

Eppendorf is
your source for
New Brunswick
products

New Brunswick Shakers

Eppendorf and New Brunswick

“In Touch with Life” Gets “A Culture of Innovation”

New Brunswick’s world renowned Shakers, CO₂ Incubators, ULT Freezers and Fermentors/Bioreactors are now sold through Eppendorf North America, in the US and Canada.

The New Brunswick product line perfectly complements the Eppendorf product range of liquid handling, centrifugation, PCR, sample prep, detection and cell biology instrumentation and consumables.

New Brunswick Shakers

With 3 product lines to choose from, Innova, I-Series or Excella series, there’s a shaker suited to your exact needs and budget. The world famous, reliable, triple-eccentric drive mechanism with cast iron top plate, found in the Innova and I-series, provides decades worth of durability. Shakers sold in the 1950’s are still going strong today. Every New Brunswick shaker drive is individually CAM’d for precise tolerances and dependability for years of trouble free service.



CO₂ incubators—sized from a compact 14 L up to 170 L. Fanless design eliminates a key source of contamination and vibration for the proper growing of cells- including ones positioned on the top shelf! 6-sided dry heat technology and InfraRed CO₂ sensor are standard features to ensure even and accurate incubation.

Numerous options are available including O₂ control, inner door options and even a fully lined copper chamber.



Energy-efficient **-86 °C ULT freezers** are available in upright or chest configurations and feature two model ranges and 12 different sizes. Innova series freezers utilize space-saving vacuum insulation panels for increased internal capacity with a small footprint and Excella series utilize traditional insulation. A standard feature found on all New Brunswick freezers is the built-in heated vent port to release vacuum after the door is shut to gain easy access to samples.



State-of-the-art **bioreactors and fermentors** handle volumes from scale-up 1L, all the way up to 3000 L. Configurations are available with single-use vessels, autoclavable vessels, up to sterilize in place (SIP) systems. Interface options, impellers, air flow controllers and gas mixing options are all completely customizable to suit your EXACT application needs.



Table of Contents

New Brunswick biological shakers		Page
What makes New Brunswick shakers so reliable?		4
Triple-eccentric drive		5
Enclosed incubator shakers		
Selection guide		6
Innova® Series— 41, 40/40R, 42/42R, 43/43R and 44/44R		8
I-Series— I24/I24R, I26/I26R and I2500/I2500 KC		18
Excella Series— E24/E24R and E25/E25R		24
Accessories		
Shaker clamps and accessories		28
Open-air shaker		
Selection guide		30
Innova Series— 2000, 2050, 2100, 2150, 2300 and 2350		32
Innova 5050/5051 Rack System for Innova 2300		36
Innova 5000 Multi-tier Shaker		37
Excella Series— E1, E2, E5 and E10		38
Water bath shakers		
Innova 3100 high temperature bath		44
C76		46
Accessories		
Shaker clamps and accessories		48
New Brunswick fermentors and bioreactors		
CelliGen® cell culture bioreactors		50
BioFlo® fermentation systems		51
Freezers		
Innova® and Premium features		52

New Brunswick shakers—dependable and reliable

Description

New Brunswick Scientific laboratory shakers are known throughout the world for dependable operation and innovative design. New Brunswick manufactures the widest selection of shakers in the industry, with more than 40 models available to suit your exact needs. Select from a broad range of open-air incubated, or incubated/refrigerated models, as well as the new Innova® 41 incubator shaker with advanced CO₂ control.

Our top-of-the-line **Innova Lab Shakers** feature New Brunswick's triple-eccentric drive for uniform motion and superb reliability under the most adverse conditions. Innova temperature-controlled models provide the convenience of programmable controls to automate ramping temperature and speed up and down, and cycling optional photosynthetic and UV lighting on and off at pre-set intervals. Budget-saving **Excella**® shakers feature microprocessor-controls for accurate control, and heavy-duty counterbalanced drives for dependable performance.

Innovative designs and unparalleled fabrication provide you with day-in and day-out worry-free operation, often for decades of continuous use.

Product features

- Advanced microprocessor controls ensure reproducible results and operator convenience
- “Set it and forget it” programming in our newest models enable you to store and recall multiple parameter multi-step programs for convenient, automated operation
- Numerous safety features are built in to protect you, your cultures and your shaker
- We offer the largest selection of shakers in the industry—over 20 models in our Innova line alone, to meet virtually any culturing or molecular biology application



For incubator shakers, see pages 8–27.

For open-air shakers, see pages 30–43.

For water bath shakers, see pages 44–47.

What makes Innova® shakers so reliable?

Description

Dependable operation is due in large part to the New Brunswick triple-eccentric counterbalanced drive. Other shaker manufacturers may offer triple-eccentric drives in their shakers. But only New Brunswick offers a broad-based cast-iron support mechanism—the most stable in the industry—properly sized to each shaker and specifically designed to support high-speed applications and heavy workloads.

Our **Excella® Shaker** line provides excellent performance and value for less demanding applications. We also offer the I26 stackable incubator shaker with triple-eccentric drive, high temperature water bath shakers, as well as a wide range of platforms and accessories.



Product features

- Components are fabricated to exacting specifications. Drive shafts, for example, are machined to tolerances of .0002", ensuring stable vibration-free operation even when operated at speeds up to 500 rpm
- Ultimate precision is ensured as **each and every triple-eccentric mechanism is checked and measured using a Computer Aided Measurement (CAM) System.** They are NOT batch tested.
- With the highest quality materials, superior design and precision fabrication, we guarantee our shakers will provide worry-free operation for many years to come

New Brunswick's often-imitated but never duplicated heavy-duty, counterbalanced triple-eccentric drive ensures uniform motion is imparted to every flask, regardless of position on the platform. Heavy-duty construction allows us to guarantee that our shakers will perform to our specifications, even when fully loaded and operating at top speed.

Selecting the correct platform for your New Brunswick shaker

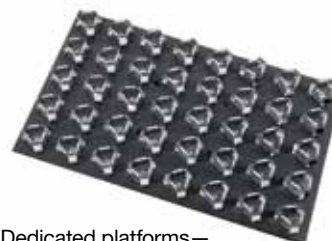
Platforms for New Brunswick shakers must be purchased separately. A wide range of interchangeable accessory platforms are offered to accommodate all your glassware.

Universal platforms—have multiple holes enabling you to mix different-sized clamps, as well as mount an assortment of microtiter plates and test tube racks onto a single platform, for maximum versatility. Clamps and accessories for Universal Platforms are sold separately (see pages 28 and 29.)

Dedicated platforms—when just one size flask will be used on the shaker, (i.e., 250 mL flasks), dedicated platforms come with flask clamps already mounted. Dedicated platforms generally will hold a greater number of flasks than the universal platform, but do not offer the versatility.







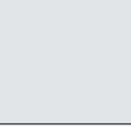


Universal platform shown with accessory clamps, test tube racks and sticky tape.













Dedicated platforms—when a single-size flask will be used, these platforms maximize capacity, and come with clamps already mounted.

New Brunswick shaker selection guide—incubated/refrigerated models

Enclosed incubator shakers	Innova®									
Motor type	Solid state, DC brushless motor									
Audible and visual alarms	Yes									
ETL and CE marked	Yes									
Timer	0.1 - 99.9 hrs									
Warranty	3-years ²									
Model	41	40	40R	42	42R	43	43R	44	44R	
(Images not to scale)								3 units shown		
Page	8	10		12		14		16		
Accessories page	28		28		28		28		28	
Platform size (W x D), in	24 x 14		18 x 18		18 x 18		30 x 18		30 x 18	
Benchtop (B), Under bench (U), Console (C) or Floor stackable (S)	C, S (x2)		B		B, U, S (x2)		C		C, S (x3)	
Balanced drive mechanism	Quad-eccentric		Triple-eccentric with permanently lubricated ball bearings ¹							
Orbit diameter	1"		3/4" or 1"		3/4" or 1"		1" or 2"		1" or 2"	
rpm range	25 to 400		25 to 500		25 to 500		25 to 500		25 to 400	
Temperature range (in °C) [A = Ambient]	A +4 to 50 A -10 to 50 (opt)		A +5 to 80 A -15 to 80		A +5 to 80 A -20 to 80		A +5 to 80 A -20 to 80		A +5 to 80 A -20 to 80	
CO ₂ control	Yes									
Refrigerated	Optional		Yes		Yes		Yes		Yes	
Active humidification	Optional									
Multi-step programming	Yes		Yes		Yes		Yes		Yes	
Space saving glide up doors	Yes		Yes		Yes		Yes		Yes	
Slide out platform	Yes		Yes		Yes		Yes		Yes	
In chamber power receptacle	Yes		Yes		Yes		Yes		Yes	
Internal convenience light	Yes		Yes		Yes		Yes		Yes	
Com port	USB		RS-232		RS-232		RS-232		RS-232	
Available options										
O ₂ control	Yes									
Humidity monitor	Yes		Yes		Yes		Yes		Yes	
Photosynthetic lighting	Yes		Yes		Yes		Yes		Yes	
Gassing manifold	Direct CO ₂ inlet		Yes		Yes		Yes		Yes	
UV germicidal lamp	Yes		Yes		Yes		Yes		Yes	
Maximum capacity										
Dedicated platform										
50 mL Erlenmeyer flasks			64		64		108		-	
125 mL Erlenmeyer flasks			34		34		60		60	
250 mL Erlenmeyer flasks	24		25		25		40		40	
500 mL Erlenmeyer flasks	15		16		16		24		24	
1 L Erlenmeyer flasks	11		9		9		15		15	
2 L Erlenmeyer flasks			5		5		12		12	
2.8 L Fernbach flasks			4		4		6		6	
4 L Erlenmeyer flasks			-		4		6		6	
6 L Erlenmeyer flasks			-		2		4		-	
Universal platform										
10 mL Erlenmeyer flasks	60		109		109		183		187	
25 mL Erlenmeyer flasks	60		64		64		92		93	
50 mL Erlenmeyer flasks	60		45		45		92		91	
125 mL Erlenmeyer flasks	20		21		21		39		39	
250 mL Erlenmeyer flasks	16		18		18		30		30	
500 mL Erlenmeyer flasks	12		14		14		18		24	
1 L Erlenmeyer flasks	10		8		8		12		14	
2 L Erlenmeyer flasks	4		5		5		8		8	
2.8 L Fernbach flasks	3		4		4		6		6	
4 L Erlenmeyer flasks	3		-		4		6		6	
5 L Erlenmeyer flasks	-		-		4		6 ³		6 ³	
6 L Erlenmeyer flasks	-		-		2		4 ³		-	
Dimensions (W x D x H), inches	27 x 26.7 x 34.4		22 x 30 x 24		25 x 29.7 x 32.2		45.5 x 32 x 40.6		53 x 34.4 x 26	
Weight, lbs	350		133 175		217 267		445 475		523 566	

¹Innova 41 uses four eccentric drive shafts. ²3-years parts, 2-years labor. ³Max flask size is 4 L when using photosynthetic lighting option.

New Brunswick shaker selection guide—incubated/refrigerated models

I-Series						Excella®			
Solid state, DC brushless motor						Solid state, DC brushless motor			
Yes						Yes			
Yes						Yes			
0.1 - 99.9 hrs						0.1 - 99.9 hrs			
2-years						2-years			
I24	I24R	I26	I26R	I2500	I2500KC	E24	E24R	E25	E25R
									
18		20		22		24		26	
28		28		28		28		28	
18 x 18		30 x 18		30 x 18		18 x 18		30 x 18	
B		S (x3)		C		B		C	
Triple-eccentric with permanently lubricated ball bearings						Heavy-duty with permanently lubricated ball bearings			
3/4" and 1"			1"			3/4"		1"	
50 to 500		25 to 400		25 to 500		50 to 400		50 to 400	
A +7 to 60	A -15 to 60	A +5 to 60	A -15 to 60	A +5 to 80	A -15 to 80	A +7 to 60	A -15 to 60	A +7 to 60	A -15 to 60
	Yes		Yes		Yes		Yes		Yes
				Yes (optional)					
		Yes	Yes						
RS-232	RS-232	RS-232	RS-232			RS-232	RS-232	RS-232	RS-232
Available options									
Dedicated platform									
64		-		108		64		108	
34		60		60		34		60	
25		40		40		25		40	
16		24		24		16		24	
9		15		15		9		15	
5		12		12		5		12	
4		6		6		4		6	
-		-		6		-		6	
-		-		4		-		4	
Universal platform									
109		187		183		109		-	
64		93		92		64		-	
45		93		92		45		91	
21		39		39		21		39	
18		30		30		18		30	
14		24		18		14		18	
8		12		12		8		12	
5		8		8		5		8	
4		6		6		4		6	
-		-		6		-		6	
-		-		6 ³		-		-	
-		-		4 ³		-		4	
22 x 30 x 24		50.5 x 30.3 x 27.6		45.5 x 32 x 40.6		22 x 30 x 24		50 x 30.5 x 41.7	
115	180	370	410	410	415	133	175	367	431

Innova® 41 CO₂ incubator shakers

NEW!



