

Temperature- Controlled Shaking



Leading Safety Standards

Superior Ease of Use

Reduced Cost of Ownership

 **heidolph**
research made easy

Leading Safety Standards

- An **overtemperature sensor** preventively shuts off the unit in a dangerous heat-up situation particularly valuable in case of continuous operation or sensitive research
- Our shaker stays in place **to rule out accidents**: all models have been designed with a low center of gravity which prevents gliding at high speed, including placement on a damp surface
- All platform shakers come with a unique non-skid rubber mat that **prevents vessels from sliding**, including models performing three dimensional movements

Superior Ease of Use

- Your work requires multiple shaking motions and flask sizes? A large range of shakers and load capacities - from test tube shakers to large multitier platform shakers - serves your needs while **making your life easy with one brand**
- We offer selected accessories and **attachments specific to each model** that best matches your application needs
- **Choose from 6 specific motions**, from one to three dimensional movements: vibrating, orbital, reciprocating, rocking, wave and overhead rotation
- Within one specific shaking motion, you can even **choose different shaking orbits and angles** to differentiate between soft or rigid shaking
- Choose from three different load capacities of 2, 5 or 10 kg depending on model to **save bench space** or for **high sample throughput**



Clear and self-explanatory front panel layout allows for easy operation

Reduced Cost of Ownership

- **Increase your sample throughput and reduce your process times** with the modular system for shaking, mixing and heating – all in one
- Are you working with heat-sensitive samples? Platform shakers come with an insulated system to prevent any heat transfer from the motor that could cause potential thermal damage to your sample. **This saves you time and money**
- Maintenance-free motors **reduce repairs and down times** significantly to ensure years of continuous operation backed by the Heidolph 3-year warranty
- The sealed housing on many models protects your shaker from aggressive fumes, liquids and vapors to prevent internal corrosion. This results in an **increased lifespan of 10 years on average** at reduced maintenance and repair costs

Would you love to utilize a complete range of platform shakers which provides you with many possible movements?

Temperature-Controlled Shaking

Choose from 6 specific motions - from one to three dimensional movements, from 3 different load capacities and optional upgrade to an incubator shaker!



Temperature-Controlled Shaking

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➤ Always the right motion

Our complete range of bench-top shakers provides you with any possible movement for your research. This makes us the right choice for the right motion of your application



YOUR ADVANTAGES

- No spills: You can select from a wide range of secure flask attachments for all common vessels and sizes
- No compromise: Shake whatever you want – with this range of products, you will achieve outstanding mixing results, no matter how individualized your process requirement demands
- No limitations: Choose from 6 specific motions, from one to three-dimensional movements - many models offer options of different orbits and angles to provide increased mixing in the motion range

➤ Patented optional incubator system

Temperature-controlled shaking is possible simultaneously for each application



YOUR ADVANTAGES

- Use your limited bench space more efficiently: The modular incubator system comes with the smallest footprint compared to any other common shaker system
- Instantly upgrade your platform shaker to an affordable incubator system using the modular concept
- Full flexibility! No matter how large your vessels are, three incubator hood sizes allow for volumes up to 2-liter Erlenmeyer flasks

The average operational **lifespan of 10 years** is backed by a **3 year warranty** and makes your purchase a **worthwhile investment**.

An overtemperature sensor **preventively shuts off the unit in a dangerous heat-up situation** – particularly valuable in case of continuous operation

Rule out accidents: all models have been designed with a low center of gravity which prevents gliding at high speed, even on a damp surface

Choose between different shaking motions, orbits, angles and load capacities: **the right model for your specific application**



Unlimited **visual reaction control** at all times: the transparent, non-fogging PETG material offers it all

Immediate access: optional incubator hood opens instantly and interlocks in any position

For applications in microbiology: the insulated drive system **prevents** any heat build-up from the motor and consequently **thermal damage** to your sample

➤ Test Tube Shakers – vibrating

Ideal for mixing samples in Eppendorf tubes, vials and similar vessels of different diameters at extremely high speed rates. The ridged mixing orbit yields consistent results and is ideal for product dissolution

Reax top

The standard model

- The **strong 5-mm vibration orbit** yields the best results even **with high viscosity media or solids** out of solution and quickly gives a smooth and even dispersion
- Switch to continuous mode – the unit performs a permanent vibration motion
- Switch to automatic mode - the unit will start once a vessel is pressed to the plate and will stop automatically once this pressure is released
- Fast and dependable mixing results due to high vibration frequency rates up to 2,500 rpm
- Plate for 20-mm diameter test tubes is included as a standard. Test tube tray for flasks up to 50-mm diameter is optionally available in the accessory section



