

JLab Instruments



Product Code . JA-B-1964



Water Bath Incubator Shaker

Description

Water Bath Incubator Shaker

Useful for studies on tissue metabolism, enzymes and protein coagulation and other experiments demanding shaking at constant speed under controlled temperature conditions.

The temperature is achieved by superior immersion heater and is controlled by capillary type thermostat from ambient to 90oC Shaking speed is controlled from tray working on rollers

Shaking speed is controlled from 40 to 140 cycles per minute

Shaking tray can hold either test tubes or flasks of 25ml. or 100ml. capacity.

L-shaped thermometer is provided to indicate inside temperature

Equipment to work on 220V AC 50Hz single phase.

| Internal Dimensions | 275 x 275 x 150mm | 400 x 300 x 150mm |
|----------------------|--|-------------------|
| Approx. Capacity | 12 Ltr. | 18 Ltr. |
| Approx. Heating Load | 2.0 KW | 2.5 KW |
| Top Lid | Gabled Dome Lid made of Stainless Steel | |
| Temperature | Controlled by microprocessor based digital temperature | |
| | indicator cum controller. | |
| Temperature Range | From ambient to 90°C | |
| Temperature Accuracy | ± 1°C. | |
| | | |

| Temperature Display | Digital LED with set value (SV) & process value (PV). | |
|---------------------|---|--|
| Temperature Sensor | RTD (Pt-100) | |
| Shaking Speed | 40 to 140 cycles/min. | |
| Shaking Speed | Controlled by speed regulator | |
| Shaking Tray | Can either hold test tubes or Erlenmeyer flasks of 25ml or 50 | |
| | ml or 250 ml or 1000 ml as ordered by the users | |