This versatile instrument combines a CO₂ incubator with a biological shaker. It can be used under-the-counter, on the floor or double stacked for space-savings.

Product features

- **Unique, CO₂ incubator shaker**—combines two instruments into one for advanced cell culturing needs
- **New color touchscreen controls**—allows you to effortlessly set and monitor operating parameters as well as other critical information
- **Large chamber with stationary shelf**—allows for simultaneous platform shaking and static incubation
- **Fanless incubation design and sealed inner and outer doors**—provides uniform heating and incubation without wasting CO₂
- **Quad-eccentric**—four eccentric drive shafts make for unparalleled gentle shaking
- **Accommodates shake flasks up to 4 L**
- **Optional O₂ control**—for even greater flexibility
- Ideal for stem cell culturing and for hypoxic applications
- **Optional active, non-condensing humidification system**—reduces sample evaporation
- **Standard high-temperature disinfection feature**—ensures a clean and disinfected culture environment

Technical specifications

Description	Innova 41
Platform size (W x D)	24 x 14 in
Temperature range	
Innova 41	Ambient +4 °C to 50 °C
Innova 41 (with optional cooling)	10 °C below ambient to 50 °C
Temperature uniformity	+/-0.25 °C at 37 °C
Speed (rpm)	25 to 400
Orbit	1"
CO ₂ range	0.2 to 20%
O ₂ range (with optional O ₂ control)	1 to 19%
Active humidification option	Up to 85%, non condensing
Innova control programmer	
Memory	Non volatile with automatic power failure restart
Tracking and trending capabilities	Track and trend operational data including: <ul style="list-style-type: none"> ● Speed ● Temperature ● CO₂ concentrations ● Optional O₂ concentrations ● Humidity
Maximum stacking	2 units
Dimensions (W x D x H)	27 x 26.7 x 34.4 in (59 in depth with door open)
Stacked height	72.8 in
Net weight	350 lb

Description

This innovative and unique CO₂ incubator shaker precisely controls temperature, shaking speed, CO₂, and optionally O₂ to provide the ideal environment for growing mammalian, insect and plant suspension cultures. Accepts flasks up to 4 L. Includes a stationary shelf for incubating added samples. It incorporates many features of our Innova shakers and Galaxy® CO₂ incubators in a single system, including unique fanless incubation, high-temperature disinfection, sealed inner and outer doors, InfraRed (IR) CO₂ sensor, and seamless one-piece chamber.



New intuitive touchscreen controller and display

Innova® 41 CO₂ incubator shakers



Grow cultures in shake flasks and perform static culture on the adjustable-height stationary shelf.

Ordering information

Model	Power supply	Options	Catalog No.
Innova 41 CO ₂ incubator shaker, 1" orbit (platform sold separately)	120 V/60 Hz	—	SI41-120-0100
		Active Humidification (AHS)	SI41-120-0102
		O ₂ Control (1 - 19%)	SI41-120-0101
		Cooling	SI41-120-1100
		O ₂ Control and Cooling	SI41-120-1101
		O ₂ Control and AHS	SI41-120-0103

Note: Units equipped with optional Cooling System not available with high-temperature disinfection.

Ordering information

Description	Clamps	Catalog No.
Innova 41 interchangeable platforms, 24" x 14" phenolic resin unless otherwise stated.		
For a complete list of flask clamps and platform attachments, see pages 28–29.		
Universal platform, aluminum	—	M1334-9920
250 mL Erlenmeyer flask dedicated platform	24	M1334-9922
500 mL Erlenmeyer flask dedicated platform	15	M1334-9923
1 L Erlenmeyer flask dedicated platform	11	M1334-9924
Stacking kit, required when stacking 2 units	—	M1334-0802
Additional shelf, perforated	—	M1334-9351

Innova® 40 benchtop incubator shakers and 40R with added refrigeration



Product features

- **Compact benchtop model**—fits on the bench and holds flasks up to 3 L
- **Programmable Innova controls**—automatically changes temperature and speed at timed intervals
- **See-through lid**—provides clear visibility to view cultures. Lifts easily to access all samples.
- **Innova 40 can be upgraded with refrigeration**

Description

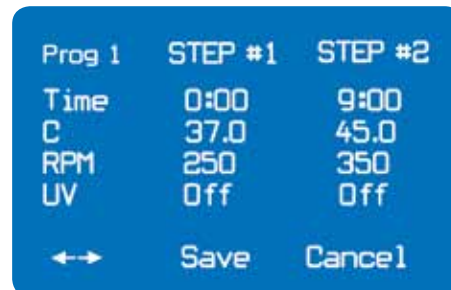
Innova 40 incubator shakers provide very broad temperature capabilities for culturing a wide variety of organisms in flasks up to 3 L. Refrigeration module is built into the Innova 40R, or can be easily added to Model 40, at any time.

Technical specifications

Description	Innova 40	Innova 40R
Platform size (W x D)	18 x 18 in	
Temperature range	Ambient + 5°C to 80°C	15°C below ambient to 80°C (min. 4°C)
Speed (rpm)	25 to 500	
Orbit	3/4" and 1"	
Temperature uniformity	+/-0.25°C at 37°C	
Innova control programmer		
Timer	0.1 to 99.9 hours + continuous operation	
Memory	Non volatile with automatic power failure restart	
Available program modes	<ul style="list-style-type: none"> ● Constant speed and temperature ● Timed shaking ● Programmable multi-steps ● RS-232 control 	
Multi-step programming		
Stored programs	4	
Steps per program	15	
Dimensions (W x D x H)	22 x 30 x 24 in (40 in depth with lid open)	
Net weight	133 lb	175 lb



Easy to view LCD display shows all important parameter settings at a glance.



Multi-step programming and program storage provides reproducible runs, time after time.

Innova® 40 benchtop incubator shakers and 40R with added refrigeration

Ordering information

Model	Power supply	Catalog No. 3/4" orbit	Catalog No. 1" orbit
40 Incubated	120 V, 60 Hz	M1299-0080	M1299-0090
40R Incubated/ Refrigerated	120 V, 60 Hz	M1299-0084	M1299-0094
Factory installed options			
Refrigerated module to upgrade Innova 40 to Innova 40R			M1299-0061
Remote alarm			M1320-8029

Shaker does not include 18" x 18" platforms which must be ordered separately.

Ordering information

Description	Clamps	Catalog No.
Innova 40 and 40R interchangeable platforms, 18" x 18" phenolic resin unless otherwise stated.		
For a complete list of flask clamps and platform attachments, see pages 28–29.		
Universal platform, aluminum	—	M1250-9902
Drip pan for universal platform M1250-9902	—	M1250-9906
Utility carrier holds glassware between rubber-cushioned cross bars	—	M1194-9909
Rod kit for utility carrier (one additional rod)	—	M1194-9923
Utility tray with non-skid surface	—	M1194-9910
50 mL Erlenmeyer flask dedicated platform, phenolic resin	64	M1194-9903
125 mL Erlenmeyer flask dedicated platform, phenolic resin	34	M1194-9904
250 mL Erlenmeyer flask dedicated platform, phenolic resin	25	M1194-9905
500 mL Erlenmeyer flask dedicated platform	16	M1194-9906
1 L Erlenmeyer flask dedicated platform	9	M1194-9907
2 L Erlenmeyer flask dedicated platform	5	M1194-9908
2.8 L Fernbach flask dedicated platform	4	M1233-9932
Sticky pad platform, (pads sold separately)	—	M1250-9903
Quick-change platform kit, enables platform attachment without tools	—	M1192-9901

Innova® 42 stackable, on- or under-bench incubator shakers and 42R with added refrigeration



Shown stacked two units high.
Stationary shelf and internal power receptacle are standard.

Product features

- **Our most versatile model**—fits on the bench, under the counter, on the floor or double stacked to provide large capacity in minimal space.
- **Programmable Innova controls**—automatically changes temperature, speed and optional photosynthetic and UV germicidal lights at timed intervals
- **Internal moisture-proof power receptacle**—allows for the use of powered equipment inside the incubator
- **Large viewing window and internal light**—for easy viewing of samples without the need to open the door
- **Accommodates flasks up to 6 L**

Description

The Innova 42 and refrigerated Innova 42R provides labs with the most flexible options. These units are compact enough to fit on top of a lab bench, underneath the counter, or can be stacked 2-high on the floor for maximum capacity with minimal floor space.

Technical specifications

Description	Innova 42	Innova 42R
Platform size (W x D)	18 x 18 in	
Temperature range	Ambient +5 °C to 80 °C	20 °C below ambient to 80 °C
Speed (rpm)	25 to 400	
Orbit	3/4" or 1"	
Temperature uniformity	+/-0.25 °C at 37 °C	
Internal electric receptacle		
Innova control programmer		
Timer	0.1 to 99.9 hours + continuous operation	
Memory	Non volatile with automatic power failure restart	
Available program modes	<ul style="list-style-type: none"> ● Constant speed and temperature ● Timed shaking ● Programmable multi-steps ● RS-232 control 	
Multi-step programming		
Stored programs	4	
Steps per program	15	
Dimensions (W x D x H)	25 x 29.7 x 32.2 in (51.2 in depth with door open)	
Net weight	217 lb	267 lb



New Brunswick's unique culture drawer option reduces sample desiccation while the samples are incubating.

Innova® 42 stackable, on- or under-bench incubator shakers and 42R with added refrigeration

Ordering information

Model	Power supply	Catalog No. 3/4" orbit	Catalog No. 1" orbit
42 Incubated	120 V, 60 Hz	M1335-0000	M1335-0010
42R Incubated/ Refrigerated	120 V, 60 Hz	M1335-0004	M1335-0014
Factory installed options			
Photosynthetic light bank, programmable (Innova 42R only)			M1335-0300
UV germicidal light, programmable (Innova 42R only)			M1335-0400
12-port gassing manifold			M1335-0600
Humidity monitor			M1335-0500
Remote alarm			M1320-8029

Shaker does not include 18" x 18" platforms which must be ordered separately.

Ordering information

Description	Clamps	Catalog No.
Innova 42 and 42R interchangeable platforms, 18" x 18" phenolic resin unless otherwise stated.		
For a complete list of flask clamps and platform attachments, see pages 28–29.		
Universal platform, aluminum	—	M1250-9902
Drip pan for universal platform M1250-9902	—	M1250-9906
Utility carrier holds glassware between rubber-cushioned cross bars	—	M1194-9909
Rod kit for utility carrier (one additional rod)	—	M1194-9923
Utility tray with non-skid surface	—	M1194-9910
50 mL Erlenmeyer flask dedicated platform, phenolic resin	64	M1194-9903
125 mL Erlenmeyer flask dedicated platform, phenolic resin	34	M1194-9904
250 mL Erlenmeyer flask dedicated platform, phenolic resin	25	M1194-9905
500 mL Erlenmeyer flask dedicated platform	16	M1194-9906
1 L Erlenmeyer flask dedicated platform	9	M1194-9907
2 L Erlenmeyer flask dedicated platform	5	M1194-9908
2.8 L Fernbach flask dedicated platform	4	M1233-9932
4 L Erlenmeyer flask dedicated platform	4	M1233-9930
Sticky pad platform, (pads sold separately)	—	M1250-9903
Quick-change platform kit, enables platform attachment without tools	—	M1192-9901
Culture drawer, prevents plates from drying	—	M1335-0501
Stacking kit, required when stacking 42/42R units (see also M1335-0810 below)		M1335-0800
Stacking kit, to stack Innova 42/42R units on Innova 4200/4230 shakers		M1335-0810
Additional shelf and brackets		M1335-0080

Innova® 43 console incubator shakers and 43R with added refrigeration—programmable



Product features

- **Console style shaker/incubator with triple-eccentric drive**—provides large capacity shaking for flasks up to 6 L
- **Programmable Innova controls**—automatically changes temperature, speed and optional photosynthetic and UV germicidal lights at customer programmed timed intervals
- **Top mounted controls and display**—for easy, ergonomic viewing and setting
- **Foot pedal release with easy opening lid**—provides hands free operation
- **Lighted interior**—for easy sample viewing thru thermal glass
- **RS-232 port** for data logging and control
- **Multi-function reservoir with built in drain**—humidifies chamber to reduce sample evaporation and protects unit from spills

Description

The large capacity Innova 43 and refrigerated Innova 43R incubator shakers accommodate numerous culture flasks, up to 6 L. Flask loading and unloading is easily accomplished with the foot pedal release and easy open lid design. Standard swivel casters provide easy mobility.

