

Incubating rocking platform shaker



The incubating rocking platform shaker combines smooth rocking motion and incubation in one compact bench top unit. The spill resistant design channels fluids away from internal components. The microprocessor control provides electronic tilt angle adjustment which allows the user to easily adjust the rocking angle from 0 to 15° while unit is operating. The PID temperature controller maintains precise temperature control from ambient +5 to 65 °C.

- Electronic tilt adjustment from 0 to 15° while unit is operating
- LED display shows temperature, speed, tilt angle and time simultaneously
- Timer from 1 s to 160 h, with audible alarm when the time reaches zero
- Can be used at 5 to 40 °C (max. 80% relative humidity, non condensing) in cold rooms, incubators and CO₂ environments

Easy to use controls allow users to adjust temperature in 1 °C increments. Precise speed control provides smooth, low speed rocking motion down to 1 min⁻¹. Touch pad controls with easy to read LED displays for temperature, speed, tilt angle and time allowing operator to view all settings at once. Provides repeatable and accurate results every time and is easily visible across lab benches. A hot warning illuminates when the air temperature in the chamber reaches 40 °C and remains on until the temperature cools to below 40 °C.



Polycarbonate lid allows viewing of samples without disturbing the internal temperature. Timer displays elapsed time or, when programmed to user-defined limit, will shut off unit when time reaches zero. Display will show last used settings, even after power has been turned off. Overload protection via audible and visual signals activated when system detects an obstruction or overload of the tray. Speed ramping feature slowly increases speed to desired set point to avoid splashing. Unit is ideal for cell cultures, staining and destaining gels, hybridisation procedures, haematology and blotting techniques.

Supplied without accessories. Mat must be ordered separately.

* Note: Maximum speed/tilt angle may vary with heavy or unbalanced loads.

** Centred on tray

Model	Incubating rocking platform shaker
Int. WxDxH (mm)	197×273×97
Max. load (kg)	4,5**
Platform WxD (mm)	191×254
Shaking motion	Rocking
Speed accuracy	±1 min ⁻¹
Speed range (min ⁻¹)	1 - 50*
Temperature range (°C)	Ambient +5...65
Uniformity at 37 (°C)	±0,5
Weight (kg)	9,5
WxDxH (mm)	279×432×267

Description	Pk	Cat. No.
Incubating rocking platform shaker, EU-plug	1	444-0762
Incubating rocking platform shaker, UK-plug	1	444-0763
Incubating rocking platform shaker, CH-plug	1	444-0764

Description	For	Pk	Cat. No.
Mat for incubating rocking platform shaker			
Dimpled mat, 254×191 mm	Incubating rocking platform shaker	1	444-0769

Incubating 3-D rotator waver



The incubating three-dimensional rotator waver combines vertical and horizontal wave motion with incubation in one compact bench top unit. The spill resistant design channels fluids away from internal components. The microprocessor control provides electronic tilt angle adjustment which allows the user to easily adjust rocking angle from 0 to 20° while unit is operating. The PID temperature controller maintains precise temperature control from ambient +5 to 65 °C.

- Electronic tilt adjustment from 0 to 20° while unit is operating
- LED displays shows temperature, speed, tilt angle and time simultaneously
- Timer from 1 s to 160 h, with audible alarm when the time reaches zero
- Can be used at 5 to 40 °C (max. 80% relative humidity, non condensing) in cold rooms, incubators and CO₂ environments

Easy to use controls allow users to adjust temperature in 1 °C increments. Precise speed control provides smooth, low speed wave motion down to 1 min⁻¹. Touch pad controls with easy to read LED displays for temperature, speed, tilt angle and time allowing the operator to view all settings at once. Provides repeatable and accurate results every time and is easily visible across lab benches. A 'hot' warning light illuminates when the air temperature in the chamber reaches 40 °C and remains on until the temperature cools to below 40 °C.



Polycarbonate lid allows viewing of samples without disturbing the internal temperature. Timer displays elapsed time or, when programmed to user-defined limit, will shut off unit when time reaches zero. Display will show last used settings, even after power has been turned off. Overload protection via audible and visual signals activated when system detects an obstruction or tray overload. Speed ramping feature slowly increases speed to desired set point to avoid splashing. Unit is ideal for cell cultures, hybridisation procedures and blotting techniques.

Supplied without accessories. Mat must be ordered separately.

