







M SERIES

The M series includes standard SIP fermenters/bioreactors available in a range of six different volumes from 30 up to 200 litres, with a wide range of options and accessories.



Standard industrial equipment

Wheeled skid

Applications



Scale up and scale-down studies

Production

Top agitation, accurate brushless motor. Single mechanical seal. Double mechanical seal, with automatic lubrication though steam condensate loop available in option.

Feedings: autoclavable 4-inlets SALAS valve, or re-sterilizable 4-group diaphragm valves (steam bridge)

Double jacket (side/bottom). Increased heat transfer efficiency. It ensures optimal temperature control and sterilization even at minimum volumes.

Multiple sensors options: pH, dO2, Redox, Total and Viable Cell density, Conductivity, dCO2

Gravimetric flow control (option): feed rates controlled through weight measurement.

Non-SIP sampling and harvest valves are included in the standard configuration. Steam SIP lines can be added in option. Manual or automatic sterilization.



Stainless-steel industrial PCS, with a selectable number of peristaltic pumps, choosing between Watson Marlow WM 114, WM 313 and WM 520.

TK connection rather than TC ensures a better cleanibility and easier sterilization.

21,5" coloured touch screen industrial $\ensuremath{\mathsf{HMI}}$

LEONARDO: smart controller designed to provide an high level of automated management of the fermentation/ cultivation processes Customizable PID or factory default.

Different gas mixing strategies with up to 5 TMFC or solenoid valves.

CIP system options: n. of removable spray balls or integrated system (recirculating pump + n. of removable spray balls + software automation). N. of spray balls depending on vessel volume.

N.2 heat exchangers and recirculating pump

Leonardo

- Innovative SCADA software LEONARDO: a smart and userfriendly controller designed to provide a high level of automated management of the fermentation/cultivation processes
- Full version included in the equipment supply
- Data extraction in .csv format
- Remote access via PC, tablet or smartphone, with QR code scanning or dedicated portal
- Remote control





Synoptic

- real time 3D view
- parallel control
- manual control



Remote Control

- unlimited number of profiles editor
- unlimited number of devices to be associated



Workflow

- custom phase manager
- parallel visualization
- cascade settings
- peristaltic pumps function assignable from software



Logic Parser

- customized logic
 functions
- parallel logic blocks and functions



Trends

- custom acquisition time
- up to 6 values simultaneously display
- automatic graph
 comparison



Calibration

- up to three-point calibration
- simoultaneus calibration values for parallel work

Vessel						
Solaris Code	M Serie 30	M Serie 50	M Serie 75	M Serie 100	M Serie 150	M Serie 200
Total Volume (liters)	30	50,00	75,00	100,00	150,00	200,00
Ratio D/H	1:3,0	1:3,0	1:3,0	1:3,0	1:3,0	1:3,0
Min. Working Volume (L)	7,50	12,50	18,50	25,00	37,50	50,00
Max. Working Volume (L)	22,50	37,50	56,50	75,00	112,50	150,00
Max. temperature	0-152 °C					
Operating pressure	Up to 4 bar					
Design	Stainless Steel Jacketed Vessel					
Materials	Parts in contact with the culture AISI 316 L - other parts AISI 304					
Finishing			-			

Stirring

Drive Impellers

Brushless Motor, Top Direct Assembly Select from: Rushtons impellers, Marine impellers, Pitched blade

Thermoregulation

Control

PID Control - Accurancy 0,1 °C Jacket steam / cooling source

Gas Control & Gas Mixing

Sparger and overlay Gas Control Gas Mixing (Air, CO₂, O₂, N₂) Sparger type Gas Out

TMFC n.1 TMFC + n.4 solenoid valves, n° of TMFC Select from: Toro type (ring), sintered microbubbling both provided with 0,2 µm filter Condenser and 0,2 µm filter (both optional)

Options

Double Mechanical Seal Vessel empty sterilization Peristaltic pumps (WM 114, WM 313, WM 520) Accessories (chiller, steam generator, feed bottles) Resterilizable addition System: Steam bridge (manual or automatic) Manual or automatic SIP harvest & sampling valves Gravimetric flow control (feed rate controlled through weight measure) CIP system: removable spray balls or integrated system (recirculating pump and n.2 removable spray balls + software automation)

Temperature

Sensor Control system Control range

PT100 Measuring resident in Leonardo software 0-150°C

pН

Sensor Control system Control range Operation temperature Pressure range Actuator

Digital sensor Measuring resident in Leonardo software 0-14 0-130°C 0 - 6 bar Cascade to peristaltic pumps for the addition of acid/base solutions or gas (CO₂)

d02

Sensor Control system Control range Operation temperature Pressure range Actuator

Digital Optical sensor Measuring resident in Leonardo software 0,05 - 300% air saturation -10-130°C 0 - 12 bar Cascade to RPM, gas Control, feedings, ect

Antifoam/Level

Sensor Control

Solaris sensor (fixed or adjustable lenght) Measuring resident in Leonardo software

Redox (ORP)

Sensor	Digital sensor
Control system	Measuring resident in Leonardo software
Control range	± 2000 mV
)peration temperature	-10 - 130 °C
Pressure range	≤ 6 bar

Conductivity

Sensor	Digital sensor	
Control system	Measuring resident in Leonardo software	
Control range	1 - 3000 µS/cm	
Operation temperature	0-130°C	
Pressure range	0 - 20 bar	

dCO₂

Sensor Control system Control range Operation temperature Pressure range

Cell density

Sensor	Digital sensor
Control system	Measuring resident in Leonardo software
Pressure range	0-3 bar (option 1) 0-10 bar (option 2)
Option 1	Total cell density (NIR-absorbance)
Option 2	Viable cell density (based on capacitance)

Weight

Sensor Control

n.3 load cells Measuring resident in Leonardo software

Analog sensor

Measuring resident in Leonardo software

0,00-200% saturation

-20.0-150 °C

0 - 4 bar



APPLIED TO DIFFERENT INDUSTRIES



Biotech

Molecular biology , Biochemistry , Cell biology, Embryology , Genetics, Microbiology.



Pharma

Antibiotics, Antitumorals, Human Vaccines, APIs, Hormones, Non-addictive Pain Killers, Monoclonal Antibodies.

Food & Beverage

Meat/cheese/wine starters, Meat Preservatives, Cellular Agriculture, Flavors, Plant-based substitutes for meat products, Low Carb Drinks, Fermented Drinks.



Nutraceutical

Dietary supplements, Food additives.



Cosmeceutical

Bioactive ingredients, Hyaluronic Acid, Q10 Coenzime.



Biomaterials

Biopolymers, Bioplastics.



Chemical & Petrochemical

Additives, Reagents, Refined commodities, Olefins.

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Bioremediation

All microorganisms (bacteria, fungi, yeasts, algae) with the ability to modify toxic species.

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Agriculture

Biofertilizers, Biopesticides, Algae Fertilizer.



Animal health & Nutrition

Veterinary vaccines, Animal feeding and supplements.



Probiotics

Lactobacillus, Bifidobacterium, Lactic acid bacteria.



Biofuels Biodiesel, Bioethanol.