Technical specifications

Description	Innova 43	Innova 43R
Platform size (W x D)	30 x 18 in	
Temperature range	Ambient +5 °C to 80 °C	20 °C below ambient to 80 °C
Temperature uniformity	+/-0.25 °C at 37 °C	
Speed (rpm)		
1" orbit	25 to 500	
2" orbit	25 to 300	
Innova control programmer		
Timer	0.1 to 99.9 hours + continuous operation	
Memory	Non volatile with automatic power failure restart	
Available program modes	<ul style="list-style-type: none"> ● Constant speed and temperature ● Timed shaking ● Programmable multi-steps ● RS-232 control 	
Multi-step programming		
Stored programs	4	
Steps per program	15	
Dimensions (W x D x H)	44.5 x 32 x 40.6 in (63.5 in depth with door open)	
Net weight	445 lb	475 lb



Foot pedal activated door for hands free opening.



Top mounting controls for easy viewing and setting.

Innova® 43 console incubator shakers and 43R with added refrigeration

Ordering information

Model	Power supply	Catalog No. 1" orbit	Catalog No. 2" orbit
43 Incubated	120 V, 60 Hz	M1320-0000	M1320-0010
43R Incubated/ Refrigerated	120 V, 60 Hz	M1320-0004	M1320-0014
Factory installed options			
Photosynthetic light bank (Innova 43R only)			M1320-0300
UV germicidal light, in the airflow path outside the chamber reduces the bio-burden of circulated air (Innova 43R only)			M1320-0400
12-port gassing manifold, permits direct gassing into flasks			M1320-0500
Humidity monitor			M1320-0600
Remote alarm			M1320-8029

Shaker does not include 30" x 18" platforms which must be ordered separately.

Ordering information

Description	Clamps	Catalog No.
Innova 43 and 43R interchangeable platforms, 30" x 18" aluminum. For a complete list of flask clamps and platform attachments, see pages 28–29.		
Universal platform	—	M1250-9920
Microplate platform. Holds 105 standard or 21 deepwell plates.	—	M1243-2500
Utility tray with non-skid surface	—	AG-00
50 mL Erlenmeyer flask dedicated platform	108	M1191-9908
125 mL Erlenmeyer flask dedicated platform	60	M1191-9909
250 mL Erlenmeyer flask dedicated platform	40	M1191-9910
500 mL Erlenmeyer flask dedicated platform	24	M1191-9911
1 L Erlenmeyer flask dedicated platform	15	AG-1
2 L Erlenmeyer flask dedicated platform	12	AG-2
2.8 L Fernbach flask dedicated platform	6	AG-28
4 L Erlenmeyer flask dedicated platform	6	AG-4
6 L Erlenmeyer flask dedicated platform, (cannot be used with light bank)	4	AG-6
Sticky platform, (sticky pads sold separately)	—	M1250-9904
Utility basket for incubating/refrigerating stationary glassware	—	M1320-0700

Innova® 44 stackable incubator shakers and 44R with added refrigeration—programmable



3 shakers shown with standard slide-out mechanism

Product features

- **Innova programmable controller**—provides “set it and forget it” convenience. Automatically changes temperature, speed, optional photosynthetic and UV germicidal lights at customer programmed timed intervals.
- **Slide-out platform mechanism**—provides easy and effortless access to flasks located in the front and back of the shaker/incubator
- **Glide up front door**—requires very little space when opened
- **Stackable**—up to three units for maximum space savings
- **Double pane thermal glass**—provides excellent insulation with easy viewing
- **Interior chamber light**
- **Holds flasks up to 5 L**
- **Multi-function reservoir with built-in drain**—humidifies chamber to reduce sample evaporation and protects unit from spills

Description

The flagship Innova shaker line provides superior shaking and control with its triple-eccentric drive mechanism for worry-free, 24/7 shaking and incubation. Large LCD panel displays all pertinent parameters. The Innova 44/44R system provides space-saving design with stacking capabilities, glide up door and an ergonomic slide-out platform.

Technical specifications

Description	Innova 44	Innova 44R
Platform size (W x D)	30 x 18 in	
Temperature range	Ambient +5 °C to 80 °C	20 °C below ambient to 80 °C
Temperature uniformity	+/-0.25 °C at 37 °C	
Speed (rpm)		
1" orbit	25 to 400	
2" orbit	25 to 300	
Innova control programmer		
Timer	0.1 to 99.9 hours + continuous operation	
Memory	Non volatile with automatic power failure restart	
Available program modes	<ul style="list-style-type: none"> ● Constant speed and temperature ● Timed shaking ● Programmable multi-steps ● RS-232 control 	
Multi-step programming		
Stored programs	4	
Steps per program	15	
Dimensions (W x D x H)	53 x 34.4 x 26 in (open door requires additional 21 in height)	
Net weight	523 lb	566 lb



Universal platform shown with accessory clamps, test tube racks and sticky tape.



Dedicated platforms—when a single-size flask will be used, these platforms maximize capacity, and come with clamps already mounted.

Innova® 44 stackable incubator shakers and 44R with added refrigeration—programmable

Ordering information

Model	Power supply	Catalog No.	
		1" orbit	2" orbit
44 Incubated	120 V, 60 Hz	M1282-0000	M1282-0010
44R Incubated/Refrigerated	120 V, 60 Hz	M1282-0004	M1282-0014
Factory installed options			
Photosynthetic light bank (for 44R Model only)		M1282-9922	
12-port gassing manifold		M1282-0291	
Humidity monitor		M1282-5011	
UV germicidal light (for 44R Model only)		M1282-9921	
Remote alarm		M1282-8038	

Shaker does not include 18" x 18" platforms which must be ordered separately.

Ordering information

Description	Clamp	Catalog No.
Interchangeable 30" x 18" aluminum platforms for Innova 44/44R. (Not interchangeable with other 30" x 18" platforms). For a complete list of flask clamps and platform attachments, see pages 28–29.		
Universal platform, (can be used with sticky pad/tape)	—	M1282-9904
125 mL Erlenmeyer flask dedicated platform	60	M1282-9905
250 mL Erlenmeyer flask dedicated platform	40	M1282-9906
500 mL Erlenmeyer flask dedicated platform	24	M1282-9907
1 L Erlenmeyer flask dedicated platform	15	M1282-9908
2 L Erlenmeyer flask dedicated platform	12	M1282-9909
2.8 L Fernbach flask dedicated platform	6	M1282-9910
4 L Erlenmeyer flask dedicated platform	6	M1282-9911
Sticky pad platform (pads sold separately)	—	M1282-9913
Heavy duty 3/8" universal platform, 30" x 18", aluminum plate. For a complete list of flask clamps and platform attachments, see pages 28–29. Heavy-duty platforms are recommended for shaking full loads of flasks, 1 L and larger, containing more than 20% volume or with baffles.		
Universal platform	—	M1282-9915
1 L Erlenmeyer flask dedicated platform	15	M1282-9925
2 L Erlenmeyer flask dedicated platform	12	M1282-9926
2.8 L Fernbach flask dedicated platform	6	M1282-9927
4 L Erlenmeyer flask dedicated platform	6	M1282-9928

Ordering information, optional accessories

Description	Catalog No.
Riser bases , increases the height of the shaker for easier access	
4" base riser, short	M1282-0600
12" base riser, medium	M1282-0800
16" base riser, tall	M1282-0700
Stacking kit , bolts together shakers for secure mounting	
Stacking kit, for stacking one additional 44 or 44R	M1282-0500

I Series incubator shakers

Description

I Series biological shakers come in 3 sizes: benchtop, console, and space-saving stackable models, each offered with incubation only or incubation and refrigeration. All feature New Brunswick's triple-eccentric counterbalanced shaking mechanism for uniform motion, and years of quiet, dependable operation. Microprocessor controls with digital display enable easy operation and accurate setpoint regulation. A large assortment of platforms, clamps, test tube holders and other accessories allow configuration to meet your exact needs.

124 benchtop incubator shakers and I24R with added refrigeration



Product features

- **Microprocessor controls** precisely regulate temperature, speed and running time
- **User-friendly keypad** with large LED display is clearly visible and easy to set
- **Audible and visual alarms** alert you to setpoint deviations or end of study
- **A wide selection of interchangeable platforms** accommodate varying size clamps
- **Accepts a wide variety of flasks** up to 2.8 L in size
- **Provides the ability to calibrate the speed and temperature** directly through the keypad

Description

Compact shakers fit on your bench. A large clear lid enables easy viewing of your culture media.

Technical specifications

Description	I24	I24R
Platform size (W x D)	18 x 18 in	
Temperature range	Ambient +5 °C to 60 °C	15 °C below ambient to 60 °C
Speed (rpm)	25 to 500	
Orbit	3/4" and 1"	
Dimensions (W x D x H)	22 x 30 x 24 in	
Net weight	135 lb	180 lb

I24 stackable incubator shakers and I24R with added refrigeration

Ordering information

Model	Power supply	Catalog No. 3/4" orbit	Catalog No. 1" orbit
I24 Incubated	120 V, 60 Hz	M1344-0000	M1344-0010
I24R Incubated/Refrigerated	120 V, 60 Hz	M1344-0004	M1344-0014

Shaker does not include platform which must be ordered separately.

Ordering information

Description	Clamps	Catalog No.
I24 and I24R interchangeable platforms.		
Clamps and accessories sold separately. See pages 28–29.		
Universal platform	–	M1250-9902
Utility tray with non-skid surface	–	M1194-9910
Sticky pad platform (pads sold separately)	–	M1250-9903
50 mL Erlenmeyer flask dedicated platform	64	M1194-9903
125 mL Erlenmeyer flask dedicated platform	34	M1194-9904
250 mL Erlenmeyer flask dedicated platform	25	M1194-9905
500 mL Erlenmeyer flask dedicated platform	16	M1194-9906
1 L Erlenmeyer flask dedicated platform	9	M1194-9907
2 L Erlenmeyer flask dedicated platform	5	M1194-9908
2.8 L Fernbach flask dedicated platform	4	M1233-9932

I26 stackable incubator shakers and I26R with added refrigeration



Stacks up to 3 shakers. 2 shakers shown on a medium base

Product features

- Advanced features, including triple-eccentric drive, at an economical price
- Stack up to 3 units for maximum capacity while taking up minimal space
- Large LED display can be easily seen from across the room
- Accepts flasks up to 2.8 L

Description

Stackable, incubated I26 and incubated/refrigerated Model I26R shakers feature New Brunswick's triple-eccentric drive for uniform motion and dependable operation. Based on the design concepts of the Innova® shakers, the I26 and I26R offer excellent performance at a value price.



Universal platform shown with clamps, test tube racks and sticky tape.

Technical specifications

Description	I26	I26R
Platform size (W x D)	30 x 18 in	
Temperature range	Ambient + 5°C to 60°C	15°C below ambient to 60°C
Temperature uniformity	+/-0.25°C at 37°C	
Speed (rpm)	25 to 400	
1" orbit	25 to 400	
Innova control programmer		
Timer	0.1 to 99.9 hours + continuous operation	
Memory	Non volatile with automatic power failure restart	
Dimensions (W x D x H)	50.5 x 30.3 x 27.6 in (open door requires additional 19.1 in depth)	
Net weight	370 lb	410 lb



Dedicated platform

I26 stackable incubator shakers and I26R with added refrigeration

Ordering information

Model	Power supply	Catalog No. 1" orbit
I26 Incubated	120 V, 60 Hz	M1324-0000
I26R Incubated/ Refrigerated	120 V, 60 Hz	M1324-0004

Shaker does not include platform which must be ordered separately.

Ordering information

Description	Clamps 1 Shaker	Clamps 2 Shaker	Clamps 3 Shaker	Catalog No.
I26 and I26R interchangeable platforms, slide-out, 30" x 18" aluminum. (Platforms are not interchangeable with other 30" x 18" platforms). Clamps and accessories sold separately. See pages 28–29.				
Universal platform	—	—	—	M1324-9904
125 mL Erlenmeyer flask dedicated platform	60	120	180	M1324-9905
250 mL Erlenmeyer flask dedicated platform	40	80	120	M1324-9906
500 mL Erlenmeyer flask dedicated platform	24	48	72	M1324-9907
1 L Erlenmeyer flask dedicated platform	15	30	45	M1324-9908
2 L Erlenmeyer flask dedicated platform	12	24	36	M1324-9909
2.8 L Fernbach flask dedicated platform	6	12	18	M1324-9910
Sticky pad platform, (sticky pads sold separately)	—	—	—	M1324-9911

Ordering information, optional accessories

Description	Catalog No.
Riser bases , increases the height of the shaker for easier access	
4" base riser, short	M1324-0600
13" base riser, medium	M1324-0800
17" base riser, tall	M1324-0700
Stacking kit , bolts together shakers for secure mounting	
Stacking kit, for stacking one additional I26 or I26R	M1324-0500

I2500 incubated, I2500KC incubated/refrigerated, and I2500KC with a programmable timer



Product features

- Large capacity console style incubated shakers feature a 1" orbit and accepts flasks up to 6 L in volume
- Choose incubated, incubated refrigerated and incubated/refrigerated with a dual temperature timer and on/off agitation cyclers
- Includes a foot pedal for hands free opening of the lid
- Large viewing window to check cultures without opening the lid
- Ability to calibrate the speed and temperature via the key pad

Description

I2500 Series shakers are ideal for large-load requirements. This floor-mounted shaker accepts up to 6 L flasks, and features easy-open lid with foot-pedal release for hands-free operation.

