

# SPIN AIR

## Air sampler

Pharmaceutical | Food & Beverage | Environment | Cosmetics

### Product overview

Microbial air contamination monitoring is a key process in facilities with special air cleanliness needs.

The Spin Air sampler give users a **compact, portable, simple solution to air sampling.**

IUL's air samplers are very compact and designed for easy transportation. **Sample anywhere, anytime!**



### EN 17141:2020 compliance

Spin Air's biological efficiency has been certified according to the standards of EN 17141:2020.

Carrying case  
**INCLUDED!** \*



### Main benefits

#### Use 100% of the Petri Dish

IUL's **Spin technology enhances air sampling and microorganisms recovery** even when sampling in mid/highly contaminated environments (GMP Grade C and D cleanrooms, and regular environment sampling).

This sampling technology uses 100% of the Petri plate agar surface to plate microorganisms (only 5% is used in other air samplers), **avoiding the use of colony count correction tables.**

#### Full traceability

LIMS friendly data records, printer connectivity, and barcode reader compatibility. All enable full sampling traceability.

#### Easy cleaning

The lid can be sterilized to avoid cross-contamination.

#### Easy sampling

These air samplers are compact and portable. They can be attached to a tripod for optimal sampling. If airflow problems arise, these are warned out by a noisy alarm and sampling is aborted. A handy countdown function avoids operator interference with results.

Use the delayed activation mode to avoid the collector's contamination.

Available for 60 mm (Rodac), and 90 mm plates.

## Spin Air technology

**Competitor A**

**Competitor B**

Competitor products have an aluminium lid design with a radial distribution of holes.

**Only 5% of Petri plate is used**

**Spin Air IUL**

360°

Spin Air has an innovative system that stands out from the rest. With its **rotatory system**, microorganisms stay on the plate in spiral **homogeneously distributed**.

**Use 100% of the Petri plate!**

### Duplicate simultaneous testing with the Spin Air Mate

Connect the Spin Air Mate to the Spin Air and make them run synchronously.

The Spin Air Mate enables to use two types of agars: tryptic soy agar with polysorbate and lecithin (TSAP<sub>l</sub>) for bacteria and malt extract agar (MEA) for fungi isolation. Recommended by the USP chapter <797>.

### Calibration

The Spin Air is calibrated at factory and ready to use! The Spin Air warns the operator when a calibration is needed (after 2 years or 1 million liters of sampling).

Contact IUL or your IUL's distributor, our trained professionals can help you around the world.

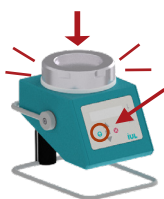
### Sterilization

After each sampling, the lid can be sterilized with autoclave (inox and aluminium) in order to avoid any cross-contamination of the sample.

## How Spin Air works

### 1 Preparation

Place the Petri dish and tighten the lid by screwing it on clockwise.

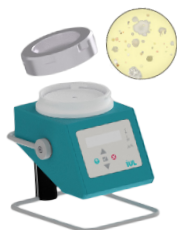


### 2 Starting

Click [  ] to start the process.

### 3 Process

The rotative system distributes homogeneously the microorganisms.



### 4 Results

Loosen the lid by unscrewing it in a counterclockwise direction. Petri dish is ready for incubation.

## Are you ready to go a step further?

Count your plates with IUL's technology.



### DOT - Manual colony Counter

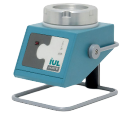
IUL's colony counter makes this process easier and faster through the use of LED lighting and a high quality magnifying glass.



### SphereFlash® - Automatic Colony Counter

Count colonies in a simple and reliable way thanks to SphereFlash®, IUL's automatic colony counter.

## Technical specifications



90 mm plates head included

Cat. 90005500

Cat. 90005532

Cat. 90005533

Cat. 90005502

60 mm plates head included

Cat. 90005501

Cat. 90005535

Cat. 90005538

Cat. 90005506

Model	Spin Air	Spin Air Basic	Basic Air	Spin Air Mate*
<b>Plates</b>	60 mm (Rodac), 90 mm	60 mm (Rodac), 90 mm	60 mm (Rodac), 90 mm	60 mm (Rodac), 90 mm
<b>Air flow</b>	60-100 L/min	60-100 L/min	60-100 L/min	60-100 L/min
<b>Air volume</b>	from 10 to 9900 l	from 10 to 9900 l	from 10 to 9900 l	from 10 to 9900 l
<b>Weight</b>	1.7 kg / 3.74 lb	1.35 kg / 2.86 lb	1 kg / 2.2 lb	1.3 kg / 2.86 lb
<b>Dimensions (WxHxD)</b>	15x19x21.5 cm / 5.9x7.48x8.46 in	13x15.5x23 cm / 5.11x6.1x9.05 in	13x15.5x23 cm / 5.11x6.1x9.05 in	15x19x21.5 cm / 5.9x7.48x8.46 in
<b>Sampling lid dimensions (øxH)</b>	10.5x3 cm / 4.13x1.18 in	10.5x3 cm / 4.13x1.18 in	10.5x3 cm / 4.13x1.18 in	10.5x3 cm / 4.13x1.18 in
<b>Power</b>	12 V	12 V	12 V	12 V
<b>Screen</b>	LCD	LCD	LCD	LCD
<b>Rotation system</b>	YES	YES	NO	YES
<b>Lid material (Interchangeable)</b>	aluminum	aluminum	plastic	aluminum
<b>Traceability</b>	YES	NO	NO	(with Spin Air)**
<b>Delayed activation code</b>	YES	NO	NO	(with Spin Air)**
<b>PC/Printer communication</b>	RS-232 Standard	NO	NO	(with Spin Air)**
<b>Format communication</b>	XML, CSV	NO	NO	XML, CSV
<b>Allows to comply with</b>	USP-797 / USP-1116	USP-797 / USP-1116	USP-797 / USP-1116	USP-797 / USP-1116
<b>Barcode connection</b>	YES	NO	NO	NO

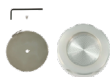
Specifications subject to change without notice.

\* Spin Air Mate must be connected to Spin Air Master to operate.

\*\* Connect Spin Air with Spin Air Mate through Communication cable Cat. 900011046.

## Accessories and spare parts

1



2



3



4



5



6



7



1. Set for 90 mm Petri dishes (holder and lid)

Cat. 90005504 (aluminium)

Cat. 90005525 (plastic)

Cat. 90005527 (inox)

2. Set for 60 mm Rodac plates (holder and lid)

Cat. 90005505 (aluminium)

Cat. 90005526 (plastic)

3. Bar-code scanner

Cat. 90005701

4. PC/Printer communications cable

(RS-232 Standard)

Cat. 90005510

5. Tripod with base

Cat. 90005511

Cat. 900011099 (base)

6. Master-Mate V2 communication cable

Cat. 900011046

7. Carrying case

(included with Cat. 900055000)

Cat. 900012094



For more information about Spin Air, scan the QR code

For more information visit us at:

[www.iul-instruments.com](http://www.iul-instruments.com)

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