Incubating Rocking & Waving Shakers



OHAUS Incubating Rocking and Waving Shakers are designed to incubate samples from 5°C above ambient to 65°C to provide accurate and repeatable results. Rocking shakers provide a see-saw like motion, while waving shakers offer a smooth, low-foaming three-dimensional "wave" motion. All models feature LED displays with touchpad controls. Both models include safety features that protect both the user and samples.

- Independent LEDs and Touchpad Control for Temperature, Speed/Tilt Angle and Time
- Microprocessor Control with PID Temperature Control for Precise Control
- Electronic Tilt Adjustment While Unit Is Operating

Incubating & Incubating Cooling Shakers

Incubating Rocking & Waving Shakers

- Electronic tilt adjustment from 0 to 15° while unit is operating
- LED displays for temperature, speed and tilt angle, and time
- Timer with audible alarm

The OHAUS Incubating Rocking Shaker combines smooth rocking motion and general purpose incubation in one compact bench top unit.

Operating Features:

Microprocessor Control: The microprocessor control provides electronic tilt angle adjustment which allows user to easily adjust rocking angle from 0 to 15° while unit is operating. Precise speed control provides smooth, low-speed rocking motion down to 1 rpm.

PID Temperature Controller: Maintains precise temperature control from ambient +5°C to 65°C. Easy-to-use controls allow users to adjust temperature in 1°C increments.

LED Display: Touch pad controls with easy-to-read, independent LED displays for temperature, speed and tilt angle, and time allow operator to view all settings at once. Provides repeatable and accurate results every time and is easily visible across lab benches. Timer will display elapsed time or, when programmed to user defined limit, will shut off unit when time reaches zero. Display will show last used settings, even after power has been turned off.

Safety Features:

Overload Protection: Audible and visual signals will activate when system detects an obstruction or overload of the tray.

Speed Ramping Feature: Slowly increases speed to desired set-point to avoid splashing.

Audible Alarm: In timed mode, alarm will sound when the time reaches zero. **Caution Hot Indicator:** Symbol illuminates when the temperature of the air in the chamber reaches 40°C and remains lit until temperature cools down.

Spill-Resistant Design: Channels fluids away from internal components.

Polycarbonate Lid: Permits viewing of samples without disturbing internal temperature.

Operating Conditions:

Unit can be run in conditions from 5 to 40° C, maximum 80% relative humidity, non-condensing.

Applications:

Cell cultures, staining and destaining gels, hybridization procedures, and blotting techniques.

Ordering Information:

Unit includes a detachable, 3-wire cord and plug.



Ambient +5°C to 65°C
± 0.5°C at 37°C
1 to 50 rpm *
± 1 rpm
0 to 15° *
1 second to 160 hours
4.5 kg **
Aluminum
25.4 × 19.1 cm
27.3 × 19.7 × 9.7 cm
43.2 × 27.9 × 26.7 cm
10 kg

^{*} Maximum speed/tilt angle may vary with heavy or unbalanced loads.

Description	Model	Item Number
Incubating Rocking Shaker	ISRK04HDG	30391975

^{**} Centered on tray.

Incubating & Incubating Cooling Shakers

Incubating Rocking & Waving Shakers

- Electronic tilt adjustment from 0 to 20° while unit is operating
- LED displays for temperature, speed and tilt angle, and time
- Timer with audible alarm

The OHAUS Incubating Waving Shaker combines the unique vertical and horizontal "wave" motion with general purpose incubation in one compact bench top unit.

Operating Features:

Microprocessor Control: The microprocessor control provides electronic tilt angle adjustment which allows user to easily adjust waving angle from 0 to 20° while unit is operating. Precise speed control provides smooth, low-speed waving motion down to 1 rpm.

PID Temperature Controller: Maintains precise temperature control from ambient +5°C to 65°C. Easy-to-use controls allow users to adjust temperature in 1°C increments.

LED Display: Touch pad controls with easy-to-read, independent LED displays for temperature, speed and tilt angle, and time allow operator to view all settings at once. Provides repeatable and accurate results every time and is easily visible across lab benches. Timer will display elapsed time or, when programmed to user defined limit, will shut off unit when time reaches zero. Display will show last used settings, even after power has been turned off.

