

## INCUBATOR SHAKER

Incubator Shaker the unit is added with a typical shaker that has a table board that oscillates horizontally, powered by an electric motor. The liquids to be stirred are held in beakers, jars, or Erlenmeyer that are placed over the table; or, someti -mes, in test tubes or vials that are nested into holes in the plate. Incubator Shaker also exist, that shake the vessel in a circular fashion.

## About:

- Useful for life science applications, Fermentation Studies, Ageing Tests, Growth Studies and biological cultures under various controlled temperature conditions.
- Advanced shaking mechanism provides quiet shaking and precise speed control with digital display.
- Minimum noise, no vibration and minimal footprint.
- Stabilized orbital motion under uneven load distribution.
- Various configurations of stainless steel lotus clamps avail
   -able for Erlenmeyer flasks.
- Interior made of Stainless Steel (304 grade) with a drain-off -facility for spill overs.



## SPECIFICATION Of Incubator Shaker



Temperature range: 5°C-110°C.

Better Glass wool / Puff Insulation keeps the temperature of the chamber immune from outer environment.

Silent & unique Design of Air Circulation provide throughout uniform air movement & improved Temperature distribution.

Inner illumination through florescent light on opening of door.

Double door: outer of MS powder coating & Inner acrylic door from clear viewing without disturbing the chamber temp.

Polish 304 grade S. Steel interior, corrosion resistant for long life operation. Fitted with shaker with a capacity to hold 16 flasks of 250 ml or 500 ml.

Kanthail A-1 super quality round shaped heaters for heating & hermetically sealed compressor for cooling.

Equipped with digital PID temperature Controller Cum indicator Digital display of volts & ampere & RPM.

## CONTACT:















