Innova® 42 Incubator Shakers

Stackable, incubated, refrigerated shaker with stationary shelf

The Innova 42 incubated and 42R incubated, refrigerated shakers with the Eppendorf triple-eccentric counterbalanced drive provide years of dependable operation. Our most versatile incubator shakers, the programmable Innova models 42 & 42R provide exceptional convenience allowing you to simultaneously shake and static incubate cultures under the same conditions.

Use on or under the bench, or double stacked for space savings. An optional culture drawer, gassing manifold, and humidity probe are available for both the model 42 and 42R and optional photosynthetic and UV germicidal lights are available for model 42R only.

- > Programmable Innova controls automatically changes temperature, speed and optional photosynthetic and UV germicidal lights at timed intervals
- > Accommodates flasks up to 4 L
- > Large viewing window and internal light provides easy viewing of samples without the need to open the door
- > Triple-eccentric counterbalanced drive in cast iron housing provides vibration and trouble free operation for years
- Uniform and precise temperature control provide the optimum environment for all samples
- > Moisture proof receptacle in the chamber provides power for accessory instruments

Ergonomically-positioned, topmounted controls make these shakers easy to use on or under the bench or double stacked on the floor



An adjustable-height, stationary shelf is included; second shelf optional

Large, triple-pane, insulated viewing window and an internal light provide a clear view of the chamber contents



Add the optional culture drawer to help prevent sample desiccation in low-volume cultures

Specifications, Innova® 42 / 42R*

	42	42R
Temperature		
Range	5 °C above ambient to	20 °C below ambient to
	80 °C	80 °C; min 4 °C
Range with	5 °C above ambient to	20 °C below ambient to
optional humidity	60 °C	60 °C; min 4 °C
monitor		
Range with	5 °C above ambient to	20 °C below ambient to
optional	70 °C	70 °C; min 4 °C
photosynthetic		
lights		
Control	± 0.1 °C	
Stability	± 0.1 °C at 37 °C	
Uniformity	± 0.25 °C	
Internal Electric	100 Watt moisture-proof internal electric outlet	
Receptacle	cle installed in chamber for optional magnetic stir-	
	rers, rocker, roller, porta	able shaker, etc.
Orbit	1.9 or 2.5 cm (0.75 or 1 in)	
Shaking speed ¹	25 - 400 rpm, ± 1 rpm	
Dimensions		
Platform ²	46 x 46 cm (18 x 18 in)	
Chamber 51.8 x 51.6 x 47.7 cm (20.4 x 20.3 x 18.		20.4 x 20.3 x 18.8 in) –
	Height measured from t	op of platform
Overall, Single	62 x 75.4 x 82.5 cm (25 x 29.7 x 32.2 in)	
Unit		
Overall, 2 Units	62 x 75.4 x 163.7 cm (2	5 x 29.7 x 64.4 in)
Stacked		
Net weight	99 kg (217 lb)	121 kg (267 lb)
Certifications	c@us CE	

Ordering information²

Order no.	Description		
Innova® 42 Incubated			
M1335-0002	1.9 cm (0.75 in) Orbit. 230 V 50 Hz		
M1335-0000	1.9 cm (0.75 in) Orbit, 120 V 60 Hz		
M1335-0012	2.5 cm (1 in) Orbit, 230 V 50 Hz		
M1335-0010	2.5 cm (1 in) Orbit, 120 V 60 Hz		
Innova® 42R Incubated/Refrigerated			
M1335-0006	1.9 cm (0.75 in) Orbit. 230 V 50 Hz		
M1335-0004	1.9 cm (0.75 in) Orbit, 120 V 60 Hz		
M1335-0016	2.5 cm (1 in) Orbit, 230 V 50 Hz		
M1335-0014	2.5 cm (1 in) Orbit, 120 V 60 Hz		
Options and accessories for Innova® 42 / 42R			
M1335-0300	Programmable Photosynthetic Light Bank for		
	Model 42R only, factory installed		
M1335-0500	Humidity Monitor, factory installed		
M1335-0400	Programmable UV Germicidal Light for		
	Model 42R only, factory installed ³		
M1335-0501	Culture Drawer, prevents plates from drying ³		
M1335-0800	Stacking Kit, required when stacking 42/42R		
	units (See also M1335-0810 below)		
M1335-0810	Stacking Kit, to stack Innova 42/42R units		
	with Innova 4200/4230 shakers		
M1335-0600	12-Port Gassing Manifold for direct gassing		
M1225 0000	into flasks, factory installed		
M1335-0080	Additional Perforated Shelf & Brackets		
M1320-8029	Remote Alarm Contact, factory installed, for		
	communication with user-supplied building		
M1291-1000	monitoring system BioCommand [®] SFI Data-Logging Software,		
111271-1000	includes software and cable to connect one		
	shaker		
	Shaker		

Specifications subject to change without notice.
Speed range based on shaking a typical workload. Baffled flasks can significantly reduce maximum speed.
Platforms sold separately - see page 22.
Reduces maximum flask size on shaker to 4 liters.