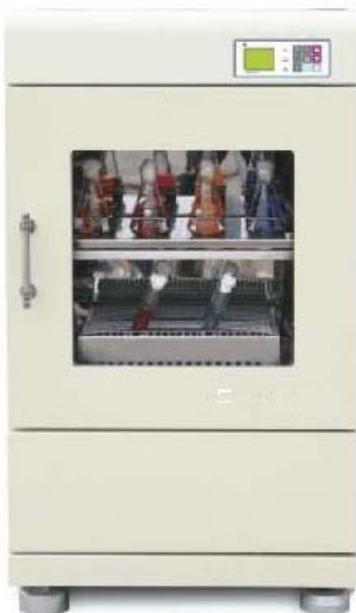


Shaking Incubators



MAAN double layer shaking incubators are widely used in germ culture, hybridization, biochemical research, enzyme and cellular tissues. All of these tests require high temperature performance and stable oscillation frequency.

Features:

- A.** Microprocessor controller with audible and visual alarms maintains precise temperature and speed control.
- B.** CFC-free refrigerant causes no damage to ozone layer.(Only applies on models with Cooling capacity)
- C.** Users friendly control panel allows easy digital setting of time, temperature and speed.
- D.** Large LCD display presents all actual and (pre)set parameters.
- E.** Electronic timer, from 0 – 500 hours, automatic stop, audio/ visual alarm.
- F.** Password protection against unauthorized change of parameters.
- G.** Audible and visual alarms for over-temperature and set point deviations.

| Model | M1170C | M2170C | M1330 | M2330 | M1580B | M2580B | M1580 | M2580 | | | | | | | |
|----------------------------------|-----------------------|---------------|---------------|---------------|-----------------------------|------------|------------|---------|--|--|--|--|--|--|--|
| Volume (L) | 170 | | 330 | | 580 | | 580 | | | | | | | | |
| Shaking Mode | Orbital | | Orbital | | Orbital | | Reciprocal | | | | | | | | |
| Temp © | A +5 to 60 | 4 to 60 | A +5 to 60 | 4 to 60 | A +5 to 60 | 4 to 60 | A +5 to 60 | 4 to 60 | | | | | | | |
| Temperature Accuracy | ±0.1°C | | | | | ≤±1°C@37°C | | | | | | | | | |
| Temperature Uniformity | ≤±1°C@37°C | | | | | | | | | | | | | | |
| Stroke (mm) | 26 | 26 | 35 | 35 | 1 to 50 Stepless Adjustment | | | | | | | | | | |
| Speed (rpm) | 30-300 | 30-300 | 30-300 | 30-300 | 30-240 | | | | | | | | | | |
| Tray (mm) (WxD) | 496x350 | 734x458 | 970x560 | 940x580 | | | | | | | | | | | |
| Capacity | | | | | | | | | | | | | | | |
| 50 ml | 56 | 104 | 164 | 164 | | | | | | | | | | | |
| 100 ml | 56 | 104 | 164 | 164 | | | | | | | | | | | |
| 250 ml | 28 | 56 | 90 | 90 | | | | | | | | | | | |
| 500 ml | 22 | 44 | 74 | 76 | | | | | | | | | | | |
| 750 ml | 18 | 30 | 52 | 48 | | | | | | | | | | | |
| 1000 ml | - | 24 | 36 | 44 | | | | | | | | | | | |
| Inner dimension s (mm) (WxDxH) | 615x440x640 | 845x515x765 | 1105x665x775 | 1105x665x775 | | | | | | | | | | | |
| Exterior dimensions (mm) (WxDxH) | 720x630x1275 | 950x710x1370 | 1430x800x1660 | 1430x800x1660 | | | | | | | | | | | |
| Packing dimensions (mm) (WxDxH) | 840x750x1445 | 1070x830x1540 | 1550x920x1830 | 1550x920x1830 | | | | | | | | | | | |
| Net/Gross Weight (kg) | 150/175 | 165/190 | 225/265 | 239/272 | | | | | | | | | | | |
| Power (W) | 600 | 950 | 930 | 1200 | | | | | | | | | | | |
| Electricity | 220/240 Volt 50/60 HZ | | | | | | | | | | | | | | |
| Approval | CE,ISO | | | | | | | | | | | | | | |