

Vortex incubator

Product Description

MO-VT is a mode of incubator equipped with a vortexing mechanism inside. It provides a uniform temperature environment for mixing samples in microplate. Up to 4 pieces of microplate can be placed on the platform at the same time. Digital control and air circulation system ensure a suitable temperature controlled chamber, and furthermore, a high rpm capability of vortexing makes efficiency and effectiveness. The user friendly interface, LCD screen, and stackability deliver convenience to the user. Those features are main attractiveness to the user group.

Features

- Microprocessor control
- Digital temperature and speed control
- Temperature calibration function
- Excellent temperature uniformity
- Vortexing function
- Timer
- Friendly operation design concept
- Larger LCD display
- Stackability
- Heavy duty 10mm acrylic cover provides visibility and safety



Cat. No. :MO-VT

Specification

- Controller: Digital microprocessor controller for temperature, time, and speed
- Display: 128 x 64 dot matrix display
- Temperature Calibration: Yes
- Chamber Temperature: Ambient to 85°C
- Temperature Increase: 0.1°C
- Temperature Calibration: Yes
- Temperature Uniformity in working area @ 37°C: $\pm 0.2^\circ\text{C}$
- Temperature Accuracy @ 37°C: $\pm 0.2^\circ\text{C}$
- Operating temperature: Ambient to 40°C
- Stackability: Yes
- Inner dimension: 340 x 260 x 250mm (W x L x H)
- Overall dimension: 360 x 440 x 430mm (W x L x H)
- Construction: Painted iron metal
- Weight: approx. 25.0kg
- Rated Voltages: 110V or 220V
- Vortexing shaker: 0 - 1,500rpm
- Vortexing platform: 270 x 200mm (W x D), for 4 pieces of microplate



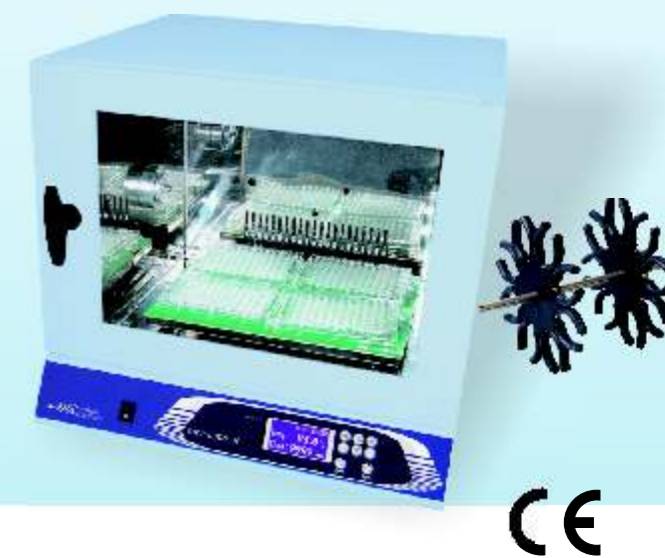
Incubator with hybridization rotisserie and vortex shaker

Product Description

MO-VT-HY is a mode combined of MO-VT and a rotisserie. It provides a uniform temperature environment plus a rotisserie for holding different hybridization tubes. In practice, it either provides vortexing function or rotisserie orbit. All the features of MO-VT, and alternative function of rotisserie orbit make a better flexibility on the market.

Features

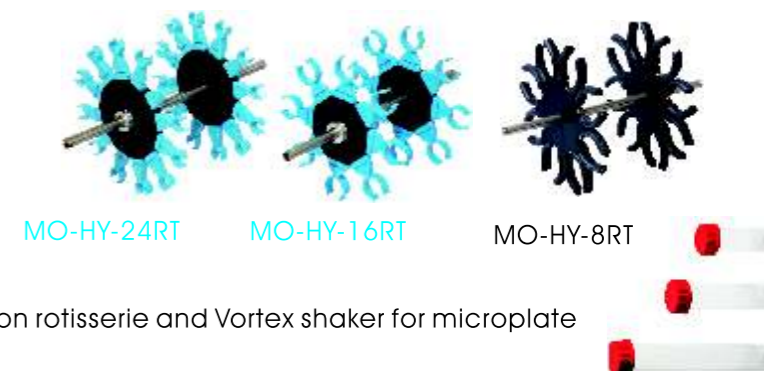
- Microprocessor control
- Digital temperature and speed control
- Temperature calibration function
- Excellent temperature uniformity
- Either vortexing function or rotisserie orbit
- Timer
- Friendly operation design concept
- Larger LCD display
- Stackability
- Key switch to select rotisserie or shaking platform
- Heavy duty 10 mm acrylic cover provides visibility and safety



Cat. No. :MO-VT-HY

Specification

- Rotisserie speed / Inc: 0 - 100rpm / 1 rpm



Ordering Information

MO-VT	Vortex incubator
MO-VT-HY	Incubator with hybridization rotisserie and Vortex shaker for microplate
MO-HY-8RT	35mm tube rotisserie for 8 tubes
MO-HY-16RT	50ml conical tube rotisserie for 16 tubes
MO-HY-24RT	15ml conical tube rotisserie for 24 tubes
MO-P2720	Platform for shaker
MO-FH-250	250ml flask holder
MO-FH-500	500ml flask holder
MO-BT40X150	Glass bottle 40 x 150mm
MO-BT40X200	Glass bottle 40 x 200mm
MO-BT40X300	Glass bottle 40 x 300mm

Customized accessories are also available