Safety Features:

Overload Protection: Audible and visual signals will activate when system detects an obstruction or overload of the tray.

Speed Ramping Feature: Slowly increases speed to desired set-point to avoid splashing.

Audible Alarm: In timed mode, alarm will sound when the time reaches zero. Caution Hot Indicator: Symbol illuminates when the temperature of the air in the chamber reaches 40°C and remains lit until temperature cools down.

Spill-Resistant Design: Channels fluids away from internal components.

Polycarbonate Lid: Permits viewing of samples without disturbing internal temperature.

Operating Conditions:

Unit can be run in conditions from 5 to 40° C, maximum 80% relative humidity, non-condensing.

Applications:

Cell cultures, hybridization procedures, and blotting techniques.

Ordering Information:

Unit includes a detachable, 3-wire cord and plug.



Specifications	
Temperature Range	Ambient +5°C to 65°C
Temperature Uniformity	± 0.5°C at 37°C
Speed Range	1 to 30 rpm *
Speed Accuracy	± 1 rpm
Tilt Angle	0 to 20° *
Timer	1 second to 160 hours
Maximum Weight Capacity	2.3 kg **
Tray Material	Aluminum
Tray Dimensions (L × W)	23.5 × 18.4 cm
Interior Dimensions (L × W × H)	27.3 × 19.7 × 8.6 cm
Overall Dimensions $(L \times W \times H)$	43.2 × 27.9 × 26.7 cm
Ship Weight	10 kg

^{*} Maximum speed/tilt angle may vary with heavy or unbalanced loads.

Description	Model	Item Number
Incubating Waving Shaker	ISWV02HDG	30391982

^{**} Centered on tray.

Open Air and Incubating & Incubating Cooling Shakers Accessories

Universal Platforms

Allows for mounting of flask clamps, test tube racks, and bottle clamps. Platform slides over top of included tray and is tightened with adjustment screws. Optional accessories screw directly into mounting point openings. The two-tier braces allow stacking of platforms with a 25.4 cm clearance (available for select sizes). An optional non-skid rubber mat can be placed on the platform for an added non-slip surface. The platform is constructed of type 304 stainless steel.



Description	Used on Shakers	Item Number
27.9 × 33 cm Universal Platform	Analog/Digital 16 kg Shakers and Reciprocating Shakers	30400052
33 × 33 cm Universal Platform	Analog/Digital 16 kg Shakers and Reciprocating Shakers	30400053
45.7 × 45.7 cm Universal Platform*	Analog/Digital 16 kg Shakers and Reciprocating Shakers**	30400054
45.7 × 61 cm Universal Platform*	Analog/Digital 16 kg & 23 kg Shakers** and Reciprocating Shakers**	30400056
61 × 61 cm Universal Platform	Digital 45 kg Shakers	30400057
45.7 × 76.2 cm Universal Platform*	Analog/Digital 23 kg Shakers	30400058
61 × 91.4 cm Universal Platform	Digital 68 kg Shakers	30400059
Two-Tier Braces (set of 4)	Analog/Digital 16 kg & 23 kg Shakers	30400051

Rubber Mats

Description	Used on Shakers	Item Number
11 × 13" (27.9 × 33 cm) Rubber Mat	Analog/Digital 16 kg Shakers and Reciprocating Shakers	30400060
33 × 33 cm Rubber Mat	Analog/Digital 16 kg Shakers and Reciprocating Shakers	30400061
45.7 × 45.7 cm Rubber Mat	Analog/Digital 16 kg Shakers and Reciprocating Shakers	30400062
18 × 24" (45.7 × 61 cm) Rubber Mat	Analog/Digital 16 kg Shakers, Reciprocating Shakers and Analog Digital 23kg Shakers	30400063
61 × 61 cm Rubber Mat	Digital 45 kg Shakers	30400064
61 × 91.4 cm Rubber Mat	Digital 68 kg Shakers	30400065

Culture Platforms

Ideal for slow speed applications; Petri dishes, culture flasks, and other flat bottom, low profile vessels. The two-tier braces (available for both sizes) allow stacking of platforms with a 25.4 cm clearance. The platform is constructed of type 304 stainless steel. The platform has a non-skid rubber surface.