* Note: Maximum speed/tilt angle may vary with heavy or unbalanced loads

** Centred on tray

Model	Incubating 3-D waver
Int. WxDxH (mm)	197×273×86
Max. load (kg)	2,3**
Platform WxD (mm)	184×235
Shaking motion	3-dimensional
Speed accuracy	±1 min ⁻¹
Speed range (min ⁻¹)	1 - 30*
Temperature range (°C)	Ambient +5...65
Uniformity at 37 (°C)	±0,5
Weight (kg)	9,5
WxDxH (mm)	279×432×267

Description	Pk	Cat. No.
Incubating 3-D waver, EU-plug	1	444-0765
Incubating 3-D waver, UK-plug	1	444-0766
Incubating 3-D waver, CH-plug	1	444-0767

Description	For	Pk	Cat. No.
Mat for incubating 3-D rotator waver			
Dimpled mat, 235×184 mm	Incubating 3-D waver	1	444-0771

Incubating microplate shaker



Incubating microplate shaker with microprocessor control which holds up to four microplates or two microtube racks. The speed can be adjusted across a wide range to suit the application; a low speed ensures that the well contents are not ejected, more vigorous agitation provides effective aeration across the small surface area of each of the wells. Ideal for use in immunoassays, hybridisations, biotechnology, microbiology and pharmacology applications.

- Three independent LED displays show speed, temperature and time
- Integral timer, 1 s to 160 h, shows elapsed time or counts down, automatic switch off and audible alarm when program is complete
- Microprocessor PID temperature controller maintains precise temperature from ambient +5 to 65 °C, adjustable in 1 °C increments
- Temperature calibration mode allows user to calibrate unit to an external temperature device
- Polycarbonate lid enables samples to be viewed, without altering internal temperature



Supplied with non perforated tray. The shaker can accommodate up to two accessory microtube racks. Each rack holds 70×1,5/2,0 ml microtubes.

Model	Incubating microplate shaker
No. of microplates held	4
Orbit (mm)	3,0
Speed (min ⁻¹)	100 - 1200
Speed accuracy (%)	±2
Temperature range (°C)	Ambient +5...65
Uniformity at 37 (°C)	±0,5
Weight (kg)	12,5
WxDxH (mm)	280×430×200

Description	Pk	Cat. No.
Incubating microplate shaker, EU-plug	1	444-0272
Incubating microplate shaker, UK-plug	1	444-7082
Incubating microplate shaker, CH-plug	1	444-0273

Description	For	Pk	Cat. No.
Accessories			
Microtube rack, PVC coated steel	1,5/2,0 ml tubes, holds 70 tubes	1	444-0276



Incubating orbital mini shaker



Incubating mini shaker with microprocessor control which is ideal for bacterial suspensions, hybridisations, staining and de-staining, metabolism studies and cell culturing. Variable speed control provides consistent, uniform shaking action. The speed is adjustable in 10 min⁻¹ increments up to 500 min⁻¹ and increments of 25 min⁻¹ up to 1200 min⁻¹ and the ramping feature slowly increases speed to the set point for added safety. The platform accommodates up to 5×250 ml Erlenmeyer flasks or vessels up to 130 mm tall.

- Three independent LED displays show speed, temperature and time
- Integral timer, 1 s to 160 h, shows elapsed time or counts down, and enables automatic switch off and audible alarm when program is complete
- Microprocessor PID temperature controller maintains precise temperature from ambient +5 to +65 °C, adjustable in 1 °C increments
- Range of interchangeable attachments
- Polycarbonate lid enables samples to be viewed, without altering internal temperature

Supplied with perforated tray but without attachments, accessories must be ordered separately.

Shaker accommodates 1 of the racks detailed or 2 microtube racks (444-0276) or 35×10, 20×25, 12×50, 8×125, 5×250 ml flasks.

Model	Incubating orbital mini shaker
Max. load (kg)	3,6
Orbit (mm)	3
Shaking motion	Orbital
Speed (min ⁻¹)	100 - 1200
Speed accuracy (%)	±2
Temperature range (°C)	Ambient +5...65
Uniformity at 37 (°C)	±0,5
Weight (kg)	12,5
WxDxH (mm)	280×430×270

Description	Pk	Cat. No.
Incubating orbital mini shaker, EU-plug	1	444-0274
Incubating orbital mini shaker, CH-plug	1	444-0275
Incubating orbital mini shaker, UK-plug	1	444-7083

Incubating orbital shaker, Professional 3500



Designed for a variety of shaking applications such as cell cultures, solubility studies, bacterial suspensions and general mixing. Large capacity platform holds up to 15,9 kg. Variable speed, microprocessor control provides consistent, uniform mixing action. Ramping feature slowly increases speed to the set point for added safety. The Accu-drive shaking system delivers exceptional speed control, accuracy, safety and durability. System continuously monitors shaking speed and will maintain the set point even under changing loads. Displayed speed is accurate to 1% of set speed (when speed is above 100 min⁻¹).

- Three independent LED displays show speed, temperature and time
- Integral timer, 1 s to 160 h, shows elapsed time or counts down, automatic switch off and audible alarm when program is complete
- Microprocessor PID temperature controller maintains precise temperature from ambient +5 to 65 °C, adjustable in 1 °C increments and recalls last set points, even when unit has been shut off. Will also restart if power is interrupted
- Opti-Flow forced ventilation system and triple-eccentric drive with brushless motor
- Polycarbonate lid enables samples to be viewed, without altering internal temperature. When lid is opened, automatic shut off circuit will stop shaker platform to protect operator



Built-in load sensor can detect an unbalanced condition and will automatically reduce min⁻¹ to a safe speed to prevent spills and protect samples. Powerful triple eccentric drive and brushless motor is designed for continuous duty and is able to handle heavy loads. Spill resistant design protects internal components from accidental spills and leaks. Removable tray design allows chamber to be cleaned easily. Opti-Flow forced ventilation system uses twin induction fans and air deflectors to deliver exceptional temperature uniformity and stability. Over-temperature sensor will shut down unit and activate audible and visual alarms if temperature limit is exceeded. Temperature calibration mode allows user to calibrate unit to an external temperature device and RS232 serial port provides two-way communication for data logging and unit control.

Shaker accommodates 60×10, 25×25, 13×50, 10×125, 9(8)×250, 7(5)×500, 4(2)×1000 ml flasks using stainless steel (PVC) flask clamps and 5×500 or 2×1000 ml media bottles.

Supplied with non perforated tray, non-slip rubber mat and 2340 mm detachable power cord. Rubber mat fits into the non perforated platform tray, suitable for holding Petri dishes and cell culture flasks, required accessories must be ordered separately.

Model	Professional 3500
Int. WxDxH (mm)	305×340×241
Max. load (kg)	15,9
Orbit (mm)	19
Platform WxD (mm)	279×330
Shaking motion	Orbital
Speed accuracy (min ⁻¹)	±1 below 100
Speed range (min ⁻¹)	15 - 500
Temperature range (°C)	Ambient +5...65
Uniformity at 37 (°C)	±0,5
Weight (kg)	34
WxDxH (mm)	356×648×406

Description	Pk	Cat. No.
Professional 3500 incubating shaker, EU-plug	1	444-7084
Professional 3500 incubating shaker, UK-plug	1	444-7085
Professional 3500 incubating shaker, CH-plug	1	444-7086

Incubating shakers, 5000I and 5000IR



VWR incubating/refrigerating 5000IR orbital shakers are designed for a variety of shaking and incubating applications such as cell cultures, solubility studies, bacterial suspensions and extraction procedures. Large capacity platform holds up to 22,7 kg. Variable speed, microprocessor control provides consistent, uniform mixing action. Microprocessor will display last set point and will restart if power is interrupted. Ramping feature slowly increases speed to set point for added safety. The Accu-drive shaking system delivers exceptional speed control, accuracy, safety and durability. System continuously monitors shaking speed and will maintain set point even under changing loads. Displayed speed is accurate to 1% of set speed (when speed is above 100 min⁻¹), below 100 rpm, ± 1 rpm.

- Three independent LED displays show speed, temperature and time
- Integral timer, 1 s to 160 h, shows elapsed time or counts down, automatic switch-off and audible alarm when program is complete
- Microprocessor PID temperature controller maintains precise temperature from ambient +5 to 65 °C (5000I) or from 15 below ambient (5000IR), adjustable in 1 °C increments and recalls last set point, even when unit has been shut off. Will also restart if power is interrupted
- Opti-Flow forced ventilation system delivers exceptional uniformity
- Overload protection – audible and visual signals will activate when system detects an obstruction or a tray overload
- Polycarbonate lid enables samples to be viewed, without altering internal temperature. When lid is opened, automatic shut-off circuit will stop shaker platform to protect operator
- Uses the same accessories as the VWR® shaker line



Built-in load sensor can detect an unbalanced condition and will automatically reduce min⁻¹ to a safe speed to prevent spills and protect samples. Powerful triple-eccentric drive and brushless motor is designed for continuous use and is able to handle heavy loads. Spill resistant design protects internal components from accidental spills and leaks. Removable tray design allows chamber to be cleaned easily. Opti-Flow forced ventilation system uses twin induction fans (5000I) or one large, fan (5000IR) and air deflectors to deliver exceptional temperature uniformity and stability. Over-temperature sensor will shut down unit and activate audible and visual alarms if temperature deviates ± 1 °C from set point. Speed calibration mode enables user to automatically recalibrate speed display. Temperature calibration mode allows user to calibrate unit to an external temperature device and RS232 serial port provides two-way communication for data logging and unit control.

Supplied with a non slip mat which fits optional universal tray (444-0967) and 2340 mm detachable power cord. Required accessories must be ordered separately.

Model	5000I	5000IR
Int. WxDxH (mm)	629x523x432	
Max. load (kg)	22,7	
Orbit (mm)	25	
Platform WxD (mm)	457x457	
Shaking motion	Orbital	
Speed accuracy	± 1 min ⁻¹ below 100 min ⁻¹ $\pm 1\%$ of set speed above 100 min ⁻¹	
Speed range (min ⁻¹)	15 - 500	
Temperature range (°C)	Ambient +5...65	15 below ambient...65
Uniformity at 37 (°C)	$\pm 0,5$	
Weight (kg)	78,9	107
WxDxH (mm)	675x815x596	675x1044x596

Description	Pk	Cat. No.
5000I incubating shaker, EU/UK/CH-plug	1	444-7109
5000IR refrigerated incubating shaker, EU/UK/CH-plug	1	444-7112

Description	For	Pk	Cat. No.
Accessories			
Universal tray, aluminium 457x457 mm	5000I/IR	1	444-0967

Platforms for VWR shakers



Type		Orbital	Orbital	Reciprocating	Incubating orbital	Orbital	Orbital	Orbital	Orbital	
LxW (mm)	With	Standard 3500	Advanced 3500	Advanced 3750	Professional 3500	Standard 5000	Advanced 5000	Advanced 10000	Advanced 15000	Cat. No.
Universal Platforms										
330×330 mm		x	x	x						444-2930
457×457 mm*		x	x	x**						444-2931
330×279 mm		x	x	x	x					444-7087
610×457 mm*		x	x	x**		x**	x**			444-2932
610×610 mm								x		444-2933
762×457 mm*						x	x			444-2934
914×610 mm									x	444-2935
Culture platforms										
457×457 mm*		x	x	x**						444-2936
610×457 mm*		x	x	x**		x	x			444-2937
Dedicated platforms										
330×330 mm	4×1 litre flask clamps	x	x	x						444-2948
330×330 mm	8×500 ml flask clamps	x	x	x						444-2947
330×330 mm	12×250 ml flask clamps	x	x	x						444-2946
330×330 mm	16×125 ml flask clamps	x	x	x						444-2945
457×457 mm	9×1 litre flask clamps	x	x	x**						444-2952
457×457 mm*	13×500 ml flask clamps	x	x	x**						444-2951
457×457 mm*	20×250 ml flask clamps	x	x	x**						444-2950
457×457 mm*	27×125 ml flask clamps	x	x	x**						444-2949
Replacement rubber mats										
330×279 mm		x	x	x	x					444-2966
610×457 mm						x	x			444-2967
610×610 mm								x		444-2968
914×610 mm									x	444-2969
Roller bar platforms										
457×457 mm, bar size 457 mm	4 adjustable cushioned rollers	x	x							444-2938
610×457 mm, bar size 457 mm	4 adjustable cushioned rollers					x	x			444-2939
Platforms for separating funnels										
Platform, 457×457 mm		x	x	x						444-2953
Clamp for separating funnels for use with 444-2931/444-2953										444-2970
Large vessel carrier platforms										
764×459×353 mm, bar size 457 mm	4 adjustable cushioned rollers					x	x			444-2940
619×617×360 mm, bar size 610 mm	4 adjustable cushioned rollers							x		444-2941
937×617×360 mm, bar size 610 mm	4 adjustable cushioned rollers								x	444-2942
Replacement 457 mm roller bar with mounting hardware										444-2943
Replacement 610 mm roller bar with mounting hardware										444-2944

* Platforms are suitable for optional two tier braces, (444-2965) which allow stacking with 254 mm clearance between platforms (recommended for selected platform sizes)

** Platform stacking is not recommended for 3750 or 5000 models

Microplate clamp

Attaches to the relevant universal platform being used with the shaker. For details of universal platforms please see the relevant entries.