Technical specifications

Description	I2500	I2500KC
Platform size (W x D)	30 x 18 in	
Temperature range	Ambient +7 °C to 60 °C	15 °C below ambient to 60 °C
Temperature uniformity	+/-0.25 °C at 37 °C	
Speed (rpm)	25 to 500	
Orbit	1"	
Dimensions (W x D x H) ¹	45 x 28 x 37 in	
Net weight	410 lb	415 lb

¹When using 1 unit on the floor, height is 27"

I2500 Incubated, I2500KC Incubated/Refrigerated, and I2500KC with a Programmable Timer

Ordering information

Model	Power supply	Catalog No. 1" orbit
I2500 Incubated	120 V, 60 Hz	M1284-0000
I2500 KC Incubated/Refrigerated	120 V, 60 Hz	M1284-1010
I2500 KC Incubated/Refrigerated with Programmable Timer	120 V, 60 Hz	M1284-1014

Shaker does not include platform which must be ordered separately.

Ordering information

Description	Clamps	Catalog No.
I2500 Series interchangeable platforms		
Clamps and accessories sold separately. See pages 28–29.		
Universal platform, aluminum	–	M1250-9920
Utility tray with non-skid surface	–	AG-00
Sticky pad platform, (sticky pads sold separately)	–	M1250-9904
50 mL Erlenmeyer flask dedicated platform	108	M1191-9908
125 mL Erlenmeyer flask dedicated platform	60	M1191-9909
250 mL Erlenmeyer flask dedicated platform	40	M1191-9910
500 mL Erlenmeyer flask dedicated platform	24	M1191-9911
1 L Erlenmeyer flask dedicated platform	15	AG-1
2 L Erlenmeyer flask dedicated platform	12	AG-2
2.8 L Fernbach flask dedicated platform	6	AG-28
4 L Erlenmeyer flask dedicated platform	6	AG-4
6 L Erlenmeyer flask dedicated platform	4	AG-6
Microplate platform holds 105 standard or 21 deepwell plates	–	M1243-2500

Excella® E24 benchtop incubator shakers and E24R with added refrigeration



Product features

- Heavy-duty counterbalanced drive provides long life and quiet and dependable operation under moderate loads
- Large 18" x 18" accessory platform (sold separately) accommodates flasks up to 2.8 L
- Microprocessor controls enable precise settings of speed and incubation temperature
- Unique acceleration/deceleration circuitry prevents sudden starts and stops protecting your cells
- Open lid cut off switch immediately stops shaking when lid is open
- Clear large lid provides excellent visibility minimizing the need to open the lid

Description

The benchtop Excella E24 (incubated) and E24R (incubated/refrigerated) shaker provides superior performance and advanced features at an affordable price. A wide variety of platforms, clamps and test tube racks provide for virtually unlimited flexibility.

Technical specifications

Description	Excella E24	Excella E24R
Platform size (W x D)	18 x 18 in	
Temperature range	Ambient +7 °C to 60 °C	15 °C below ambient to 60 °C
Temperature uniformity	+/-0.25 °C at 37 °C	
Speed (rpm)	50 to 400	
Orbit	3/4"	
Dimensions (W x D x H)	22 x 30 x 24 in (open lid requires additional 21" height)	
Net weight	133 lb	175 lb

Excella® E24 benchtop incubator shakers and E24R with added refrigeration

Ordering information

Model	Power supply	Catalog No. 0.75" orbit
E24 Incubated	120 V, 60 Hz	M1352-0000
E24R Incubated/ Refrigerated	120 V, 60 Hz	M1352-0004

Shaker does not include 18" x 18" platforms which must be ordered separately.

Ordering information

Description	Clamps	Catalog No.
Excella E24 and E24R interchangeable platforms, 18" x 18" phenolic resin unless otherwise stated.		
Clamps and accessories sold separately. See pages 28–29.		
Universal platform, aluminum	—	M1250-9902
Drip pan for universal platform M1250-9902	—	M1250-9906
Utility carrier holds glassware between rubber-cushioned cross bars	—	M1194-9909
Rod kit for utility carrier (one additional rod)	—	M1194-9923
Utility tray with non-skid surface	—	M1194-9910
50 mL Erlenmeyer flask dedicated platform	64	M1194-9903
125 mL Erlenmeyer flask dedicated platform	34	M1194-9904
250 mL Erlenmeyer flask dedicated platform	25	M1194-9905
500 mL Erlenmeyer flask dedicated platform	16	M1194-9906
1 L Erlenmeyer flask dedicated platform	9	M1194-9907
2 L Erlenmeyer flask dedicated platform	5	M1194-9908
2.8 L Fernbach flask dedicated platform	4	M1233-9932
Quick-change platform kit, enables platform attachment without tools	—	M1192-9901
Sticky pad platform, (sticky pads sold separately)	—	M1250-9903
Spare parts kit, E24 and E24R	—	M1352-6000

Excella® E25 console incubator shakers and E25R with added refrigeration



Product features

- Heavy-duty counterbalanced drive provides long life and quiet and dependable operation under moderate loads
- Large 30" x 18" accessory platform (sold separately) accepts flasks up to 6 L
- Easy-open lid
- Large insulated viewing window in the lid allows for clear viewing of the samples without opening the chamber
- Microprocessor controls enable precise setting of speed and incubation temperature
- RS-232 provided for data logging

Description

The large capacity console Excella 25 (Incubated) and Excella 25R (Incubated/refrigerated) shaker provides superior performance, large capacity and advanced features at an affordable price. A wide variety of platforms, clamps and test tube racks provide for virtually unlimited flexibility. The microprocessor controls precisely control temperature and shaking speed and the feedback control and fans provide for rapid temperature recovery when lid is open and accurate and uniform temperatures.

Technical specifications

Description	Excella E25	Excella E25R
Platform size (W x D)	30 x 18 in	
Temperature range	Ambient +7 °C to 60 °C	15 °C below ambient to 60 °C
Temperature uniformity	+/-0.25 °C at 37 °C	
Speed (rpm)	50 to 400	
Orbit	1"	
Dimensions (W x D x H)	50 x 30.5 x 41.7 in (open door requires additional 23.3" height)	
Net weight	367 lb	431 lb

Excella® E25 console incubator shakers and E25R with added refrigeration

Ordering information

Model	Power supply	Catalog No. 1" orbit
E25 Incubated	120 V, 60 Hz	M1353-0000
E25R Incubated/ Refrigerated	120 V, 60 Hz	M1353-0004

Shaker does not include 30" x 18" platforms which must be ordered separately.

Ordering information

Description	Clamps	Catalog No.
Excella E25 and E25R interchangeable platforms, 30" x 18" aluminum. Clamps and accessories sold separately. See pages 28–29.		
Universal platform	—	M1250-9920
Utility tray with non-skid rubber surface	—	AG-00
50 mL Erlenmeyer flask dedicated platform	108	M1191-9908
125 mL Erlenmeyer flask dedicated platform	60	M1191-9909
250 mL Erlenmeyer flask dedicated platform	40	M1191-9910
500 mL Erlenmeyer flask dedicated platform	24	M1191-9911
1 L Erlenmeyer flask dedicated platform	15	AG-1
2 L Erlenmeyer flask dedicated platform	12	AG-2
2.8 L Fernbach flask dedicated platform	6	AG-28
4 L Erlenmeyer flask dedicated platform	6	AG-4
6 L Erlenmeyer flask dedicated platform	4	AG-6
Platform for sticky pad, (sticky pads sold separately)	—	M1250-9904
Microplate platform holds 105 standard or 21 deepwell plates	—	M1243-2500

Clamps and accessories for universal platforms

Model	41	40/40R	42/42R	
		I24/I24R, E24/E24R		
Accessory				
10 mL Erlenmeyer flask clamp	60	109	109	
25 mL Erlenmeyer flask clamp	60	64	64	
50 mL Erlenmeyer flask clamp with spring retainer	60	45	45	
125 mL Erlenmeyer flask clamp with spring retainer	20	21	21	
250 mL Erlenmeyer flask clamp with spring retainer	16	18	18	
500 mL Erlenmeyer flask clamp with spring retainer	12	14	14	
1 L Erlenmeyer flask clamp	10	8	8	
2 L Erlenmeyer flask clamp	4	5	5	
2 L Lauber Thompson clamp	4	5	5	
2.8 L Fernbach clamp	3	4	4	
4 L Erlenmeyer flask clamp	3	–	4	
5 L Erlenmeyer flask clamp		–	4	
6 L Erlenmeyer flask clamp		–	2	
Microplate rack (stack), holds 10 microplates		8	8	
Microplate rack (1 layer)		2	2	
Small test tube rack		5	5	
Medium test tube rack		5	5	
Large test tube rack		4	4	
Platform size, inches	24 x 14	18 x 18	18 x 18	

¹Less when used with optional photosynthetic lights. ²Using sticky tape-less capacity with clamps.

Small racks		
Diameter	Tubes/rack	Catalog No.
8–11 mm	48	M1289-0001
12–15 mm	34	M1289-0002
15–18 mm	24	M1289-0003
18–21 mm	18	M1289-0004
22–26 mm	13	M1289-0005
26–30 mm	12	M1289-0006

Medium racks		
Diameter	Tubes/rack	Catalog No.
8–11 mm	60	M1289-0010
12–15 mm	44	M1289-0020
15–18 mm	31	M1289-0030
18–21 mm	23	M1289-0040
22–26 mm	16	M1289-0050
26–30 mm	16	M1289-0060

Large racks		
Diameter	Tubes/rack	Catalog No.
8–11 mm	80	M1289-0100
12–15 mm	60	M1289-0200
15–18 mm	42	M1289-0300
18–21 mm	30	M1289-0400
22–26 mm	22	M1289-0500
26–30 mm	20	M1289-0600

Ordering information

Description	Catalog No.
Sticky tape, 16.4" x 1.6"	M1250-9600
Sticky pad, 8" x 8"	M1250-9700
Sticky pad adapters, 18" x 6", set of 2	M1250-9504
Angled test tube rack holder	TTR-210
Spacer for TTR-210	TTR-215
1 L media bottle clamp	ACSB-1000S

Clamps and accessories for universal platforms

	43/43R E25/ E25R	44/44R	I26/I26R	I2500/I2500KC	Catalog No.
	183	187	187	183	ACE-10S
	92	93	93	92	M1190-9004
	92	91	93	92	M1190-9000
	39	39	39	39	M1190-9001
	30	30	30	30	M1190-9002
	18	24	24	18	M1190-9003
	12	14	12	12	ACE-1000S
	8	8	8	8	ACE-2000S
	8	8	8	8	M1190-9005
	6	6	6	6	ACFE-2800S
	6	6	–	6	ACE-4000S
	6 ¹	6 ^{1,2}	–	6 ¹	ACE-5000S
	4 ¹	–	–	4 ¹	ACE-6000S
	16	16	16	16	M1289-0700
	4	4	4	4	TTR-221
	9	9	9	9	see below
	9	9	9	9	see below
	7	7	7	7	see below
	30 x 18	30 x 18	30 x 18	30 x 18	



Sticky pad (shown)/sticky tape

Sticky tape and sticky pad can be used instead of clamps for low-speed applications. Not for use in water bath shakers. Sticky pad requires an anodized aluminum surface.



Utility trays

Utility trays provide a non-slip surface for low-speed applications



Utility carriers

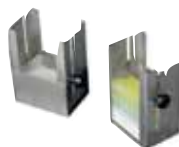
Utility carriers secure vessels between adjustable, cushioned rods



Universal platform shown with accessory clamps, test tube racks and sticky tape



Flask clamp, of one piece stainless steel, fitted with springs for stability at elevated speeds. Includes mounting screws.



