

HMB X Specification

The patented HMB X system replaces traditional aerobic plate count and dipslide methods with faster, more accurate, testing procedures, and gives a rapid count of the levels of microbial contamination in just 15 minutes, much faster than the typical 2 or 3 days of conventional methods.

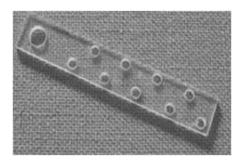
Real time detection is achieved through measurement of the microbial population based on their chemical makeup and metabolic activity. Able to serve as a primary testing device, an early warning system or as a quality control tool, the HMB X is simple to operate, and requires no extensive or costly training through the use of a disposable test kit element.

The HMB Х battery operated portable tester, and is used in conjunction with a disposable test kit The test is simple to element. perform, does require not an incubator or other laboratory equipment, and can be performed by non-laboratory personnel.

Each HMB X starter kit is supplied with the following:

- HMB X Microbial Analyser
- Disposable test tubes (100 tests)
- Spare needles
- Syringe
- Venting apparatus
- Reagent 1
- Reagent 2
- Portable case

In addition to the ability to rapidly test the freely circulating microbes in water or other aqueous fluids, the tester can also be used in conjunction with biofilm coupons to monitor biofilm formation within such as environments as cooling towers.





Applications

The HMB X was originally developed for the detection of microbial contamination within water-based metalworking fluids; however this system is equally effective for use within a host of industries which manufacture or utilise finished products and raw materials that are susceptible to microbial contamination, such as:

• Metalworking Fluids	• Paper Mill Raw Materials
• Water Based Paints & Raw materials	• Fuel Oils
Adhesives	• Hydraulic/BOP Fluids (offshore)
Aluminium Canning Process Fluids	Rolling Oils
Cooling Tower Water/Process Water	Soil Bioremediation
• Powders	• Waste Water Treatment
• Surface Treatment/Aqueous Cleaners	Cooked Foods

For further information on the HMB X including prices and trial options please contact:



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