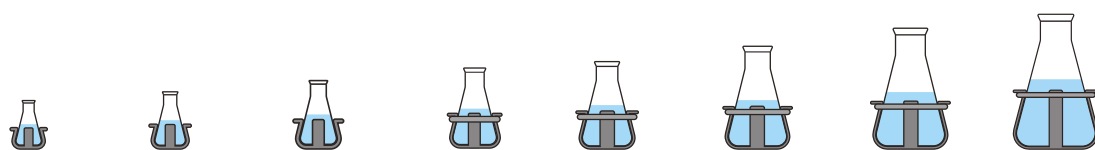


Number of microplate clamps held on universal platforms:		
Platform size (mm)	Platform Cat. No.	Number of microplate clamps (444-2954) held
330×279	444-7087	4
330×330	444-2930	6
457×457	444-2931	12
610×457	444-2932	18
762×457	444-2933	21
610×610	444-2934	24
914×610	444-2935	36

Description	For	Pk	Cat. No.
Microplate clamp, holds 1 standard microplate or 1 deep-well plate, 89×129 mm	Standard/Advanced 3500, 5000, 10000, 15000 shakers	1	444-2954

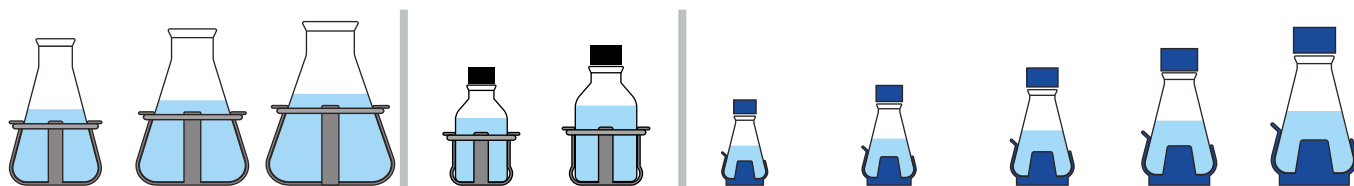


Flask and bottle clamps



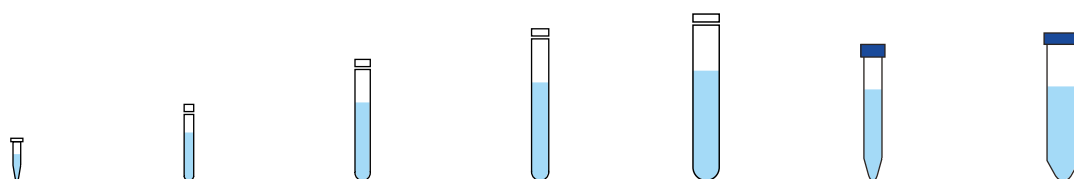
Tray or platform	Number of flask clamps per tray or platform							
	10 ml flask clamp	25 ml flask clamp	50 ml flask clamp	125 ml flask clamp	250 ml flask clamp	500 ml flask clamp	1 l flask clamp	2 l flask clamp
Material	Stainless Steel							
Mini shaker*	35	20	15	12	6	4	-	-
Incubating mini shaker*	35	20	12	8	5	-	-	-
Universal platform 444-7087								
Standard/Advanced 3500	60	25	13	10	9	7	4	-
Incubating orbital shaker, Professional 3500	60	25	13	10	9	7	4	-
Advanced 3750	60	25	13	10	9	7	4	-
Universal platform 444-2930								
Standard/Advanced 3500	60	30	15	12	12	8	4	3
Advanced 3750	60	30	15	12	12	8	4	3
Universal Platform 444-2931/444-0967								
Standard/Advanced 3500	113	64	32	20	20	13	8	5
Advanced 3750	113	64	32	20	20	13	8	5
Universal platform 444-2932								
Standard/Advanced 3500	158	88	44	28	28	20	12	6
Advanced 3750	158	88	44	28	28	20	12	6
Standard/Advanced 5000	158	88	44	28	28	20	12	6
Universal platform 444-2934								
Standard/Advanced 5000	203	112	56	36	36	26	15	8
Universal platform 444-2933								
Advanced 10000-1/10000-2	221	121	61	41	41	25	16	9
Universal platform 444-2935								
Advanced 15000-1/15000-2	336	160	94	61	64	40	24	14
Cat. No.	444-7040	444-7041	444-7042	444-7043	444-7044	444-7045	444-7030	444-7031

* Platform supplied with mini shaker and incubating mini shaker. Note other shakers require an optional universal platform to enable flask clamps or test tube racks to be mounted which must be ordered separately.