Description	Used on Shakers	Item Number
45.7 × 45.7 cm Culture Platform*	Analog/Digital 16 kg Shakers* and Reciprocating Shakers**	30400066
45.7 × 61 cm Culture Platform*	Analog/Digital 16 kg* & 23 kg Shakers and Reciprocating Shakers**	30400067
Two-Tier Braces (set of 4)	Analog/Digital 16 kg & 23 kg Shakers	30400051

^{*} Two-tier ready

^{**}Stacking of platforms is not recommended for Reciprocating Shaker

Accessories

Open Air and Incubating & Incubating Cooling Shakers Accessories

Dedicated Platforms

Pre-mounted flask clamps for maximum utilization of platform space for flasks of all one size. The two-tier braces allow stacking of platforms with a clearance (available for select sizes). Platform is constructed of type 304 stainless steel. Flask clamps are constructed of PVC. Ideal for polycarbonate flasks.



Description	Flask Capacity	Used on Shakers	Item Number
33 × 33 cm Dedicated Platform / 125 mL Flask Clamp	16	Analog/Digital 16 kg Shakers and Reciprocating Shakers	30400075
33 × 33 cm Dedicated Platform / 250 mL Flask Clamp	12	Analog/Digital 16 kg Shakers and Reciprocating Shakers	30400076
33 × 33 cm Dedicated Platform / 500 mL Flask Clamp	8	Analog/Digital 16 kg Shakers and Reciprocating Shakers	30400077
33 × 33 cm Dedicated Platform / 1 L Flask Clamp	4	Analog/Digital 16 kg Shakers and Reciprocating Shakers	30400078
45.7 × 45.7 cm Dedicated Platform / 125 mL Flask Clamp*	27	Analog/Digital 16 kg Shakers and Reciprocating Shakers **	30400079
45.7 × 45.7 cm Dedicated Platform / 250 mL Flask Clamp*	20	Analog/Digital 16 kg Shakers and Reciprocating Shakers **	30400080
45.7 × 45.7 cm Dedicated Platform / 500 mL Flask Clamp*	13	Analog/Digital 16 kg Shakers and Reciprocating Shakers **	30400081
45.7 × 45.7 cm Dedicated Platform / 1 L Flask Clamp	9	Analog/Digital 16 kg Shakers and Reciprocating Shakers **	30400082
Two-Tier Braces (set of 4)		Analog/Digital 16 kg Shakers	30400051

Adjustable Platforms

Adjustable clamping bars accommodate various vessel types. Constructed of stainless steel. The base tray has a non-skid rubber surface.



Description	Bar Size	Overall Dimensions	Used on Shakers	Item Number
2-bar Adjustable Platform	21.8 cm	21.8 × 29.7 cm	Digital 4 kg Shakers	30400121
4-bar Adjustable Platform	45.7 cm	45.7 × 45.7 cm	Analog/ Digital 16 kg shakers	30400068
4-bar Adjustable Platform	45.7 cm	45.7 × 61 cm	Analog/ Digital 23 kg shakers	30400069

Replacement Parts

Description	Used with Platforms	Item Number
21.8 cm Adjustable Bar (with Mounting Hardware)	30400121	30400122
45.7 cm Adjustable Bar (with Mounting Hardware)	30400068 & 3040069	30400073

^{*}Two-tier ready

^{**}Stacking of platforms is not recommended for Reciprocating Shaker

Open Air and Incubating & Incubating Cooling Shakers Accessories

Large Vessel Carrier Platforms

Ideal for large sample containers like carboys, jugs, and bottles. The platforms' high side walls secure samples, has a heavy-duty design and is constructed of stainless steel. The base tray has a non-skid rubber surface.