P/N 541-10000-00
Accessories: Category A



P/N 541-10000-00
Accessories: Category A

Reax control

The accurate model

- Includes all Reax top features, plus:
- Analog dial speed control with accurate rpm numbers setting
- Improve your results with the electronic speed control that provides constant rpm output even at very low speed and under changing loads

Multi Reax

The all-purpose model

- Unique shaker to accommodate up to 26 vessels with various diameters. Shipment includes as a standard: Attachment for 26 vessels with diameters from 10 to 16 mm Attachment for 12 vessels with diameters from 16 to 32 mm
- The **3-mm vibration orbit** allows for excellent mixing results in large and solid samples
- Set and continuously adjust the variable speeds from 150 to 2,000 rpm on the digital display
- A digital process timer allows for unattended operation and can be set from 1 to 999 minutes. When the set time has elapsed, an acoustic alarm will sound and the operation stops



P/N 545-10000-00

➤ Platform Shakers – vibrating

Do you perform research which requires ridged or gentle shaking for small samples on microtiter plates or test tubes? Five options with different load capacities and shaking orbits are available for you!

Vibramax 100

The compact model

- Vibramax 100 is a compact and space saving unit with a load capacity of 2 kg
- The **3-mm vibration orbit** gives excellent results especially in large vessels – allows for **smooth to ridged** mixing of viscous media and solids
- Set and continuously adjust the variable speed on the analog control knob from 150 to 1,350 rpm
- Optional attachment with tension rollers accepts any glassware size
- A large selection of attachments is provided for the use of various vessels and sizes
- An analog process timer allows for unattended operation and can be set from 1 to 120 minutes. When the set time has elapsed an acoustic alarm will sound and the operation stops



P/N 544 - 21200 - 00
Accessories: Category B

Vibramax 110

The efficient model

- Ideal for the optional attachment to use 49 test tubes that increases your throughput significantly
- The **shaking orbit of 1.5 mm** performs a gentle motion for sensitive samples
- Set and continuously adjust the variable speed on the analog control knob from 150 to 2,500 rpm
- An analog process timer allows for unattended operation and can be set from 1 to 120 minutes. When the set time has elapsed an acoustic alarm will sound and the operation stops



P/N 544 - 31200 - 00
Accessories: Category C

Titramax

Titramax 100 – The compact model Titramax 101 – The strong model

- Titramax 100 is a compact and space-saving unit that accepts load capacities of 2 kg and space for 4 microtiter plates
- The **1.5-mm vibration orbit** performs **gentle mixing** with best results using small sample volumes. The Titramax 101 has a **3-mm orbit** which was designed for **larger sample volumes**
- Set and continuously adjust the variable speed on the analog control knob from 150 to 1,350 rpm
- An analog process timer allows for unattended operation and can be set from 1 to 120 minutes. When the set time has elapsed an acoustic alarm will sound and the operation stops



Titramax 100 (not shown)
P/N 544 - 11200 - 00

Titramax 101
P/N 544 - 13500 - 00

Titramax 1000

The incubating model

- The use of 6 microtiter plates increases your throughput by 50 %
- The **1.5-mm vibration orbit** performs gentle mixing with best results using small sample volumes
- Titramax 1000 is a medium-sized model and accepts load capacities of 5 kg
- This model is suitable for the modular incubator system and is recommended for applications which require variable temperature control up to 65 °C
- Set and continuously adjust the variable speed on the analog control knob from 150 to 1,350 rpm
- An analog process timer allows for unattended operation and can be set from 1 to 120 minutes. When the set time has elapsed an acoustic alarm will sound and the operation stops



Titramax 1000
P/N 544 - 12200 - 00

Titramax Package

This package includes:

- One vibrating platform shaker Titramax 1000
- One heating module and
- One flat incubator hood

P/N 544 - 12209 - 00



➤ Platform Shakers – orbital

Time and tranquility are required for the cultivation of cells

The slow and constant rotation of the Rotamax and Unimax models keeps your samples continuously in motion



