



LW-OSI-300

LABWAN

INCUBATOR SHAKER WITH COOLING

Also Available Without Cooling

PRODUCT DESCRIPTION

A combination of mixing and incubating the liquids at the same time is termed as an incubator shaker. It is one of the four shakers which is ideal for heating, cooling, shaking, and homogenizing liquid matter with uniform temperature distribution. Cell Cultures are generally prepared in incubator shakers, also known as Thermal Shaker.

The incubator shaker is a box-like container that heats, cools, shakes, and mixes the vessel's liquids. The largest incubator can hold a capacity of 2 liters to 115 liters.

FEATURES

- Compact design
- Flat platform configuration
- BLDC motor driven
- Microprocessor controlled
- User-friendly operation
- Low power consumption
- Speed up to 300 RPM
- Independent digital LED displays for RPM and time
- Audible alarm at completion of timer cycle
- Silent and stable operation
- Compatible with various conical flasks and sample containers

APPLICATIONS & USES

- General mixing
- Hybridization
- Staining and destaining
- Plasmid purification
- Preparing cell cultures
- Solubility studies
- Bacterial suspensions
- Extraction processes

ACCESSORIES

- Erlenmeyer Flasks
- Petri Dishes
- Volumetric Flasks
- Test Tubes

Common Challenges Faced by Users

- Long process to incubate first and then shake.
- Varied Temperature Distribution
- Noisy functioning

Shaker Incubator	
Technical Specification	Details
Shaker Body Material	Metal
Speed Range	50–300 rpm
Fan Speed	1200–3200 rpm
Orbit (Horizontal)	20 mm
Dimensions of Body (W × D × H)	609 × 770 × 515 mm
Platform Size (W × D × H)	480 × 315 × 80 mm
Permissible Ambient Temperature	4–60°C (Approx.)
Temperature Control Range	(RT) + 5–60°C
Power	AC 100–230V, 600W
Timer	1 min–99 hrs 59 min
Temperature Control Accuracy	≤ ±0.3°C