Description	Bar Size	Overall Dimensions (L \times W \times H)	Used on Shakers	Item Number
4-bar Large Vessel Carrier Platform	45.7 cm	76.4 × 45.9 × 35.3 cm	Analog/Digital 23 kg Shakers	30400070
4-bar Large Vessel Carrier Platform	61 cm	61.9 × 61.7 × 36.0 cm	Digital 45 kg Shakers	30400071
5-bar Large Vessel Carrier Platform	61 cm	93.7 × 61.7 × 36.0 cm	Digital 68 kg Shakers	30400072

Replacement Part	Used with Carrier	Item Number
45.7 cm adjustable bar (with mounting hardware)	30400070	30400073
61 cm adjustable bar (with mounting hardware)	30400071 & 30400072	30400074

Separatory Funnel Platform

Holds 3 funnels at once on a 45.7×45.7 cm platform. Platform can accommodate 500 mL to 2 L separatory funnels and is constructed of stainless steel. Includes platform, clamps and hardware to secure 3 funnels.



Description	Used on Shakers	Item Number
45.7 cm adjustable bar (with mounting hardware)	Analog/Digital 16 kg Shakers and Reciprocating Shakers	30400083

Microplate Clamp

Can hold one standard microplate or deep-well plate. Constructed of type 304 stainless steel.

Platform C	Platform Capacities for Microplate Clamps				
Platform Size	li	Platform tem Numb		Micropla Clamps	
27.9 × 33 cr	n	30400052		4	
33 × 33 cm		30400053		6	
45.7 × 45.7	cm	30400054		12	
45.7 × 61 cr	n	30400056		18	
45.7 × 76.2	cm	30400057		21	
61 × 61 cm		30400058		24	
61 × 91.4 cr	n	30400059		36	



Description	Used on Shakers	Item Number
Microplate Clamp	Analog/Digital 16 kg, 23 kg, 45 kg, & 68 kg Shakers	30400104

Accessories

Open Air and Incubating & Incubating Cooling Shakers Accessories

Universal Harness

Attaches to tray to secure low profile plates.

Description	Used on Shakers	Item Number
Universal Harness	Digital 4 kg Open Air Orbital Shakers	30400123



Dimpled Mat

Designed to hold centrifuge tubes, vials, culture tubes, and micro-tubes securely in place. Mat can easily be removed for cleaning and transporting of tubes from bench to tray.

Description	Used on Shakers	Item Number
Dimpled Mat, 32.4 × 25.4 cm	Digital Rocking Shaker	30400140
Dimpled Mat, 29.9 × 22.2 cm	Digital Waving Shaker	30400142
Dimpled Mat, 25.4 × 19.1 cm	Incubating Rocking Shaker	30400141
Dimpled Mat, 23.5 × 18.4 cm	Incubating Waving Shaker	30400143
Dimpled Mat, 29.9 × 22.2 cm	Open Air 4 kg Orbital Shaker	30400124
Dimpled Mat, 35.6 × 27.9 cm	Analog Rocking & Waving Shaker	30400144



Stacking Tray

Easily attaches to the units' included tray to add a second tier for higher capacity applications. Second tier tray mounts 8.9 cm above lower tray. The tray includes hardware and a rubber mat.

Description	Used on Shakers	Item Number
Stacking Tray, 32.4 × 25.4 cm	Digital Rocking Shaker	30400137
Stacking Tray, 29.9 × 22.2 cm	Digital Waving Shaker	30400138
Stacking Tray, 35.6 × 27.9 cm	Analog Rocking Shaker	30400139



Dilution Cup Tray

Constructed of type 304 stainless steel. Holds 24×28 mm dilution vials.

Description	Used on Unit	Item Number
Dilution Cup Tray	Digital 4 kg Open Air Orbital Shakers	30400125



Micro-Tube Rack

Optional 1.5 to 2 mL Micro-Tube Rack attaches to tray to hold up to 70×1.5 mL or 2 mL micro-tubes. Tray can accommodate up to 2 micro-tube racks.

Description	Used on Unit	Item Number
Micro-Tube Rack	Digital Open Air and Incubating Microplate Shaker	30400114





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