

MODEL HS-111

HYBRIDIZATION OVEN WITH SHAKING



Amerex's Model HS-111 is a versatile, compact hybridization oven that also functions as an incubator shaker. It incorporates a microprocessor temperature controller that together with a large and quiet circulating fan, assures uniform and precise temperature control. The large 12.5" x 14.8" double-pane glass window enables one to clearly and easily observe the inside of the entire stainless steel chamber.

A rotisserie and three 40mm x 300 mm bottles are included. It can accommodate up to eight or sixteen 40-mm bottles, depending on their length. By replacing all the clips for the 40-mm bottles with optional clips for tubes, the rotisserie also can accommodate up to 16 x 50-mL, 24 x 15-mL, 32 x 1.5/2.0-mL tubes, or a combination of these. For convenience, a second rotisserie is recommended if you are using bottles and tubes frequently.

The HS-111 increases the versatility of a hybridization oven by incorporating a platform for shaking Erlenmeyer flasks up to 250-mL without the need to removing the rotisserie. By removing the rotisserie from the chamber - and this can be done in seconds - the platform can accommodate up to a 2-liter flask. The platform can also be used for slowly shaking a tray used in wash procedures, and is more convenient than removing the rotisserie and replacing it with a rocker attachment. A unique, dynamically-balanced triple eccentric drive with a 25-mm orbit provides quiet and efficient shaking up to 300 RPM with excellent oxygen transfer rates, making the HS-111 a true incubator shaker for bacteria or cell culture.

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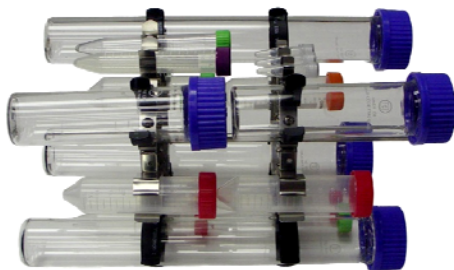
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SPECIFICATIONS	HS-111 (with shaking platform)
Temperature Range	About 5°C above ambient to 70°C
Rotation Speed	2 to 25 RPM
Shaking Speed	25 to 300 RPM (60 Hz)
Shaking Orbit	25 mm
Platform Drive	Triple-eccentric drive with counter provides stable shaking without the need for adjustments as the load increases
Temperature Control	PID microprocessor temperature controller to ±0.1°C
Temperature Display	Digital to 0.1°C
Accuracy/Uniformity	±0.1°C/±0.5°C at 37°C
Circulation	Forced air
Drive	Dynamically balanced triple eccentric drive for smooth shaking and long life
Chamber Dimensions	13.8"W x 9.9"D x 16.5"H (35cmW x 25cmD x 42cmH)
Overall Dimensions	17.3"W x 16.9"D x 25.6"H (44 x 43 x 65)cm
Platform Dimensions	12.2"W x 8.3"D (31cmW x 21cmD)
Accessories Included	Rotisserie and clips for bottles
Rotisserie Capacity	Eight 40 x 300mm bottles, sixteen 40 x 150mm, 16 x 50-ml tubes, 24 x 15-mL tubes, 32 x 1.5/2.0 tubes, or a combination of these. Note: Bottles and clips for tubes sold separately.
Optional Accessories	Bottles, tube rotisserie, and clips for additional tubes
Power Source	120V (220V available on request)
Shipping Weight	108 lb

Flask Capacity (*The rotisserie must be removed first for shaking these flasks)

Flask Size	50 mL	125 mL	250 mL	*500 mL	*1 L	*2L
Number of Flasks	15	12	6	5	2	1

Accessories: Standard rotisserie below with clips for bottles and 50-, 15- and 1.5-mL tubes (bottles and clips for tubes sold separately)



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