Microplate racks



Test tube racks, small, medium and large









Dedicated platforms come with clamps of one size pre-installed

Shaker selection guide—open-air models

Open-air shakers	Innova®						
Balanced drive mechanism	Triple-eccentric with permanently lubricated ball bearings						
Motor type	Solid state, DC brushless motor						
Audible and visual alarms	Yes						
cETL, UL, CSA and CE marked	Yes						
Timer	0.1 – 99.9 hrs						
Warranty	3-years ¹						
(Images not to scale)							
Model	2000	2050	2100	2150	2300	2350	5000
Page	33	33	34	34	35	35	37
Accessories page	48	48	48	48	48	48	48
Platform size (W x D), inches	13 x 11	16 x 12	18 x 18	24 x 18	30 x 18	36 x 24	Up to Six 32.5 x 26.8
Benchtop (B) or Console (C)	B	B	B	B	B	B	C
Orbit diameter	3/4"	3/4"	3/4"	3/4"	1" or 2"	1" or 2"	2"
rpm range	25–500	25–500	25–500	25–500	25–500	25–500	25–350
rpm control	±1 rpm	±1 rpm	±1 rpm	±1 rpm	±1 rpm	±1 rpm	±1 rpm
Maximum capacity	Dedicated platform						
10 mL Erlenmeyer flasks	60	86	–	–	–	–	300 x 6 (1800)
25 mL Erlenmeyer flasks	32	48	–	–	–	–	248 x 6 (1488)
50 mL Erlenmeyer flasks	20	35	64	80	108	–	161 x 6 (966)
125 mL Erlenmeyer flasks	12	20	34	48	60	96	99 x 6 (594)
250 mL Erlenmeyer flasks	8	12	25	35	40	70	64 x 6 (384)
500 mL Erlenmeyer flasks	6	8	16	20	24	40	42 x 6 (252)
1 L Erlenmeyer flasks	–	6	9	12	15	24	23 x 6 (138)
2 L Erlenmeyer flasks	–	3	5	8	12	15	70
2.8 L Fernbach flasks	–	–	4	5	6	12	42
4 L Erlenmeyer flasks	–	–	4	4	6	12	18
5 L Erlenmeyer flasks	–	–	4	–	–	–	–
6 L Erlenmeyer flasks	–	–	–	4	4	6	16
Maximum capacity	Universal platform						
10 mL Erlenmeyer flasks	60	86	109	–	183	–	264 x 6 (1584)
25 mL Erlenmeyer flasks	20	32	64	–	92	–	143 x 6 (858)
50 mL Erlenmeyer flasks	15	32	45	63	92	–	143 x 6 (858)
125 mL Erlenmeyer flasks	11	16	21	35	39	75	72 x 6 (432)
250 mL Erlenmeyer flasks	6	10	18	24	30	50	42 x 6 (252)
500 mL Erlenmeyer flasks	4	8	14	20	18	30	33 x 6 (198)
1 L Erlenmeyer flasks	–	–	8	12	12	24	17 x 6 (102)
2 L Erlenmeyer flasks	–	–	5	6	8	15	12 x 6 (72)
2.8 L Fernbach flasks	–	–	4	5	6	12	8 x 6 (48)
4 L Erlenmeyer flasks	–	–	4	5	6	10	16
5 L Erlenmeyer flasks	–	–	4	4	6	10	12
6 L Erlenmeyer flasks	–	–	2	3	4	8	12
Temperature range (in °C) [A = Ambient]							
Automatic water level control							
Dimensions (W x D x H), inches	14 x 14.5 x 5.75	17 x 14.5 x 5.75	19 x 21.9 x 6.4	24 x 23.3 x 6.4	30 x 23.3 x 6.4	36 x 24 x 6.4	62 x 38 x 53
Net weight (lbs)	33	35	75	80	105	115	1554

¹3-years parts, 2-years labor. ²Half-size platforms also available.

Shaker selection guide—open-air models

Excella®					Water bath shakers				
Heavy-duty with permanently lubricated ball bearings					Triple-eccentric	Eccentric			
Solid state, DC brushless motor					DC brushless	Variable speed AC			
Yes					Yes	Yes			
Yes					CSA, CE	cETL			
0.1–99.9 hrs					0.1–99.9 hrs	0.1–99.9 hrs			
2-years					3-years ¹	2-years			
									
E1		E2		E5		E10		Innova 3100	C76
38		39		40		42		44	46
48		48		48		48		48	48
13 x 11		13 x 11		18 x 18		30 x 18		12 x 16.5	12 x 16.5
B		B		B		B		B	B
3/4"		3/4"		3/4"		1"		1/2"	1/2"
50–400		50–400		50–400		50–400		25–400	50–300
±2 rpm		±2 rpm		±2 rpm		±2 rpm			
Dedicated platform					Dedicated platform¹				
60		60		–		–		–	–
32		32		–		–		–	–
20		20		64		108		31	31
12		12		34		60		22	22
8		8		25		40		13	18
6		6		16		24		8	8
–		–		9		15		6	6
–		–		5		12		2	2
–		–		4		6		–	–
–		–		–		6		–	–
–		–		–		–		–	–
–		–		–		4		–	–
Universal platform					Universal platform				
60		60		109		183		59	59
20		20		64		92		35	35
15		15		45		92		18	18
11		11		21		39		18	18
6		6		18		30		8	8
4		4		14		18		6	6
–		–		8		12		4	4
–		–		5		8		2	2
–		–		4		6		–	–
–		–		4		6		–	–
–		–		4		6		–	–
–		–		2		4		–	–
					A+5 to 100		A+7 to 80		
					Yes		No		
15.8 x 17.9 x 8.5		15.8 x 17.9 x 8.5		20.5 x 17.9 x 8.5		30 x 27 x 8.5		28 x 27.5 x 14.5	21.4 x 26.9 x 18.5
35		35		85		93		115	115

Innova® 2000, 2100 and 2300 Series benchtop open-air shakers



Description

Low-profile shakers with triple-eccentric drive for uniform motion and microprocessor controls for accurate regulation of shaking speed, 25–500 rpm (less with baffled flasks). Includes audible and visual alarms, timer (0–99.9 hrs) with continuous operation or automatic shut-off at the end of the study. Models 2000, 2100 and 2300 provide for small, intermediate and large-capacity shaking, respectively. Models 2050, 2150 and 2350 come with additional stabilizing feet and/or counterweight to balance larger loads on oversized platforms.

Technical specifications

Model No.	Innova 2000	Innova 2050	Innova 2100	Innova 2150	Innova 2300	Innova 2350
Page	33	33	34	34	35	35
Platform size (in)	13 x 11	16 x 12	18 x 18	24 x 18	30 x 18	36 x 24
Capacity/ flask size ¹	6 x 500 mL	3 x 2 L	5 x 2 L	8 x 2 L	4 x 6 L	6 x 6 L
Orbit (in)	0.75	0.75	0.75	0.75	1 or 2	1 or 2
Overall dimensions, W x D x H (in)	14 x 14.5 x 5.75	17 x 14.5 x 5.75	19 x 21.9 x 6.4	24 x 23.3 x 6.4	30 x 22.3 x 6.4	36 x 24 x 6.4
Net weight (lbs)	33	35	75	80	105	115

¹Indicates number of largest flask size with dedicated platform. Universal platform capacity may be less.

Description

Dependable operation is due in large part to the New Brunswick triple-eccentric counterbalanced drive. Other shaker manufacturers may offer triple-eccentric drives in their shakers. But only New Brunswick offers a broad-based cast-iron support mechanism—the most stable in the industry—properly sized to each shaker and specifically designed to support high-speed applications and heavy workloads.

Our **Excella® Shaker** line provides excellent performance and value for less demanding applications. We also offer the I26 stackable incubator shaker with triple-eccentric drive, high temperature water bath shakers, as well as a wide range of platforms and accessories.

Product features

- Components are fabricated to exacting specifications. Drive shafts, for example, are machined to tolerances of .0002", ensuring stable vibration-free operation even when operated at speeds up to 500 rpm
- Ultimate precision is ensured as **each and every triple-eccentric mechanism is checked and measured using a Computer Aided Measurement (CAM) System.** They are NOT batch tested.
- With the highest quality materials, superior design and precision fabrication, we guarantee our shakers will provide worry-free operation for many years to come



New Brunswick's often-imitated but never duplicated heavy-duty, counterbalanced triple-eccentric drive ensures uniform motion is imparted to every flask, regardless of position on the platform. Heavy-duty construction allows us to guarantee that our shakers will perform to our specifications, even when fully loaded and operating at top speed.

Innova® 2000 and 2050 Series benchtop open-air shakers



Innova 2000



Innova 2050

Ordering information

Description	Clamps	Catalog No.
Innova 2000 , 120 V, 50/60 Hz (platform sold separately)		M1190-0000
Innova 2000 interchangeable platforms and accessories , 13" x 11" stainless steel. Clamps and accessories sold separately. See pages 48–49.		
Universal platform	–	M1001-0240
Utility carrier holds a variety of glassware between rubber-cushioned cross bars	–	AG2-UT
Utility tray with non-skid rubber surface	–	AG2-00
Rod kit for utility carrier (one additional rod)	–	M1001-9920
10 mL Erlenmeyer flask dedicated platform	60	AG2-10
25 mL Erlenmeyer flask dedicated platform	32	M1190-9919
50 mL Erlenmeyer flask dedicated platform	20	M1190-9915
125 mL Erlenmeyer flask dedicated platform	12	M1190-9916
250 mL Erlenmeyer flask dedicated platform	8	M1190-9917
500 mL Erlenmeyer flask dedicated platform	6	M1190-9918
Capacity upgrade kit, converts Model 2000 to a Model 2050	–	M1190-9910
Temperature and speed monitoring kit for recording on an external chart recorder	–	M1190-9909

Ordering information

Description	Clamps	Catalog No.
Innova 2050 , 120 V, 50/60 Hz (platform sold separately)		M1190-0010
Innova 2050 interchangeable platforms , 16" x 12" stainless steel. Clamps and accessories sold separately. See pages 48–49.		
Universal platform	–	M1190-9900
Utility carrier holds a variety of glassware between rubber-cushioned cross bars	–	M1190-9907
Rod kit for utility carrier (one additional rod)	–	M1190-9920
Utility tray with non-skid rubber surface	–	M1190-9908
10 mL Erlenmeyer flask dedicated platform	86	M1190-9901
25 mL Erlenmeyer flask dedicated platform	48	M1190-9902
50 mL Erlenmeyer flask dedicated platform	35	M1190-9903
125 mL Erlenmeyer flask dedicated platform	20	M1190-9904
250 mL Erlenmeyer flask dedicated platform	12	M1190-9905
500 mL Erlenmeyer flask dedicated platform	8	M1190-9906
1 L Erlenmeyer flask dedicated platform	6	M1190-9911

Innova® 2100 and 2150 Series benchtop open-air shakers



Innova 2100



Innova 2150 with stabilizing feet and larger platform for increased capacity

Ordering information

Description	Clamps	Catalog No.
Innova 2100 , 120 V, 50–60 Hz (platform sold separately)		M1194-0000
Innova 2100 interchangeable platforms and accessories , 18" x 18" phenolic resin unless otherwise stated. Clamps and accessories sold separately. See pages 48–49.		
Universal platform, aluminum	–	M1250-9902
Drip pan to catch accidental spills for use with universal platform M1250-9902	–	M1250-9906
Utility carrier holds a variety of glassware between rubber-cushioned cross bars	–	M1194-9909
Rod kit for utility carrier (one additional rod)	–	M1194-9923
Utility tray with non-skid rubber surface	–	M1194-9910
50 mL Erlenmeyer flask dedicated platform	64	M1194-9903
125 mL Erlenmeyer flask dedicated platform	34	M1194-9904
250 mL Erlenmeyer flask dedicated platform	25	M1194-9905
500 mL Erlenmeyer flask dedicated platform	16	M1194-9906
1 L Erlenmeyer flask dedicated platform	9	M1194-9907
2 L Erlenmeyer flask dedicated platform	5	M1194-9908
2.8 L Fernbach flask dedicated platform	4	M1233-9932
Sticky pad platform (sticky pad sold separately)	–	M1250-9903
Capacity upgrade kit to convert a Model 2100 to a Model 2150	–	M1194-9926
Quick-change platform kit, enables platform attachment without tools	–	M1192-9901
Temperature and speed monitoring kit for recording on an external chart recorder. For Models 2100, 2150, 2300 and 2350 shakers.	–	M1194-9924

Ordering information

Description	Clamps	Catalog No.
Innova 2150 , 120 V, 50–60 Hz (platform sold separately)		M1194-0010
Innova 2150 interchangeable platforms and accessories , 24" x 18" phenolic resin. Clamps and accessories sold separately. See pages 48–49.		
Universal platform	–	M1194-9912
Utility carrier holds a variety of glassware between rubber-cushioned cross bars	–	M1194-9921
Rod kit for utility carrier (one additional rod)	–	M1194-9925
Utility tray with non-skid rubber surface for low-speed applications	–	M1194-9922
50 mL Erlenmeyer flask dedicated platform	80	M1194-9915
125 mL Erlenmeyer flask dedicated platform	48	M1194-9916
250 mL Erlenmeyer flask dedicated platform	35	M1194-9917
500 mL Erlenmeyer flask dedicated platform	20	M1194-9918
1 L Erlenmeyer flask dedicated platform	12	M1194-9919
2 L Erlenmeyer flask dedicated platform	8	M1194-9920
Temperature and speed monitoring kit for recording on an external chart recorder. For Models 2100, 2150, 2300 and 2350 shakers.	–	M1194-9924
Quick-change platform kit, enables platform attachment without tools	–	M1194-9927