P/N 544-41200-00
Accessories: Category B

Rotamax 120

The compact model

- Rotamax 120 is a compact and space-saving unit that accepts load capacities of 2 kg
- Wide range of accessories, attachments and clamps for up to 16 Erlenmeyer flasks available
- The shaking orbit of 20 mm performs a gentle motion for sensitive samples and supports culture plates and Erlenmeyer flasks
- Set and continuously adjust the variable speed on the analog control knob from 20 to 300 rpm
- An analog process timer allows for unattended operation and can be set from 1 to 120 minutes. When the set time has elapsed an acoustic alarm will sound and the operation stops

Unimax 1010

The incubating model

- The Unimax 1010 is a medium sized model and accepts load capacities of 5 kg
- The shaking orbit of 10 mm performs a gentle motion for sensitive samples and supports culture plates and Erlenmeyer flasks
- Set and continuously adjust the variable speed on the digital display from 30 to 500 rpm
- This model is suitable for the modular incubator system and is recommended for applications which require variable temperature control up to 65 °C
- An digital process timer allows for unattended operation and can be set from 1 to 999 minutes. When the set time has elapsed an acoustic alarm will sound and the operation stops



P/N 542-10020-00
Accessories: Category E

Unimax Package

This package includes:

- One orbital platform shaker Unimax 1010
- One heating module and
- One high incubator hood

P/N 543-12319-00



P/N 543-12310-00
Accessories: Category D

Unimax 2010

The resilient model

- The Unimax 2010 is a large model and accepts a load capacity of 10 kg for high sample throughput
- The shaking orbit of 20 mm performs a gentle motion for sensitive samples and supports culture plates and Erlenmeyer flasks
- Set and continuously adjust the variable speed on the digital display from 20 to 400 rpm
- Increase your sample throughput with the optional multi-tier attachment for a variety of vessel sizes
- An analog process timer allows for unattended operation and can be set from 1 to 120 minutes. When the set time has elapsed an acoustic alarm will sound and the operation stops



➤ Platform Shakers – rocking

Focus on cell culture, mix in large media bottles and require a two-dimensional motion with flexibility to heat? The Duomax is available in two different angle configurations which are recommended for culture plates/bottles, media bottles and Erlenmeyer flasks to help cultivate cells



Duomax 1030

The incubating model

- The Duomax 1030 is a medium-sized model and accepts load capacities of 5 kg
- Choose your angle between these two options: tilt angle of 5° for soft and gentle movements or tilt angle of 10° for a much stronger motion
- Set and continuously adjust the variable speed on the analog control knob from 2 to 50 rpm – ideal for media bottles
- This model is suitable for the modular incubator system and is recommended for applications which require variable temperature control up to 65 °C
- An analog process timer allows for unattended operation and can be set from 1 to 120 minutes. When the set time has elapsed an acoustic alarm will sound and the operation stops

Features tilt angle of 5° P/N 543-32205-00
Features tilt angle of 10° P/N 543-32210-00
Accessories: Category D

➤ Platform Shakers - reciprocating

Are you missing the right shaker for separations in chemistry or for the performance of soil tests? All Promax models are designed especially for phase separations using separatory funnels or applications that require reciprocating motion!

Promax 1020

The incubating model

- The Promax 1020 is a medium-sized model and accepts load capacities of 5 kg
- Wide range of accessories, attachments and clamps for separatory funnels available
- With a stroke length of 32 mm the Promax model performs an ideal motion for separatory funnels
- Set and continuously adjust the variable speed on the digital display from 30 to 250 rpm
- This model is suitable for the modular incubator system and is recommended for applications which require variable temperature control up to 65 °C
- An digital process timer allows for unattended operation and can be set from 1 to 999 minutes. When the set time has elapsed an acoustic alarm will sound and the operation stops



P/N 543-22332-00
Accessories: Category D

Promax 2020

The resilient model

- The Promax 2020 is a large model and accepts a load capacity of 10 kg for high sample throughput
- With a stroke length of 20 mm this Promax model can mix larger volumes with ease
- Set and continuously adjust the variable speed on the digital display from 20 to 400 rpm – ideal for separations
- Wide range of accessories, attachments and clamps for separatory funnels available
- An analog process timer allows for unattended operation and can be set from 1 to 120 minutes. When the set time has elapsed an acoustic alarm will sound and the operation stops



P/N 542-20020-00
Accessories: Category E

Platform Shakers – wave

Nothing beats a three-dimensional motion: For best mixing results of viscous media such as gels for electrophoresis, you can also choose the tilt angle that works best for the application



