 004181

