

# **Digital Orbital Shaker**

Shaker for a vast range of protocols

# **Product Highlights**

#### Versatile Design

- Create your own matrix for vessels of all shapes and sizes with Hi-Lo Platform and Bungee Cords
- Instantly adjusts to weight load changes and unbalanced loads with no-stop electronic motor feedback allowing for truly reproducible results
- Durable ABS construction suitable for use in incubators (excluding C02) and cold rooms within the stated temperature range

#### **High-Featured Operation**

- Suitable for wide range of protocols including very low start speed for sensitive sample agitation to high speeds for vigorous applications
- Soft start and shut down feature reduces spilling from full vessels
- Designed to handle heavy loads up to 10 lbs (4.5 kg)
- Overload protection shut-off prevents overloading

Non-slip Surface and Multi-level Bungee Cord anchor points for multiple vessel sizes and shapes

Back-lit Display is easy to read

**Two Control Knobs** for time and speed make programming quick and simple





# Are other shaker accessory platform trays available?

The unique design and shape of the shaker platform tray means that you can accommodate a vast array of containers and vessels that most typical laboratories require to shake. So, there is no need to have, or to spend more on different tray options. With the 'Hi-Lo' sides and the fact you can create your own holding patterns with the elasticated cords provided, you can accommodate, assay plates, dishes, Erlenmeyer flasks, reagent bottles, irregular shaped vessels and much more besides.

# Can you use the shaker in an incubator?

Yes. The amount of heat generated by the shaker is incredibly small and will have little to no effect on an incubators temperature. Even those set at ambient or below. Unlike a lot of competitor's units of a similar size, we employ a high-quality motor that is working well within its performance capability and not at the top end of it; even with a full load at top speed. The harder a shaker must work, the more heat it will generate. Recommended for standard and cooled incubators, not  $CO_2$  versions

# Can you consistently reproduce the shakers performance?

Yes. It comes down again to the quality of the motor we use. When you set a desired speed, the shaker will deliver that speed regardless of the load weight. Often shakers that use a lower quality motor will be 'trying' to do the speed set, even if the display tells you it is at the set speed. When you add or take off some load weight, they can visibly be seen to speed up or slow down accordingly. Our powerful motor instantly recognizes load change and seamlessly adjust for truly reproducible results.

# How long can you leave the shaker on continuous mode?

Literally for as long as you require. Whether your protocol requires consistent shaking for hours, days, weeks or months, this shaker more than cope with your needs.

# How does the soft start help prevent splashing?

When you start the shaker, it doesn't cut in immediately at the speed set, as a lot of shakers do, but builds up to the speed to help create a vortex/swirl in the vessel. This only takes a matter of seconds, but dramatically helps reduce any potential splashing.

# Is the shaker suitable for sensitive cell lines and delicate gels?

Yes. With a starting speed of just 20rpm this is ideal for aerating delicate cell lines and de-staining low percentage agarose or acrylamide gels for example.

# Can you change the speed whilst the unit is running?

Yes, you can set the speed and the time before starting, if you are shaking for set periods of time, but if required you can change the speed manually whilst the unit is running.

# How easy is the shaker to clean?

You can clean using standard disinfectants and solutions that are compatible with ABS and Aluminium. The silicone edge pieces and tray mat are fully removable, and the tray is seamless. The tray shape helps prevent any liquids from getting inside the shaker.

# How stable is the shaker at high speed and full load?

The shaker will not 'walk' or move, even on the most challenging of surfaces. This is due to the design of the feet and the heavy counter balance weight that is internally centrally located on the bottom of the shaker.

# Can you replace the accessories for the shaker?

Yes. If you need to replace worn bungee cords ( there are spares provided as standard) and worn/soiled silicone mat or edge guards, then all this items are stocked and available.



# **Did you know?**

Heathrow Scientific has strict standards that include 3rd party plant reviews and 100% muti-level product inspections. These actions result in a 99.7% reliability on our equipment and 99.99% reliability on our laboratory supplies



# Meets international standards.

# **Digital Orbital Shaker**

L x W x H in		ст	Platform in	Interior W x D cm	UOM
12.4 x 7.8	x 12.2	31.4 x 19.7 x 31	11 x 11	27.9 x 27.9	1 ea
ions					
ed Range 20–300		–300 rpm, 1 rpm increments			
eter	19 mm (	0.8")			
Range	0 to 74 hours and 59 minutes; 1 second increments or continuous				
Load	4.5 kg (1	10 lbs)			
	in 12.4 x 7.8 ons ge eter Range	in 12.4 x 7.8 x 12.2 ons ge 20–300 eter 19 mm ( Range 0 to 74 h	in cm   12.4 x 7.8 x 12.2 31.4 x 19.7 x 31   ons ge 20–300 rpm, 1 rpm increment   eter 19 mm (0.8") Range 0 to 74 hours and 59 minutes;	in cm in   12.4 x 7.8 x 12.2 31.4 x 19.7 x 31 11 x 11   ons ge 20–300 rpm, 1 rpm increments   eter 19 mm (0.8") 31.4 x 19.7 x 31   Range 0 to 74 hours and 59 minutes; 1 second increments	in cm in cm   12.4 x 7.8 x 12.2 31.4 x 19.7 x 31 11 x 11 27.9 x 27.9   ons ge 20–300 rpm, 1 rpm increments eter 19 mm (0.8")   Range 0 to 74 hours and 59 minutes; 1 second increments or continue Continue

Package Includes	
Digital Orbital Shaker	

Skid-Free Rubber Platform Mat

8 Bungee Cord Set

Universal Hi-Lo Platform with Soft Rubber Edge Bumpers

1 Low Voltage, Double Insulated Power Adapter (100-240 VAC, 50/60 Hz) with 4 Interchangeable

#### Plugs 11 • •

# **Shaker Tray Capacity Guide Includes** (not limited to)

- 6 standard or deepwell assay plates (more if stacking of plates is an option)
- 25 x 50ml Erlenmeyer Flasks
- 16 x 125ml Erlenmeyer Flasks
- 9 x 250ml Erlenmeyer Flasks
- 4 x 500ml Erlenmeyer Flasks
- 4 x 1L Erlenmeyer Flasks
- 1 x 2L Erlenmeyer Flasks
- 36 x 50ml Beakers
- 25 x 100ml Beakers
- 16 x 250ml Beakers \_
- 9 x 400ml Beakers
- 4 x 1L Beakers
- and More!