Polymax 1040

The incubating model

- The Polymax 1040 is a medium-sized model and accepts load capacities of 5 kg
- Choose your angle between these two options: tilt angle of 5° for soft and gentle movements or tilt angle of 10° for a much stronger motion
- Use this model for any vessel – from culture plates and media bottles to Erlenmeyer flasks – there is no limit
- Set and continuously adjust the variable speed on the analog control knob from 2 to 50 rpm – ideal for cell culture plates
- This model is suitable for the modular incubator system and is recommended for applications which require variable temperature control up to 65 °C
- An analog process timer allows for unattended operation and can be set from 1 to 120 minutes. When the set time has elapsed an acoustic alarm will sound and the operation stops

Features tilt angle of 5° P/N 543-42205-00
Features tilt angle of 10° P/N 543-42210-00
 Accessories: Category D

Polymax 2040

The resilient model

- The Polymax 2040 is a large model and accepts a load capacity of 10 kg for high sample throughput
- Choose your angle between these two options: tilt angle of 5° for soft and gentle movements or tilt angle of 10° for a much stronger motion
- Use this model for any vessel – from culture plates and media bottles to Erlenmeyer flasks – there is no limit
- Set and continuously adjust the variable speed on the digital display from 2.5 to 50 rpm – ideal for cell culture plates
- An analog process timer allows for unattended operation and can be set from 1 to 120 minutes. When the set time has elapsed an acoustic alarm will sound and the operation stops

Features tilt angle of 5° P/N 542-40005-00
Features tilt angle of 10° P/N 542-40010-00
 Accessories: Category E



Incubator 1000

Your platform shaker has no space in your heating oven or incubator cabinet? Adjustable temperature and visual control are key priorities for you?

This truly unique system enables you to perform a number of functions simultaneously - shaking, mixing and heating with visual reaction control. These platform shakers are compatible with the incubator system: Duomax 1030, Polymax 1040, Titramax 1000, Unimax 1010 and Promax 1020



YOUR ADVANTAGES

- Heating module allows for **gentle temperature** adjustments up to 65 °C
- The electrical heater allows for quick and **even temperature distribution** throughout the entire enclosure
- Unlimited **visual reaction control** at all times: the transparent and non-fogging PETG construction offers it all
- **Three options available:** a flat hood for small vessels and microtiter plates, a high hood for all common medium-sized vessels and even a high hood XL for larger Erlenmeyer flasks up to 2,000 ml
- **Immediate access:** the incubator hood opens instantly and interlocks in any position
- **Use ONE incubator for numerous shakers** - interchangeability is ensured and takes less than 2 minutes. You can incubate and mix simultaneously or independently

Heating module

- **Heating capacity of 300 W** allows for quick temperature adjustments
- Digital temperature settings **up to 65 °C** and separate display for actual temperature
- To protect your sample from thermal damages this unit features a safety circuit to **prevent overheating**
- Electrical heater comes with **low-noise blower** and provides accuracy of ± 2 °C up to 50 °C and ± 4 °C over 50 °C



P/N 549-90010-00

➤ Incubator 1000

Incubator hoods

Combine the heating module with an incubator hood of your choice:

Flat hood

For small vessels

- The small incubator hood has a total height of 163-mm
- Recommended especially for microtiter plates, culture plates, small flasks, media bottles and Erlenmeyer flasks up to 100-ml
- Transparent and non-fogging PETG material allows for sample viewing and easy cleaning



Flat hood
P/N 549-90040-00



High hood
P/N 549-90030-00

High hood

For high vessels and flasks

- The high incubator hood has a total height of 267-mm
- Recommended especially for large flasks and media bottles, Erlenmeyer flasks up to 500-ml and medium-sized or large common vessels
- Transparent and non-fogging PETG material allows for sample viewing and easy cleaning



High hood XL
P/N 549-90060-00

High hood XL

For 2,000-ml vessels

- The high hood XL has a total height of 428-mm
- Recommended especially for 2,000-ml Erlenmeyer flasks
- Transparent and non-fogging PETG material allows for sample viewing and easy cleaning

➤ Overhead Shakers

Complies with standards for the determination of elutriation with water

Reax 20

Overhead shakers for 4, 8 or even 12 bottles

- Set and continuously adjust the variable speed on the analog control knob from 1 to 16 rpm – Ideal for waste water analysis
- A model with a rotation speed of 2 to 32 rpm is available upon request
- Easy and fast attachments of bottles
- Other vessels with 160 - 270-mm height and max. 136-mm diameter can be used with attachments



