

OLS26, Combined orbital/linear shaking bath

DESCRIPTION

The Grant OLS26 orbital/linear shaking bath combines Grant's high precision temperature control with a robust, high quality, patented orbital and linear shaking mechanism that works smoothly and consistently even in demanding applications.

High quality, robust design with unique magnetically coupled shaking mechanism for maximum reliability, consistency and quiet operation.

Flexible choice of combined orbital / linear shaking or linear only shaking for all routine and demanding techniques

Extensive range of accessories to provide the right solution for your application. Varied vessels types can be securely held using high quality, springs, clamps or racks

- Precision digital temperature control
- 0°C to 99°C operating range
- Stability ±0.1°C
- Easy changeover from linear to orbital shaking
- Adjustable shaking speed and stroke length
- Polycarbonate lid included as standard
- Drain tap for convenient emptying
- 3 year warranty
- TU26 included, other trays sold seperately

Applications

- General use defrosting, cooling/warming liquids, temperature control of samples
- Life-science microbiological assays, tissue studies, cell cultivation fermentation, bacterial culture, biochemical assays, enzyme assay
- Industrial materials testing, corrosion testing
- Biopharm solubility testing of medical coatings, dissolution, cooling crystallisation
- Food & beverage extractions, food digestion



CAT. NUMBER

OLS26 EURO

230VAC 50/60Hz Euro plug

SPECIFICATIONS

Minimum working volume	9 of 26 litres
Minimum working depth	70 mm
Temperature range	ambient +5 to 99°C. 0 to 99°C with accessory cooling
* Cooling accessory required for operation below ambient	+
Uniformity	±0,1°C
Temperature stability	±0,1°C
Temperature setting/display	digital/LED
Display resolution	0.1°C; 1 rpm
Shaking speed control range	<i>→</i>
Orbital	20–200 rpm depending on load)
Orbital — Orbit radius	9 mm
Linear	20–200 rpm depending on load)
Linear—Stroke length	18, 28, 36 mm
Timer	1 to 999 mins
Drain tap	yes
Safety	over temperature protection / low liquid level cut-out
Shaking tray area	380 × 235 mm
Overall dimensions (W×D×H)	335 x 590 x 475 mm
Weight	13.8 kg
Overall power consumption	1.4 kW
Voltage	230 VAC