

## **Double Deck Incubator (MS310)**

Introducing the MS310 Double Deck Incubator, a vertical stackable shaker designed for cultivating microorganisms through shaking cultures. This innovative incubator boasts a range of advanced features for efficient, space-saving, and precise incubation processes.



## **Key Features:**

- Double-deck shaking tray for expanded workspace
- Near-silent operation and stackable design
- 304 frosted stainless-steel arc angle integrated inner cavity
- Waterproof and easy-to-clean interior with rounded corners
- UV sterilization system for improved sterilization efficacy
- Stable and durable one-piece retaining clamps
- Double glass door for insulation and safety
- Circulating airflow technology for consistent culture conditions
- Audible alarms for temperature fluctuations
- Alarm for extended outer door opening
- The MS310 Double Deck Incubator is a revolutionary addition to the realm of microbiological cultivation.
   With its vertical double trays and stackable design, this incubator shaker provides an expanded space for shaking cultures of microorganisms, optimizing laboratory productivity.
- Featuring a range of cutting-edge functionalities, this incubator stands out for its remarkable performance.
  The double-deck shaking tray significantly enhances the available workspace, allowing users to conduct
  multiple experiments simultaneously. Its near-silent operation and stackable capability up to three units
  ensure efficient space utilization without compromising functionality.
- Crafted with a 304 frosted stainless-steel arc angle integrated inner cavity, the MS310 combines aesthetics with practicality, offering a beautiful and easily cleanable interior. The waterproof design, complemented by rounded corners, simplifies cleaning and maintenance, ensuring a hygienic environment for experiments.
- Equipped with a UV sterilization system, this incubator guarantees enhanced sterilization efficacy, vital for maintaining aseptic conditions. Safety remains paramount with a one-piece retaining clamp design that ensures stability and durability, preventing any potential incidents caused by clamp breakage.
- The double glass door not only ensures exceptional thermal insulation but also reinforces safety measures. The incorporation of circulating airflow technology maintains a high level of consistency in culture conditions within the chamber, crucial for reliable experimental outcomes.
- Moreover, the MS310 boasts smart alarm systems, triggering alerts if temperature fluctuations exceed the set values or if the outer door remains open for more than a minute, ensuring experiment integrity and safety.



The MS310 Double Deck Incubator redefines incubation processes, offering unparalleled efficiency, safety, and reliability for microbiological research and experimentation.

## **Specifications**

| Model                          | MS310   |
|--------------------------------|---|
| Control interface              | Button LCD Control Panel  |
| Rotation speed                 | 30~300rpm depending on load and   |
| Speed control accuracy         | 1rpm  |
| Shaking throw                  | 50mm  |
| Temperature control mode       | PID control mode  |
| Temperature control range      | 4°C~60°C  |
| Temperature display resolution | 0.1°C   |
| Temperature fluctuation        | ±0.1°C  |
| Temperature field uniformity   | ±0.5°C @37°C  |
| heating power                  | 750W  |
| Cooling power                  | 280W  |
| T ray size                     | 500 x 500mm (double-deck)   |
| Maximum load                   | 35kgs   |
| Tray capacity of shake flask   | (25x250ml or 16x500ml or 9x1000ml) x 2(choose sticky pad, the load capacity will increase by about 10%) |
| Timing function                | 0-999.9hours  |
| Dimension (W x D x H)          | L700 x W780 x H1290mm   |
| Volume                         | 310L  |
| Illumination                   | FI tube,30W   |
| Sterilization                  | UV sterilization  |
| Ambient temperature            | 5°C~ 35°C   |
| Power supply                   | 115V~230V±10%, 50~60Hz  |
| Weight                         | 170kgs  |