

HYBRIDIZATION OVENS WITH AND WITHOUT SHAKING Models HS-101 and HS-111



Amerex's model HS-111 is a versatile, compact hybridization oven that also functions as an incubator shaker. It incorporates a microprocessor temperature controller that, together with a large and quiet circulating fan, assures uniform and precise temperature control. The large 12.5" x 14.8" double-paned glass window enables one to clearly and easily observe the inside of the entire stainless steel chamber.

The standard rotisserie can accommodate up to eight 40mm x 300 mm tubes or sixteen 40mm x 150mm tubes, and also 50-mL, 15-mL, and 1.5/2.0-mL tubes using appropriate accessory clips. Three 40mm x 300mm tubes are included with the rotisserie. An optional rotisserie can accommodate a maximum of 16 x 50-mL, or 24 x 15-mL or 32 x 1.5/2.0-mL tubes.

For tri-directional rotation, one can easily offset the two tube holders of the rotisserie assembly by up to 20 degrees to generate a rotary action that moves liquid from one end of the tube to the other. The resulting more rigorous washing action allows the use of less probe solution and effects greater hybridization efficiency.

The HS-111 increases the versatility of a hybridization oven by incorporating a platform for shaking Erlenmeyer flasks. A unique triple eccentric drive provides smooth and quiet shaking up to eight 250-mL flasks at 300 RPM, making the HS-111 a true incubator shaker for bacteria or cell culture. By removing the rotisserie from the chamber - and this can be done in seconds - the platform can accommodate up to one 2-liter flask. The platform also can be used for slowly shaking a tray used in wash procedures, and is more convenient than removing the rotisserie and replacing it with a rocker attachment.

The HS-101 is similar to the HS-111, except that it does not incorporate a shaking platform.

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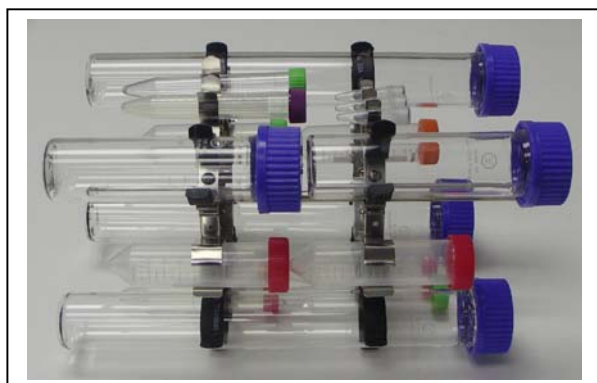
SPECIFICATIONS: HYBRIDIZATION OVENS, MODELS HS-101 & HS-111

	HS-101 (w/o shaking)	HS-111 (with shaking platform)
Temperature Range	About 5°C above ambient to 80°C	
Rotisserie Speed	2 to 50 RPM, analog display	2 to 25 RPM
Platform Speed/Display	N/A	25 to 300 RPM (60 Hz), analog display
Platform Orbit	N/A	25 mm
Temperature Control	PID microprocessor temperature controller to ±0.1°C	
Temperature Display	Digital to 0.1°C	
Accuracy/Uniformity	±0.1°C/±0.5°C at 37°C	
Circulation	Forced hot-air	
Drive	N/A	Triple eccentric drive
Chamber Dimensions (W x D x H)	13.8" x 9.9" x 9.9" (35 x 25 x 25)cm	13.8" x 9.9" x 16.5"(35 x 25 x 42)cm
Chamber Material	Stainless steel	
Overall Dimensions (W x D x H)	17.3" x 16.9" x 17.0" (44 x 43 x 43)cm	17.3" x 16.9" x 25.6" (44 x 43 x 65)cm
Platform Dimensions	N/A	12.2"W x 8.3"D (31W x 21D)cm
Bottle Capacity	40 x 150mm (16), 40 x 300mm (8), three 40 x 300mm tubes are included	
Power Source	120V (220V available on request)	

Flask Capacity (*The rotisserie must be removed first for shaking these flasks)

Flask Size	25 mL	50 mL	125 mL	250 mL	*500 mL	*1 L	*2L
Number of Flasks	24	15	12	8	5	2	1

Rotisserie loaded 50-, 15- and 1.5-mL tubes and bottles (3 bottles are included with rotisserie)



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