Reax 20/4 (not shown)
P/N 541-20004-00
Accessories: Category G

Reax 20/12 (not shown)
P/N 541-20012-00
Accessories: Category G

Reax 20/8
P/N 541-20008-00
Accessories: Category G

Reax 2

- Quickly clamps in 2 vessels of any size and accepts load capacities up to 1 kg
- Speed continuously adjustable from 20 to 100 rpm
- Universal adaptor allows for the use of various vessels of 50 - 160-mm height
- In addition, an optional adaptor is available for the use of 20 test tubes at a time



P/N 541-21001-00
Accessories: Category F

Accessories



A **Test tube tray, large**
For test tubes and flasks up to 50 ml
P/N 549-19000-00



A **Test tube holding device**
Attachment to hold one test tube safely for continuous shaking
P/N 549-20000-00



A **Attachment for 10 test tubes**
For up to 10 test tubes with Ø 10 mm, length up to 60 mm
P/N 549-01000-00



B **Tension roller attachment**
Attachment with 2 tension rollers
P/N 549-81000-00



B **Spare tension roller**
1 tension roller for attachment
P/N 549-81000-00



B **Perforated platform 100**
Universal perforated platform allows for individual arrangement of vessels
P/N 549-59000-00



C **Test tube attachment**
For up to 49 test tubes with Ø 12 mm, length up to 80 mm
P/N 549-82000-00

For up to 36 test tubes with Ø 16 mm, length up to 80 mm
P/N 549-83000-00



D **25-ml Erlenmeyer attachment**
Attachment for up to 22 Erlenmeyer flasks with a size of 25 ml
P/N 549-72000-00



D **50-ml Erlenmeyer attachment**
Attachment for up to 14 Erlenmeyer flasks with a size of 50 ml
P/N 549-73000-00



D **100-ml Erlenmeyer attachment**
Attachment for up to 9 Erlenmeyer flasks with a size of 100 ml
P/N 549-74000-00



D **250-ml Erlenmeyer attachment**
Attachment for up to 5 Erlenmeyer flasks with a size of 250 ml
P/N 549-75000-00



D **500-ml Erlenmeyer attachment**
Attachment for up to 4 Erlenmeyer flasks with a size of 500 ml
P/N 549-76000-00



D **1000-ml Erlenmeyer attachment**
Attachment for up to 2 Erlenmeyer flasks with a size of 1000 ml
P/N 549-77000-00



D **Perforated platform 1000**
Universal perforated platform allows for individual arrangement of vessels
P/N 549-59200-00



D **Separatory funnel attachment**
Attachment for 4 separatory funnels (50 ml, conical) or 4 separatory funnels (100 ml, conical)
P/N 549-78000-00



D **Frame with tension roller**
Attachment with 2 tension rollers
P/N 549-70000-00



D **Spare tension roller**
1 tension roller as accessory for attachment
P/N 549-71000-00



E **Perforated platform 2000**
Universal perforated platform allows for individual arrangement of vessels
P/N 549-59000-00



E **Frame tension roller**
Frame without tension roller
P/N 549-50000-00



E **Multi-tier attachment**
Includes perforated platform 2000 and 4 supporting rods
P/N 549-62000-00



F **Adaptor for 20 test tubes**
Allows for simultaneously mixing 20 test tubes Ø 10-18 mm with just one shaker
P/N 549-21000-00



G **Tension plate for caps**
Allows for the use of common bottles with Ø 94 mm
P/N 11-001-001-81



G **Attachment for 0.5-l bottles**
(Set of 4) Allows for the use of four 0.5-l bottles
P/N 549-27000-00



G **Attachment for 1-l bottles**
(Set of 4) Allows for the use of four 1-l bottles
P/N 549-26000-00



S **Separatory funnel clamp**
(250 ml, 500 ml, 1000 ml)
For perforated platform 2000, space for max. 4 (250-ml), 3 (500-ml) or 3 (1000-ml) clamps
P/N 549-57000-00



S **Separatory funnel clamp**
(2000 ml)
For perforated platform 2000, space for max. 2 clamps
P/N 549-61000-00

