



Stackable Incubated Refrigerated Shakers LD-LIRS-B11

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Overview

Stackable CO₂ Incubated and Refrigerated Shakers LD-LIRS-B11 is a 2-stack designed, microcomputer-controlled unit, comprised with 6-sided heating method, UV sterilization and 90°C high temperature moist sterilization system. It offers orbital movement with timer and continuous operation, speed range of 40 to 300 rpm and 4°C to 65°C of temperature range along with 0 to 20% of CO₂ control range and ? 3 min of restoration time. With low heat rejection brushless DC motor, triple eccentric shaft balance drive, and CO₂ monitoring and control system, it features IR sensor, microbial filter gas inlet, temperature and humidity control system, and door temperature heating and monitoring system. Fluorine-free structure design with SS304 working chamber, high-quality aluminum made withdrawable shaking platform, and large observation window, is provided with top and bottom door opening and internal power-off protection function. Incorporated with 7-inch touch screen

Features:

- 2-stack designed microcomputer-controlled unit with 6-sided heating method
- UV sterilization and 90°C high temperature moist sterilization system
- Orbital shaking movement with timer and continuous operation
- Shaking speed range of 40 to 300 rpm and 4°C to 65°C of temperature range
- 0 to 20% of CO₂ control range and ? 3 min of restoration time
- Low heat rejection brushless DC motor, ensures long continuous operation
- Triple eccentric shaft balance drive, provide constant shaking
- CO₂ monitoring and control system, uniform CO₂ distribution
- IR sensor, enable accurate monitoring of CO₂ at fast speed without any interference
- Microbial filter gas inlet, effective elimination of microbial contamination
- Temperature and humidity control system, short time restoration
- Door temperature heating and monitoring system, prevent condensation on door
- Fluorine-free structure design with SS304 working chamber and internal power-off protection function
- High-quality aluminum made withdrawable shaking platform
- Top and bottom door opening and large observation window
- 7-inch touch screen, for real-time monitoring of different parameters
- Switchable door, speed control circuit and auto fan circulation, provide gentle air flow
- Independent temperature limit alarm system, enable safe operation
- Supports USB interface and an optional RS485 interface

Applications:

Stackable CO₂Incubated and Refrigerated Shaker is ideally used for static and dynamic culture of microbial cells , bacteria etc. across cell culture, fermentation, hybridization, biochemistry, cytology, microbiology, biotechnology etc.

Specifications:

Motor	Low heat rejection brushless DC motor
Power	1200 W
Design	2-stack

Display	7-inch color touch screen
Interface	USB
CO2 Sensor	IR sensor
Controller	Microcomputer
Time range	0 to 5999 min
CO2 accuracy	± 0.1%
Power supply	220 V 50 Hz
Shaking mode	Orbital
Balance drive	Triple eccentric shaft balance drive
CO2 stability	± 0.1% @ 5% CO2
Sterilization	UV sterilization+ 90°C high temperature moist sterilization system
Heating method	6-sided heating
Operation mode	Timer and continuous
CO2 control range	0 to 20%
Humidity accuracy	85 to 95% @ 37°C
Platform material	High-quality Aluminum
Temperature range	4 to 65°C
Display resolution	0.1°C
Humidity deviation	± 3%
Dimension (W×D×H)	1000×920×1270 mm
Shaking speed range	40 to 300 rpm
CO2 restoration time	? 3 min (30 s door opening, recovery to 5%)
Humidity control range	50 to 95% RH
Maximum shaking weight	10 kg
Temperature uniformity	±0.3 (test point @ 37°C; Ambient @ 25°C)
Working chamber material	Grade 304 Stainless steel
Platform dimension (L×B)	500×460 mm 2 pcs
Shaking orbit (Amplitude)	26 mm