

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 up to 70°C. 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 HS-101 is similar to the HS-111, except that it does not incorporate a shaking platform.

A rotisserie is included and can accommodate up to eight or sixteen 40-mm bottles, depending on their length. By replacing all the clips for the 40-mm bottles with optional clips for tubes, the rotisserie also can accommodate up to 16 x 50-mL, 24 x 15-mL, 32 x 1.5/2.0-mL tubes, or a combination of these. For convenience, a second rotisserie is recommended if you are using bottles and tubes frequently.

The HS-111 increases the versatility of a hybridization oven by incorporating a platform for shaking Erlenmeyer flasks. A unique triple eccentric drive with a 25-mm orbit provides quiet and efficient shaking up to six 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.

Amerex Instruments, Inc.

HYBRIDIZATION OVENS, MODELS HS-101 & HS-111

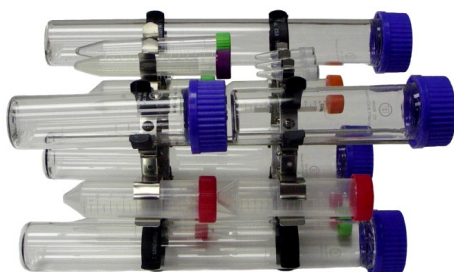
SPECIFICATIONS	HS-101 (w/o shaking)	HS-111 (with shaking platform)
Temperature Range	About 5°C above ambient to 70°C	
Rotisserie Speed	2 to 50 RPM, analog display	2 to 25 RPM
Temperature Control	PID microprocessor temperature controller to $\pm 0.1^{\circ}\text{C}$	
Temperature Display	Digital to 0.1°C	
Accuracy/Uniformity	$\pm 0.1^{\circ}\text{C}/\pm 0.5^{\circ}\text{C}$ at 37°C	
Circulation	Forced hot-air	
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
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
Chamber Material	Stainless steel	
Accessories Included	Rotisserie and clips for bottles	
Rotisserie Capacity	Eight 40 x 300mm bottles, sixteen 40 x 150mm, 16 x 50-ml tubes, 24 x 15-ml tubes, 32 x 1.5/2.0 tubes, or a combination of these. Note: Bottles and tubes for clips are sold separately.	
Optional Accessories	Bottles, tube rotisserie, and clips for additional tubes	
Platform Speed/Display	N/A	25 to 300 RPM (60 Hz), analog display
Platform Orbit	N/A	25 mm
Platform Drive	N/A	Triple eccentric drive
Platform Dimensions	N/A	12.2"W x 8.3"D (31W x 21D)cm
Power Source	120V (220V available on request)	
Warranty	1 year	

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

Flask Size	50 mL	125 mL	250 mL	*500 mL	*1 L	*2L
Number of Flasks	15	12	6	5	2	1

Standard rotisserie below with bottles and

50-, 15- and 1.5-mL tubes (bottles and clips for tubes are sold separately)



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