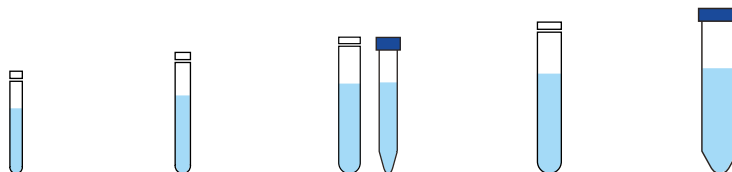
Number of bottle clamps per tray or platform									
2,8 l flask clamp	4 l flask clamp	6 l flask clamp	500 ml media bottle clamp	1 l media bottle clamp	125 ml flask clamp	250 ml flask clamp	500 ml flask clamp	1 l flask clamp	2 l flask clamp
Stainless Steel			Stainless Steel		PVC				
-	-	-	3	-	12	6	4	-	-
-	-	-	-	-	8	4	-	-	-
-	-	-	5	2	10	8	5	2	-
-	-	-	5	2	10	8	5	2	-
-	-	-	5	2	10	8	5	2	-
1	1	1	6	5	12	10	6	4	3
1	1	1	6	5	12	10	6	4	3
2	4	2	16	10	20	18	12	8	4
2	4	2	16	10	20	18	12	8	4
3	4	3	20	13	28	25	16	10	6
3	4	3	20	13	28	25	16	10	6
3	4	3	20	13	28	25	16	10	6
3	6	4	28	18	36	33	20	14	8
5	5	5	25	18	41	35	24	13	9
7	9	7	40	30	61	55	38	22	13
444-7032	444-7033	444-7034	444-7035	444-7036	444-2960	444-2961	444-2962	444-2963	444-2964

Test tube racks



Tray or platform	Number of racks per tray or platform						
	1,5/2,0 ml microtube rack	10 to 13 mm test tube rack	14 to 16 mm test tube rack	18 to 20 mm test tube rack	22 to 25 mm test tube rack	15 ml centrifuge tube rack	50 ml centrifuge tube rack
Capacity	70 tubes	63 tubes	48 tubes	35 tubes	24 tubes	35 tubes	12 tubes
Half-sized racks, PVC coated steel							
Mini shaker*	2	2	2	2	2	2	2
Incubating mini shaker*	2	1	1	-	-	1	1
Microplate shaker*	2	-	-	-	-	-	-
Incubating microplate shaker*	2	-	-	-	-	-	-
Universal platform 444-7087							
Standard/Advanced 3500	2	2	2	2	2	2	2
Incubating orbital shaker, Professional 3500	2	2	2	2	2	2	2
Advanced 3750	2	2	2	2	2	2	2
Universal platform 444-2930							
Standard/Advanced 3500	2	2	2	2	2	2	2
Advanced 3750	2	2	2	2	2	2	2
Universal platform 444-2931/444-0967							
Standard/Advanced 3500	4	4	4	4	4	4	4
Advanced 3750	4	4	4	4	4	4	4
Universal platform 444-2932							
Standard/Advanced 3500	6	6	6	6	6	6	6
Advanced 3750	6	6	6	6	6	6	6
Standard/Advanced 5000	6	6	6	6	6	6	6
Universal platform 444-2934							
Standard/Advanced 5000	8	8	8	8	8	8	8
Universal platform 444-2933							
Advanced 10000-1/10000-2	8	8	8	8	8	8	8
Universal platform 444-2935							
Advanced 15000-1/15000-2	7	7	7	7	7	7	7
Cat. No.	444-0276	444-0278	444-0279	444-0280	444-0281	444-0283	444-0284

* Platform supplied with mini shaker, incubating mini shaker, microplate shaker and incubating microplate shaker. Note other shakers require an optional perforated platform to enable flask clamps or test tube racks to be mounted which must be ordered separately.

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