Innova® 2300 and 2350 Series benchtop open-air shakers



Innova 2300



Innova 2350 with stabilizing feet and larger platform for increased capacity

Ordering information

Description	Clamps	Catalog No.
Innova 2300 , 1" orbit, 120 V, 50–60 Hz (platform sold separately)		M1191-0000
Innova 2300 , 2" orbit, 120 V, 50–60 Hz (platform sold separately)		M1191-0020
Innova 2300 interchangeable platforms and accessories , 30" x 18" aluminum. Clamps and accessories sold separately. See pages 48–49.		
Universal platform	—	M1250-9920
Drip pan to catch accidental spills for use with universal platform, M1250-9920	—	M1250-9921
Utility tray with non-skid rubber surface for low-speed applications	—	AG-00
50 mL Erlenmeyer flask dedicated platform	108	M1191-9908
125 mL Erlenmeyer flask dedicated platform	60	M1191-9909
250 mL Erlenmeyer flask dedicated platform	40	M1191-9910
500 mL Erlenmeyer flask dedicated platform	24	M1191-9911
1 L Erlenmeyer flask dedicated platform	15	AG-1
2 L Erlenmeyer flask dedicated platform	12	AG-2
4 L Erlenmeyer flask dedicated platform	6	AG-4
6 L Erlenmeyer flask dedicated platform	4	AG-6
2.8 L Fernbach flask dedicated platform	6	AG-28
Sticky pad platform (sticky pad sold separately)	—	M1250-9904
Capacity upgrade kit to convert a Model 2300 to a Model 2350	—	M1191-9905
Quick-change platform kit, enables platform attachment without tools	—	M1191-9904
Temperature and speed monitoring kit for recording on an external chart recorder. For Models 2100, 2150, 2300 and 2350 shakers.	—	M1194-9924
Microplate platform holds 105 standard or 21 deepwell plates	—	M1243-2500

Ordering information

Description	Clamps	Catalog No.
Innova 2350 , 1" orbit, 120 V, 50–60 Hz (platform sold separately)		M1191-0010
Innova 2350 , 2" orbit, 120 V, 50–60 Hz (platform sold separately)		M1191-0030
Innova 2350 interchangeable platforms and accessories , 36" x 24" marine plywood unless otherwise stated. Clamps and accessories sold separately. See pages 48–49.		
Universal platform	—	PTL-386
Universal platform, aluminum	—	PTL-393
Utility tray with non-skid rubber surface	—	AG-21-00
125 mL Erlenmeyer flask dedicated platform	96	M1191-9912
250 mL Erlenmeyer flask dedicated platform	70	M1191-9913
500 mL Erlenmeyer flask dedicated platform	40	M1191-9914
Temperature and speed monitoring kit for recording on external recorder. For Models, 2100, 2150, 2300 and 2350 shakers.	—	M1194-9924

Innova® 5050/5051 racking systems for Innova 2300 shakers



Innova 5050 and 5051 Extension Racks shown.
Shakers sold separately.

Product features

- **Each unit includes an electrical strip** for powering the shakers. Shakers must be ordered separately. See page 35 for Innova 2300 shaker and platform ordering information.
- **Maximum speed**—400 rpm for 1" orbit, and 300 rpm for 2" orbit shakers. See chart below for rack capacities.
- **Overall dimensions 5050 or 5051**—
W x D x H: 39 x 27 x 72 in
- **Net weight**—500 lbs. (227 kg)

Description

Model 5050 consists of a sturdy, stainless-steel rack to hold up to 4 Innova 2300 shakers. Innova 5051 rack extension can be added to support an additional 4 shakers, bringing the total number to 8 Innova 2300 shakers.

Ordering information

Model	Description	Power supply	Catalog No.
Innova 5050 and 5051	5050 Rack System	120 V, 50/60 Hz	M1232-0100
	5051 Rack Extension	120 V, 50/60 Hz	M1232-0110 ¹

Technical specifications

Flask size	Max. shakers per rack	Max. flasks with Innova 2300	Max. flasks with Innova 5050 Rack	Max. flasks with Innova 5051 Extension
50 mL	4	108	432	864
125 mL	4	60	240	480
250 mL	4	40	160	320
500 mL	4	24	96	192
1 L	3	15	45	90
2 L ²	3	12	36	72

¹ Must be used with Model 5050 rack system. ² Larger flasks can be used by removing one or more adjustable-height shelves.

Innova® 5000 multi-tier shaker—an industrial workhorse



Simultaneously agitate hundreds of samples on up to 6 accessory platforms.

Product features

- **Speed:** 25 to 350 rpm (less for baffled flasks)
- **Orbit:** 2" counterbalanced shaker provides uniform agitation to all samples without being bolted to the floor. Cantilevered design provides unobstructed access to all glassware.
- **6 removable platforms**—32.5 x 26.75 inches accommodate flasks 10 mL to 6 L. (Platforms sold separately.) Digital display indicates speed, setpoint, running time and alarm conditions.
- **Overall dimensions**—W x D x H: 62 x 38 x 53 in
- **Net weight:** 1,410 lbs

Description

Culture hundreds of samples on this industrial workhorse.

Ordering information

Model	Power supply	Catalog No.
Innova 5000	120 V, 50/60 Hz	M1196-0000
	220 V, 50/60 Hz	M1196-0002

Ordering information

Description	No. of flasks per platform	No. of flasks per machine	Catalog No.
Clamps and accessories sold separately. See pages 48–49.			
Universal platform (each)	—	—	M1196-9447
125 mL Erlenmeyer flask dedicated platform	99	594	M1196-9900
250 mL Erlenmeyer flask dedicated platform	64	384	M1196-9901
500 mL Erlenmeyer flask dedicated platform	42	252	M1196-9902
1 L Erlenmeyer flask dedicated platform	23	138	M1196-9903
2 L Erlenmeyer flask dedicated platform	14	70	M1196-9904 ¹
2.8 L Fernbach flask dedicated platform	9	54	M1196-9905 ¹
4 L Erlenmeyer flask dedicated platform	9	18	M1196-9906 ²
6 L Erlenmeyer flask dedicated platform	8	16	M1196-9907 ²

¹When used on bottom tier, can only use front half of platform. ²For use on top tier only.

Excella® shakers—excellent performance and value

Description

These biological shakers from New Brunswick Scientific are offered in 8 models to suit a wide variety of culturing applications. Excella shakers combine sleek looks, microprocessor controls and heavy-duty counterbalanced drives to provide years of continuous, quiet operation. User-friendly keypad and digital displays are provided on all models except the analog E2. Excella shakers are available with a large selection of accessories to accommodate a wide range of flasks, test tubes and general labware. Platforms are interchangeable with those used on current as well as earlier New Brunswick models. All Excella shakers meet ETL and CE standards.

Excella E1 analog-controlled compact open-air shakers



Product features

- Benchtop shakers for agitating test tubes and flasks up to 500 mL with analog control
- Heavy-duty, counterbalanced drive with DC brushless motor and permanently lubricated ball bearings provide a long life and is virtually maintenance-free
- Reference calibrations allow the shaker to be set manually for reproducible results from one run to the next

Technical specifications

Description	Excella E1
Platform size (W x D)	13 x 11 in
Controls	Analog dial
Speed (rpm)	50 to 400
Orbit	3/4"
Dimensions (W x D x H)	15.75 x 17.9 x 8.5 in
Net weight	35 lb

Description

Compact and economical E1 shakers easily fit your budget and your bench!

Excella E2 microprocessor controlled and E1 analog-controlled compact open-air shakers



Product features

- Benchtop shakers for agitating test tubes and flasks up to 500 mL with microprocessor control
- Acceleration circuit prevents sudden starts and stops to minimize splashing in Excella E2
- Heavy-duty, counterbalanced drive with DC brushless motor and permanently lubricated ball bearings provide a long life and is virtually maintenance-free

Technical specifications

Description	Excella E2
Platform size (W x D)	13 x 11 in
Controls	Digital LCD
Speed (rpm)	50 to 400
Orbit	3/4"
Timer	0.1 to 99.9 hrs, or continuous
Alarms	Audible and visual <ul style="list-style-type: none"> ● End of run ● Speed deviates +/-5 rpm from setpoint
Dimensions (W x D x H)	15.75 x 17.9 x 8.5 in
Net weight	35 lb

Description

Compact and economical E2 shakers easily fit your budget and your bench. E2 offers microprocessor control for precise setting of speed and running times.

Ordering information

Model	Power supply	Catalog No. 0.75" orbit
E2 Open-Air	120 V, 50/60 Hz	M1350-0000
E1 Open-Air	120 V, 50/60 Hz	M1354-0000

Shakers do not include 13" x 11" platforms which must be ordered separately.

Ordering information

Description	Clamps	Catalog No.
Excella E2 and E1 interchangeable platforms, 13" x 11" stainless steel. Clamps and accessories sold separately. See pages 48–49.		
Universal platform	—	M1001-0240
Utility carrier holds a variety of glassware between rubber-cushioned cross bars	—	AG2-UT
Utility tray with non-skid rubber surface	—	AG2-00
Rod kit for utility carrier (one additional rod)	—	M1001-9920
10 mL Erlenmeyer flask dedicated platform	60	AG2-10
25 mL Erlenmeyer flask dedicated platform	32	M1190-9919
50 mL Erlenmeyer flask dedicated platform	20	M1190-9915
125 mL Erlenmeyer flask dedicated platform	12	M1190-9916
250 mL Erlenmeyer flask dedicated platform	8	M1190-9917
500 mL Erlenmeyer flask dedicated platform	6	M1190-9918

Excella® E5 mid-sized benchtop open-air shakers



Product features

- Mid-sized shaker accommodates flasks as large as 2.8 L on a dedicated platform or flasks up to 6 L on a universal platform
- **Accessory universal platform** accommodates tubes, plates and flasks
- **Heavy-duty counterbalanced drive** with DC brushless motor and permanently lubricated ball bearings provides long life and is virtually maintenance free

Description

Microprocessor-controlled benchtop platform shakers for agitating test tubes and flasks up to 6 L.

Technical specifications

Description	Excella E5
Platform size (W x D)	18 x 18 in
Speed (rpm)	50 to 400
Orbit	3/4"
Timer	0.1 to 99.9 hrs
Alarms	Audible and visual <ul style="list-style-type: none"> ● End of run ● Speed deviates +/-5 rpm from setpoint
Dimensions (W x D x H)	20.5 x 17.9 x 8.5 in
Net weight	85 lb

Excella® E5 mid-sized benchtop open-air shakers

Ordering information

Model	Power supply	Catalog No. 0.75" orbit
E5 Open-Air	120 V, 50/60 Hz	M1355-0000

Shaker does not include 18" x 18" platforms which must be ordered separately.

Ordering information

Description	Clamps	Catalog No.
Excella E5 interchangeable platforms, 18" x 18" phenolic resin unless otherwise stated. Clamps and accessories sold separately. See pages 48–49.		
Universal platform, aluminum	—	M1250-9902
Drip pan to catch accidental spills for use with universal platform M1250-9902	—	M1250-9906
Utility carrier holds a variety of glassware between rubber-cushioned cross bars	—	M1194-9909
Rod kit for utility carrier (one additional rod)	—	M1194-9923
Utility tray with non-skid rubber surface	—	M1194-9910
50 mL Erlenmeyer flask dedicated platform	64	M1194-9903
125 mL Erlenmeyer flask dedicated platform	34	M1194-9904
250 mL Erlenmeyer flask dedicated platform	25	M1194-9905
500 mL Erlenmeyer flask dedicated platform	16	M1194-9906
1 L Erlenmeyer flask dedicated platform	9	M1194-9907
2 L Erlenmeyer flask dedicated platform	5	M1194-9908
2.8 L Fernbach flask dedicated platform	4	M1233-9932
Sticky pad platform, (sticky pads sold separately)	—	M1250-9903

Excella® E10 large-capacity benchtop open-air shakers



Product features

- Durable, large capacity shaker holds up to 4 6 L flasks
- Easy to program control panel and bright LED readout displays all important parameters
- **Heavy-duty, counterbalanced drive** with DC brushless motor and permanently lubricated ball bearings provide a long life and is virtually maintenance-free

Description

Large-capacity, microprocessor-controlled shakers with digital display.