S - Clamps for the perforated platform 100, 1000 and 2000



	Size 1 For 25-ml Erlenmeyer flasks	Size 2 For 50-ml Erlenmeyer flasks	Size 3 For 100-ml Erlenmeyer flasks	Size 4 For 250-ml Erlenmeyer flasks	Size 5 For 500-ml Erlenmeyer flasks	Size 6 For 1000-ml Erlenmeyer flasks	Size 7 For 2000-ml Erlenmeyer flasks
P/N	549-59000-00	549-52000-00	549-53000-00	549-54000-00	549-55000-00	549-56000-00	549-59000-00
For platform 100	max. 16	max. 16	max. 8	max. 5	max. 3	max. 2	-
For platform 1000	max. 20	max. 20	max. 14	max. 8	max. 4	max. 4	max. 2
For platform 2000	max. 36	max. 36	max. 23	max. 12	max. 9	max. 5	max. 3

Accessories for:

- A** Reax top/control
- B** Vibramax 100, Rotamax 120
- C** Vibramax 110
- D** Unimax 100, Duomax 1030, Polymax 1040, Polymax 1020

- E** Unimax 2010, Promax 2020, Polymax 2040
- F** Reax 2
- G** Reax 2014, 2018, 2012
- S** Additional Accessories for Shakers & Mixers

➤ Technical Specifications - Shakers and Mixers

Model	Reax top	Reax control	Multi Reax	Titamax 100	Titamax 101	Titamax 1000	Vibramax 100	Vibramax 110	Rotamax 120
Motion	vibrating	vibrating	vibrating	vibrating	vibrating	vibrating	vibrating	vibrating	orbital
Rotation speed (rpm)	0 - 2,500	0 - 2,500	150 - 2,000	150 - 1,350	150 - 1,350	150 - 1,350	150 - 1,350	150 - 2,500	20 - 300
Rotation speed setting	analog	analog	digital	electronic contr.	electronic contr.	electronic contr.	electronic contr.	electronic contr.	electronic contr.
Orbit (mm)	5	5	3	1.5	3	1.5	3	1.5	20
Operating mode	automatic or continuous	automatic or continuous	timer or continuous	timer or continuous	timer or continuous	timer or continuous	timer or continuous	timer or continuous	timer or continuous
Input power (W)	51	51	50	31	31	31	31	46	33
Weight (kg)	2.8	2.8	9.8	5.5	5.5	6.5	5.5	12.2	5.5
Dimensions (w x h x d) (mm)	134 x 105 x 172	134 x 105 x 172	270 x 172 x 410	245 x 125 x 310	245 x 125 x 310	320 x 125 x 375	245 x 125 x 310	245 x 146 x 310	245 x 125 x 310
Platform size (mm)	-	-	-	220 x 220	220 x 220	290 x 290	220 x 220	140 x 140	220 x 220
Accessories included	-	-	2 carousel attachments	space for 4 microuter plates	space for 4 microuter plates	space for 6 microuter plates	non-skid rubber mat	non-skid rubber mat	non-skid rubber mat
Load capacity (kg)	-	-	1.5	2	2	5	2	2	2
Overheat protection	self-resetting	self-resetting	self-resetting	self-resetting	self-resetting	self-resetting	self-resetting	self-resetting	self-resetting
Permissible ambient temperature (°C)	5-40 at 85 % rel. humidity	5-40 at 85 % rel. humidity	5-40 at 80 % rel. humidity	5-40 at 80 % rel. humidity	5-40 at 80 % rel. humidity	5-40 at 80 % rel. humidity	5-40 at 80 % rel. humidity	5-40 at 80 % rel. humidity	5-40 at 80 % rel. humidity
Protection class (DIN EN 60599)	IP 22	IP 22	IP 30	IP 30	IP 30	IP 30	IP 30	IP 30	IP 30

To confirm the ability for continuous operation of the Test Tube and Platform Shakers

The Test Tube and Platform Shakers feature overtemperature safety circuits according to DIN EN 6010-1:2001 and DIN EN 6010-2:010:2003 and therefore is designed for continuous operation.

This statement is made under the precondition that all units are operated in accordance with the operation manual and in accordance with good practice standards for safety in laboratories, rules for accident preventions, and compliance with directions on hazardous materials.

Schwabach, January 2016

Handwritten signatures and initials

Stefan Peters
Research and Development Manager

Marcell Sarré
Quality Manager

Standard supply voltage: 230 V - other voltages upon request, please specify for order

Certificate



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