



foodproof®

Dualo 32® Real-Time PCR Cycler

Dualo 32® makes process and end-product quality control easy by answering multiple questions in one experiment, e.g., 31 obligate beer spoilers can be identified using the **foodproof** Beer Screening Kit (see compatible foodproof kits on page 2).

The full spectrum optics of the Dualo 32 enable the flexible use of hydrolysis as well as hybridization probes.

The software has a user-friendly interface that utilizes predefined protocols for all testing parameters. Faster time to results, clear data interpretation and an easy to learn technology make the Dualo 32 a perfect lab companion.

The Dualo 32 is a robust 32-well instrument in a convenient format, ideal for facilities with small to medium throughput and little lab space. Operating with high end technology for outstanding instrument performance and reproducible results, the Dualo 32 is perfect for maintaining consistent quality control during beverage production.

Flexible: Beer and yeast spoiler presence/absence testing and beer spoiler identification via melting curves with integrated full spectrum optics.

Small and scalable: Ideal for small labs with minimal space, but can grow with testing demands by running multiple units with one computer.

Simple workflow: Clear yes or no results make data interpretation easy. Intuitive software with predefined templates and automated report generation.

Convenient and quiet: Colored LED indicate instrument status and no fan noise.

DUALO 32®

Specifications

Thermal Block	
Thermal block	Peltier-based, 32 well block
Sample volume	10 - 100 µL
Consumables	Low profile 8-tube strips, 0.1 mL, clear
Max heating rate	5 °C/sec
Max cooling rate	4 °C/sec
Optics	
Excitation	500 nm (blue LED)
Detection	CCD
Detection range	510 - 750 nm (CMOS array)
Factory calibrated dyes	FAM, VIC, HEX, TAMRA, Yakima Yellow, ROX, ATTO 490LS, LC640, LC705
Multiplexing	Yes
Supported assay formats	Hydrolysis and hybridization probes
System	
Analysis modes	Absolute quantification; relative quantification; melt curve analysis
Operating system	Windows 10, LINUX, MAC OS X
Connection options	Direct network, LAN, USB drive
Power usage	200 W max.
Dimensions (W x D x H)	25 x 27 x 23 cm
Weight	7 kg
Operating noise	< 40 db(A)
Ordering Information	
MCH230008	Dualo 32® Real-Time PCR Cycler



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foodproof® Kits

Kit No.	Description	Reactions	Targets
2300 73	foodproof Beer Screening 1 LyoKit (DP)	96	Beer-spoilage bacteria (>30), <i>Lactobacillus brevis</i> , hop-tolerance genes horA/horC
2300 76	foodproof Beer Screening 2 LyoKit (DP)	96	Beer-spoilage bacteria (>30) with differentiation of <i>Lactobacillus/Pedio-coccus</i> and <i>Pectinatus/Megasphaera</i> , hop-tolerance genes horA/horC
2300 66	foodproof Beer Screening Kit	96	Detection and identification of 31 relevant beer spoilers like <i>L. brevis</i> , <i>M. cerevisiae</i> and <i>P. damnosus</i> by melting curve analysis
2301 23	foodproof Spoilage Yeast Detection 1 LyoKit (DP)	48	<i>Dekkera/Brettanomyces</i> spp., <i>Zygosaccharomyces</i> spp. and <i>Saccharomyces</i> spp.
2301 26	foodproof Spoilage Yeast Detection 2 LyoKit (DP)	48	<i>S. cerevisiae</i> var. <i>diastaticus</i> , <i>Wickerhamomyces anomalus</i> , <i>Kazachstania exigua</i> , <i>Schizosaccharomyces pombe</i>
2301 42	foodproof Spoilage Yeast Detection 3 LyoKit (DP)	48	<i>S. cerevisiae</i> var. <i>diastaticus</i> , <i>Brettanomyces/Dekkera</i> spp., <i>Brettanomyces bruxellensis</i> , <i>Brettanomyces anomalus</i>
2300 51	foodproof Alicyclobacillus Detection Kit	96	<i>Alicyclobacillus</i> spp., <i>Alicyclobacillus acidoterrestris</i>
2301 14	foodproof Yeast and Mold Quantification LyoKit	96	300 strains of 250 species from all important phylogenetic groups