Technical specifications

Description	Excella E10
Platform size (W x D)	30 x 18 in
Speed (rpm)	50 to 400
Orbit	1"
Timer	0.1 to 99.9 hrs
Alarms	Audible and visual <ul style="list-style-type: none"> ● End of run ● Speed deviates +/-5 rpm from setpoint
Dimensions (W x D x H)	30 x 27 x 8.5 in
Net weight	140 lb

Excella® E10 large-capacity benchtop open-air shakers

Ordering information

Model	Power supply	Catalog No. 1" orbit
E10 Open-Air	120 V, 50/60 Hz	M1351-0000

Shaker does not include 3" x 18" platforms which must be ordered separately.

Ordering information

Description	Clamps	Catalog No.
Excella E10 interchangeable platforms, 30" x 18" aluminum. Clamps and accessories sold separately. See pages 48–49.		
Universal platform	—	M1250-9920
Drip pan to catch accidental spills, for universal platform M1250-9920	—	M1250-9921
Utility tray with non-skid rubber surface	—	AG-00
50 mL Erlenmeyer flask dedicated platform	108	M1191-9908
125 mL Erlenmeyer flask dedicated platform	60	M1191-9909
250 mL Erlenmeyer flask dedicated platform	40	M1191-9910
500 mL Erlenmeyer flask dedicated platform	24	M1191-9911
1 L Erlenmeyer flask dedicated platform	15	AG-1
2 L Erlenmeyer flask dedicated platform	12	AG-2
2.8 L Fernbach flask dedicated platform	6	AG-28
4 L Erlenmeyer flask dedicated platform	6	AG-4
6 L Erlenmeyer flask dedicated platform	4	AG-6
Platform for sticky pad, (sticky pads sold separately)	—	M1250-9904
Microplate platform holds 105 standard or 21 deepwell plates	—	M1243-2500

Innova® 3100 high-temperature water bath shakers



For flasks up to 2 L

Product features

- Adjustable water-level control automatically replenishes evaporated water. Has drain, water-in and overflow lines.
- Acceleration circuit builds up speed slowly avoiding sudden stop/starts and unwanted splashing
- Deep bath with rounded corners and baffles allow elevated speeds with minimal splashing or turbulence
- Heat loss is minimized with use of optional gable covers
- Cooling coil optional for near-ambient and below ambient applications

Description

High-temperature water bath shakers for temperatures up to 100 °C. Large-capacity orbital shakers with microprocessor control of speed and temperature. One-piece stainless steel bath.



Half-size platforms with clamps already mounted, provide maximum capacity for shaking different sized flasks on a single water bath shaker.



For high-temperature applications up to 100 °C, choose the stainless steel gable cover.

Technical specifications

Description	Innova 3100
Platform size (W x D)	12 x 16.5 in
Temperature range	Ambient + 5 °C to 100 °C
Temperature uniformity	+/-0.25 °C at 37 °C
Speed (rpm)	
1/2" orbit	25 to 400
Innova control programmer	
Timer	0.1 to 99.9 hours + continuous operation
Memory	Non volatile with automatic power failure restart
Dimensions (W x D x H)	17 x 27.5 x 14.5 in
Net weight	115 lb



Optional Plexiglas® gable cover minimizes evaporation and speeds heat-up, in applications up to 60 °C.

Innova® 3100 high-temperature water bath shakers

Ordering information

Model	Power supply	Catalog No. 0.5" orbit
3100 Water Bath (platform sold separately)	120 V, 50/60 Hz 220/230 V, 50/60 Hz	M1231-0000 M1231-0002

Elevated temperatures attained with aid of a gable cover using bath liquid with a high boiling point to minimize evaporation.
For lower temperatures an optional cooling assembly is available.

Ordering information

Description	Clamps	Catalog No.
Innova 3100 interchangeable platforms, 12" x 16.5" stainless steel. Clamps and accessories sold separately. See pages 48–49.		
Universal platform	—	M1231-9930
50 mL Erlenmeyer flask dedicated platform	31	M1231-9933
125 mL Erlenmeyer flask dedicated platform	22	M1231-9934
250 mL Erlenmeyer flask dedicated platform	13	M1231-9935
500 mL Erlenmeyer flask dedicated platform	8	M1231-9936
1 L Erlenmeyer flask dedicated platform	6	M1231-9937
2 L Erlenmeyer flask dedicated platform	2	M1231-9938
Sub-platform for mounting dedicated half-size platforms containing flasks and test-tube racks. Sub-platform holds 2 half-size flask platforms or 4 racks.	—	M1231-9939
Gable cover, Plexiglas®, for temperatures ≤60 °C		M1231-2010
Gable cover, stainless steel		M1231-2000
Cooling coil, factory-installed		M1231-9920
Spare set of suspension arms		M1231-0730
Space-saving dolly, for under lab bench operation, 18" W x 28.25" L. Height, shaker on cart 20".		M1195-1020
Portable cart, 22.5" W x 32.25" L. Height, shaker on cart 42.5".		M1020-1220

Ordering information

Description	Half platforms per bath	Clamps per platform	Catalog No.
Innova 3100 half-size dedicated platforms, (half platforms require sub-platform listed above)			
50 mL Erlenmeyer flask half platform	2	13	AG7-50
125 mL Erlenmeyer flask half platform	2	8	AG7-125
250 mL Erlenmeyer flask half platform	2	5	AG7-250

Ordering information

Description	Racks per bath	Tubes per rack	Catalog No.
Innova 3100 test tube racks, (racks require sub-platform listed above)			
Rack for 13 mm tubes	4	60	AG7-TT13
Rack for 16 mm tubes	4	36	AG7-TT16
Rack for 20 mm tubes	4	29	AG7-TT20
Rack for 25 mm tubes	4	18	AG7-TT25

For additional options see pages 48–49.

C76 high-temperature water bath shakers



Shown with accessory Plexiglas® gable cover

Product features

- **High capacity shaking water bath** for all your critical incubations
- **1 piece seamless bath with rounded corners** ensures even heating and easy cleaning
- **Feedback control of temperature and agitation rate** for reproducible results
- **Holds up to two 2 L flasks**

Description

Microprocessor-controlled orbital shaker for applications up to 80 °C.



Deep-drawn round-cornered bath has no seams or crevices to simplify cleaning. Front and rear snap-in baffles, which minimize splashing, have been removed to show details.

Technical specifications

Description	C76
Platform size (W x D)	12 x 16.5 in
Temperature range	Ambient + 7 °C to 80 °C
Speed (rpm)	50 to 300
Orbit	1/2"
Timer	0.1 to 99.9 hours + continuous operation
Dimensions (W x D x H)	21.4 x 26.9 x 18.5 in
Net weight	115 lb

C76 high-temperature water bath shakers

Ordering information

Model	Power supply	Catalog No. 0.5" orbit
C76 Water Bath	120 V, 50/60 Hz	M1248-0002

Shaker does not include platform which must be ordered separately. See below. Elevated temperatures attained with aid of a gable cover using bath liquid with a high boiling point to minimize evaporation. For lower temperatures an optional cooling assembly is available.

Ordering information

Description	Clamps	Catalog No.
C76 interchangeable platforms and accessories, 12" x 16.5" stainless steel. Clamps and accessories sold separately. See pages 48–49.		
Universal platform	—	M1231-9930
50 mL Erlenmeyer flask dedicated platform	31	M1231-9933
125 mL Erlenmeyer flask dedicated platform	22	M1231-9934
250 mL Erlenmeyer flask dedicated platform	13	M1231-9935
500 mL Erlenmeyer flask dedicated platform	8	M1231-9936
1 L Erlenmeyer flask dedicated platform	6	M1231-9937
2 L Erlenmeyer flask dedicated platform	2	M1231-9938
Sub-platform for mounting half-size platforms containing flasks and test tube racks. Sub-platform holds 2 half-size flask platforms or 4 racks.	—	M1231-9939
Gable cover, stainless steel		M1231-2000
Gable cover, Plexiglas®, for temperatures ≤60 °C		M1231-2010
Cooling coil, factory-installed		M1231-9920
Spare set of arms for affixing platform to water bath		M1248-0730

Ordering information

Description	Half platforms per bath	Clamps per platform	Catalog No.
C76 half-size dedicated platforms, (half platforms require sub-platform listed above)			
50 mL Erlenmeyer flask half platform	2	13	AG7-50
125 mL Erlenmeyer flask half platform	2	8	AG7-125
250 mL Erlenmeyer flask half platform	2	5	AG7-250

Ordering information

Description	Racks per bath	Tubes per rack	Catalog No.
C76 test tube racks, (racks require sub-platform listed above)			
Rack for 13 mm tubes	4	60	AG7-TT13
Rack for 16 mm tubes	4	36	AG7-TT16
Rack for 20 mm tubes	4	29	AG7-TT20
Rack for 25 mm tubes	4	18	AG7-TT25

For additional options see pages 48–49.

Clamps and accessories for universal platforms—open-air shakers and water baths

Innova® models	2000	2050	2100	
Excella® models	E1,E2		E5	
Accessory				
10 mL Erlenmeyer flask clamp	60	86	109	
25 mL Erlenmeyer flask clamp	20	32	64	
50 mL Erlenmeyer flask clamp with spring retainer	15	32	45	
125 mL Erlenmeyer flask clamp with spring retainer	11	16	21	
250 mL Erlenmeyer flask clamp with spring retainer	6	10	18	
500 mL Erlenmeyer flask clamp with spring retainer	4	8	14	
1 L Erlenmeyer flask clamp	–	–	8	
2 L Erlenmeyer flask clamp	–	–	5	
2.8 L Fernbach clamp	–	–	4	
4 L Erlenmeyer flask clamp	–	–	4	
5 L Erlenmeyer flask clamp	–	–	2	
6 L Erlenmeyer flask clamp	–	–	2	
Microplate rack (stack)	3	6	8	
Microplate rack (1 layer)	–	–	2	
Small test tube rack	3	4	5	
Medium test tube rack	–	3	5	
Large test tube rack	–	–	4	
Platform size, inches	13 x 11	16 x 12	18 x 18	

Small racks

Diameter	Tubes/rack	Catalog No.
8–11 mm	48	M1289-0001
12–15 mm	34	M1289-0002
15–18 mm	24	M1289-0003
18–21 mm	18	M1289-0004
22–26 mm	13	M1289-0005
26–30 mm	12	M1289-0006

Medium racks

Diameter	Tubes/rack	Catalog No.
8–11 mm	60	M1289-0010
12–15 mm	44	M1289-0020
15–18 mm	31	M1289-0030
18–21 mm	23	M1289-0040
22–26 mm	16	M1289-0050
26–30 mm	16	M1289-0060

Large racks

Diameter	Tubes/rack	Catalog No.
8–11 mm	80	M1289-0100
12–15 mm	60	M1289-0200
15–18 mm	42	M1289-0300
18–21 mm	30	M1289-0400
22–26 mm	22	M1289-0500
26–30 mm	20	M1289-0600

Ordering information

Description	Catalog No.
Sticky tape, 16.4" x 1.6"	M1250-9600
Sticky pad, 8" x 8"	M1250-9700
Sticky pad adapters, 18" x 6", set of 2	M1250-9504
Angled test tube rack holder	TTR-210
Spacer for TTR-210	TTR-215
1 L media bottle clamp	ACSB-1000S

Clamps and accessories for universal platforms—open-air shakers and water baths

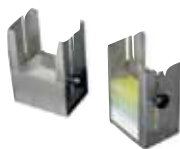
	2150	2300	2350	3100	Catalog No.
		E10		C76	
		183		59	ACE-10S
		92		35	M1190-9004
	63	92		18	M1190-9000
	35	39	75	18	M1190-9001
	24	30	50	8	M1190-9002
	20	18	30	6	M1190-9003
	12	12	24	4	ACE-1000S
	6	8	15	2	ACE-2000S
	5	6	12	–	ACFE-2800S
	5	6	10	–	ACE-4000S
	4	6	10	–	ACE-5000S
	3	4	8	–	ACE-6000S
	12	16	27	6	M1289-0700
	3	4	8	–	TTR-221
	8	9	18	4	see below
	7	9	13	3	see below
	6	7	12	–	see below
	24 x 18	30 x 18	36 x 24	12 x 16.5	



Universal platform shown with accessory clamps, test tube racks and sticky tape



Flask clamp, of one piece stainless steel, fitted with springs for stability at elevated speeds. Includes mounting screws.



Microplate racks



Test tube racks, small, medium and large



Dedicated platforms come with clamps of one size pre-installed



Sticky pad (shown)/sticky tape

Sticky tape and sticky pad can be used instead of clamps for low-speed applications. Not for use in water bath shakers. Sticky pad requires an anodized aluminum surface.



