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Cryovial Thawing Device Macaroni Thaw

Description

Thawing cryovials with a water bath introduces contamination risk, operator variability, and guesswork, all at the worst possible moment for your cells. Macaroni Thaw eliminates all of that.

Insert your vial, walk away. In under 3 minutes, Macaroni Thaw delivers a controlled, water-free thaw, automatically detecting completion and alerting you with a clear LED and audio signal. Temperature is kept at or below 37°C throughout, protecting even the most sensitive cell types from thermal shock.

No water. No timing. No variability between users. Just consistent, reproducible results every time, whether you're working with routine cell lines, primary cells, iPSCs, or organoids. Designed for professional laboratory use, Macaroni Thaw replaces the most inconsistent step in your cryopreservation workflow with a standardised, automated process that runs the same way every single time, whoever is at the bench.



Macaroni Thaw, cryovial thawing device

Specifications

- Water-free thawing that replaces the 37°C water bath with a clean, automated process, removing the need to maintain or decontaminate a bath
- Consistent, repeatable results. Automated thaw detection thaws every vial to the same endpoint and removes user-to-user variability
- Very low contamination risk thanks to the dry, sealed-vial workflow
- Patent-pending thaw detection technology with a thawing profile equivalent to a 37°C water bath heating rate
- Fast, hands-free operation. Typical thaw under 3 minutes, with automatic vial detection starting the cycle for you
- At-a-glance LED status display. A 12-LED clockface plus centre status LED show warm-up, thaw progress, completion
- Adjustable thaw threshold. Six levels above and below the default to suit your vial type, cryoprotectant and fill volume
- Auto sleep mode for low-power standby after 60 minutes idle
- Compact, lightweight benchtop footprint

Applications

- Routine thawing of cryopreserved cells in cell culture and tissue culture workflows
- Biobanks and biorepositories needing standardised, traceable thaw steps
- Cell and gene therapy and stem cell research where thaw consistency affects viability
- Pharmaceutical, biotech and CRO labs standardising cryopreservation across operators
- Academic and clinical research labs replacing shared water baths to reduce contamination risk

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Technical Data

Thaw time	Typically < 3 min
Thawing profile	Equivalent to 37°C water bath heating rate
Detection Technology	Patent-pending thaw detection technology
Start-up time	Approx. 3 min (power-on to ready)
Capacity	Single vial/cycle
Vial size	1.8 to 2.0 ml
Vial body diameter	12 to 12.5 mm
Min. vial hight (below cap ring)	30 mm
Min. overall height	44 mm
Max. cap diameter	13.5 mm
Recommended fill volume	1.0 ml (effective range typically 0.8 to 1.5 ml)
Storage temperature before thaw	≤ -70°C
Dimension (Lx W x H)	19 x 12 x 7.5 cm
Weight (without PSU)	0.8 kg
Mains supply	240 V, 50/60 Hz, 0.5 A max.
Unit supply	24 VDC, 3.75 A
Power consumption	max. 90 W
Operating temperature	18 – 25°C
Max. relative humidity	80 % to 31°C, falling to 50 % at 40°C
Attitude	up to 2000 m
Sound pressure level	70 dB(A) at 1 m
Storage/transport temperature	-20 to +60°C
Compliance	CE, RoHs, WEEE, IEC 61326, IEC 61010
Cleaning	Exterior wipe with 70% ethanol

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