Utility trays

Utility trays provide a non-slip surface for low-speed applications



Utility carriers

Utility carriers secure vessels between adjustable, cushioned rods

New Brunswick fermentors and bioreactors

Description

For over 50 years, New Brunswick Scientific (NBS) has manufactured advanced fermentors and bioreactors for research and production. Engineered specifically for microbial and cell culture applications, these systems have been successfully used in the biomedical, pharmaceutical, environmental, food and cosmetics industries.

New Brunswick's BioFlo® fermentors are offered in 1–3,000 L capacities, and CelliGen® bioreactors in 1–650 L capacities, for producing cells and their by-products from virtually any cell line.

A wide range of support services are offered, including set-up assistance, training programs and service plans to ensure your on-going success. Uniquely, New Brunswick Scientific maintains in-house fermentation and cell culture laboratories to assist you with process development, scale-up, and contract production needs.

CelliGen cell culture bioreactors: single-use, autoclavable and sterilizable-in-place

Single-use cell culture systems



**Fibra-Cel®
Microcarrier Disks**



**CelliGen BLU
(5.0 and 14.0 L)**

Description

For research through production, 1–650 L.

New Brunswick Scientific manufactures a broad range of stirred-tank bioreactors for growth of mammalian, animal, plant, algal and insect cultures. All can perform batch, fed-batch and perfusion processes, and many are offered with specialized, interchangeable impellers including NBS' proprietary packed-bed basket and Cell Lift designs for high-yield production of secreted products. The CelliGen line ranges from the entry-level CelliGen 115—pre-programmed with both cell culture and fermentation operating modes to provide complete flexibility—to the SIP CelliGen Pro production systems designed for manufacturing in FDA-validated environments. For facilities seeking the rapid set-up and reduced labor of a single-use bioreactor, the new CelliGen BLU fits the bill.

Autoclavable cell culture bioreactors



**BioFlo/CelliGen 115
(1.3 to 14.0 L)**



**CelliGen 310
(2.5 to 14.0 L)**

Sterilizable-in-place cell culture systems



**CelliGen 510
(19.5 and 40.0 L)**



**CelliGen Pro
(75 to 300 L)**

BioFlo® fermentation systems: autoclavable and sterilizable-in-place

Description

For research through production, 1–3,000 L.

BioFlo fermentors are ideal for growth of *e.coli*, *pichia pastoris* and *streptomyces*, as well as traditional anaerobic and aerobic culture from recombinant microbial, yeast and fungal cells. Set-up, calibration and control of all NBS fermentors and bioreactors are regulated through NBS' RPC Reactor Process Controller or PLC controllers. The systems use rapid-responding, easy-to-use touchscreen interfaces capable of controlling up to 32 process loops. The BioFlo and CelliGen 310 systems are capable of simultaneous control of up to 4 vessels, and over 120 process loops, from a single controller. The BioFlo/CelliGen 115 can simultaneously control up to 3 vessels—over 90 process loops.

Product features

- Dependable operation, system flexibility, compact design and advanced process control are hallmarks of all NBS fermentors and bioreactors
- All systems (except the 115 systems) are able to be validated so they can be used in a cGMP environment
- Easy-to-use touchscreen control screens simplify set-up, calibration and operation
- The 510, 610 and Pro systems feature a modular design and industry-standard components to allow rapid delivery and easy customization at any time, pre- or post-delivery
- With pre-configured packages and a wide variety of options, systems can be easily customized exactly to your exact requirements

Autoclavable fermentors



BioFlo/CelliGen 115
(1.3 to 14 L)



BioFlo 310
(2.5 to 14 L)

Sterilizable-in-place fermentors



BioFlo 415
(7 to 19.5 L)



BioFlo 510
(19.5 to 40 L)



BioFlo 610
(65 and 125 L)



BioFlo Pro
(75 to 3,000 L)

For further information on these New Brunswick bioreactors and fermentors, please contact your local Eppendorf Representative at 1-800-645-3050.

Innova® freezers features

Description

Space-saving Innova freezers utilize vacuum insulation panel technology to reduce wall thickness resulting in 30% more internal capacity than freezers of equal size. 6 models are offered, U101, U360, U535, U725, C585 and C760.



Innova U101, unique on or under the counter freezer is ideal for clinical trials or labs short on space



Innova U360, ultra-slim U360 is just 26.4 inches wide including the handle



Innova U535, at 18.9 ft³ of storage space, available in 120 or 220 V



Innova U725, offers the most capacity and is the most popular Innova upright, available in 208–220 V only



Innova C585, at 20.7 ft³ of storage space, available in 120 or 220 V



Innova C760, the largest ULT chest freezer available from any manufacturer at 26.9 ft³, available in 208–220 V only

Product features

- Vacuum insulation paneling reduces wall thickness providing up to 30% more storage capacity in a similar footprint
- Quick pull down and recovery times with reliable heavy-duty compressors
- Inner doors in upright models are gasketed and insulated creating 3 separate compartments minimizing cold air loss while accessing your samples (2 in U101)
- Inner doors can be quickly removed without tools for easier defrosting
- Adjustable height shelves for storage flexibility. Each rack is adjustable in 1/2" increments for odd size rack setup.
- High-grade seals for outer door on all upright and chest models allow for rapid temperature recovery
- Stainless steel interior is easily cleaned and eliminates the possibility of oxidation
- Significantly reduced noise levels achieved through advanced compressor housing with noise-reducing insulation enabling placement of the freezer directly in your work area
- Unique heated air vent with plunger to clear ice buildup and to relieve vacuum formation to gain immediate access to the freezer
- Password protection of alarm and temperature setpoints to prevent unauthorized users from altering settings
- SMART Plus™ diagnostics which allows system engineers to diagnose most issues over the phone, saving you time and money
- Each freezer slides effortlessly through a standard doorway simplifying installation
- Easy-to-read LED display with display of system alarms and diagnostics
- 2-year warranty on parts and labor, with 3 additional years covering parts. 12-year warranty on vacuum insulation panels. 1-year on accessories.

Premium freezers features

Description

Economical Premium freezers are conventionally-insulated providing a cost effective alternative, with many of the same features and quality as the Innova models. Five models are available U410, U570, U700, C340 and C660.

- 3 large-capacity uprights—for easy access to samples, choose the U410, U570 or larger U700, each with 5 compartments and 4 adjustable-height shelves
- 2 chests—if a chest style is preferred, choose C340 or C660 insulated sub-lids that provide added sample protection
- CO₂ and LN₂ back-up systems, racking and more are available



Premium U410, the smallest Premium upright at 14.5 ft³ of storage space, available in 120 or 220 V



Premium U570, combines both storage capacity and energy efficiency, 120 or 220 V



Premium U700, the largest Premium upright at 25 ft³ of storage space, available in 120 or 220 V



Premium C340, the smallest chest freezer at 12 ft³, available in 120 V only



Premium C660, the largest Premium chest freezer at 23.3 ft³, available in 208–220 V only

Product features

- Polyurethane foam insulation provides efficient insulation protection
- Quick pull down and recovery times with reliable heavy-duty compressors
- Inner doors are insulated minimizing cold air loss while accessing your samples in one of 5 compartments
- 5 compartments, each accepts NBS racks and other brands without shelf adjustment
- Adjustable height shelves for storage flexibility. Each rack is adjustable in 1/2" increments for odd size rack setup.
- Low temperature outer door seals allow gaskets to remain flexible at -86 °C temperatures
- Stainless steel interior is easily cleaned and eliminates the possibility of oxidation and cross contamination
- Significantly reduced noise levels achieved through advanced compressor housing with noise-reducing insulation enabling placement of the freezer directly in your work area
- Unique heated air vent with plunger to clear ice buildup and to relieve vacuum formation to gain immediate access to the freezer
- Password protection of alarm and temperature setpoints to prevent unauthorized users from altering settings
- SMART Plus™ diagnostics which allows system engineers to diagnose most issues over the phone, saving you time and money
- Each freezer slides effortlessly through a standard doorway simplifying installation
- 2-year warranty on parts and labor, with 3 additional years covering parts. 1-year on accessories.

New Brunswick freezers guide





Freezers	Innova					
	Upright				Chest	
(Images not to scale)						
Model	U101	U360	U535	U725	C585	C760
Technical specifications						
Capacity (ft ³)	3.6	12.7	18.9	25.6	20.7	26.9
External dimensions (H x W x D) in	32.7 x 35.4 x 22.3	76.8 x 26.4 x 34.1	76.8 x 31.5 x 34.1	76.8 x 40.4 x 34.1	43 x 66.5 x 30.9	43 x 80.7 x 30.7
Floor weight (lb/kg)	256/116	595/270	551/250	694/315	529/240	628/285
Voltage (V)	120	120	120/220	220	120/220	220
Plug provided	5-15P	5-20P	5-20P/6-15P	6-15P	5-20P/6-15P	6-15P
Full load amp draw	13	16.5	16.5/9	10	16.5/9	10
Performance data						
Power consumption kWh/day	6.3	11.6	13.2	16.4	13.9	16.7
Watts	265	487	550	685	580	698
Pull down time (hrs)	3.5	5	5.3	5.2	4.3	5.8
Voltage stabilizer	Optional	Optional	Standard	Standard	Standard	Standard
Caster wheels	Standard	Standard	Standard	Standard	Standard	Standard
Capacity						
Freezer racks						
Max racks per shelf	3	3	4	6	N/A	N/A
Number of shelves	2		3		N/A	N/A
Max racks per freezer	6	9	12	18	32	44
Rack dimensions (H x W x D) in	12.1 x 5.5 x 11.5	16.2 x 5.5 x 22.2	16.2 x 5.5 x 22.2	16.2 x 5.5 x 22.2	29.6 x 5.5 x 5.5	29.6 x 5.5 x 5.5
Box capacity per rack						
2" box	10		28		13	
3" box	6		20		9	
4" box	4		12		6	
Box capacity per freezer						
2" box	60	252	336	504	416	572
3" box	36	180	240	360	288	396
4" box	24	108	144	216	192	264
Sample capacity						
2" box	6,000	25,200	33,600	50,400	41,600	57,200
3" box	3,600	18,000	24,000	36,000	28,800	39,600
4" box	2,400	10,800	14,400	21,600	19,200	26,400



New Brunswick freezers guide

Premium				
Upright			Chest	
				
U410	U570	U700	C340	C660
Technical specifications				
14.5	20.0	25.0	12.0	23.3
75.4 x 31.5 x 33.5	75.8 x 40.4 x 33.5	77.1 x 44.1 x 34.3	42.3 x 52.8 x 33.1	42.3 x 80.7 x 33.1
518/235	584/265	615/279	441/200	617/280
120/220	120/220	120/220	120	220
5-20P/6-15P	5-20P/6-15P	5-20P/6-15P	5-20P	6-15P
16.5/8	16.5/9	9	16.5	8
Performance data				
12.9	14.1	14.9	10.3	15
540	590	600	430	625
4.1	5.3	5.8	3.4	6
Optional	Optional	Optional	Optional	Optional
Standard	Standard	Standard	Standard	Standard
Capacity				
Freezer racks				
3	5	6	N/A	N/A
	5		N/A	N/A
15	25	30	20	40
9.3 x 5.5 x 22.2	9.3 x 5.5 x 22.2	9.3 x 5.5 x 22.2	29.6 x 5.5 x 5.5	29.6 x 5.5 x 5.5
Box capacity per rack				
	16		13	
	12		9	
	8		6	
Box capacity per freezer				
240	400	480	260	520
180	300	360	180	360
120	200	240	120	240
Sample capacity				
24,000	40,000	48,000	26,000	52,000
18,000	30,000	36,000	18,000	36,000
12,000	20,000	24,000	12,000	24,000

Support and Services Directory

Contact Information

	United States	Canada
	Business Hours: 8:30 a.m. to 6:00 p.m. EST	8:30 a.m. to 5:00 p.m. EST
	Phone: 800-645-3050 516-334-7500	800-263-8715 905-826-5525
	Fax: 516-334-7506	905-826-5424
	Address: Eppendorf North America, Inc. 102 Motor Parkway Hauppauge, NY 11788-5178	Eppendorf Canada Ltd. 2810 Argentia Road Unit #2 Mississauga, ONT L5N 8L2
	Website: www.eppendorfna.com	www.eppendorf.ca
	Email: info@eppendorf.com	canada@eppendorf.com

	Customer Support: 800-645-3050 custserv@eppendorf.com	800-263-8715 canadacustserv@eppendorf.com
	Technical Service: 800-645-3050 techserv@eppendorf.com	800-263-8715 canadaservice@eppendorf.com 800-645-3050 techserv@eppendorf.com

eppendorf
In touch with life

www.eppendorf.com • Email: info@eppendorf.com

In the U.S.: Eppendorf North America, Inc. 800-645-3050 • In Canada: Eppendorf Canada Ltd. 800-263-8715