

Unrivalled levels of quality and performance, adding value to hybridisation

- Accurate temperature control for improved experimental results
- Excellent temperature uniformity for reproducible results with low backgrounds

Hybridisation Oven Range

Accurate temperature control and uniformity have made Thermo Electron's hybridisation ovens the first choice for molecular biologists the world over. The bottle and rotisserie system integrates accurate temperature control ensuring reproducible hybridisation results.

New improved Hybrid Shake'n'Stack

- Multiple rotisserie fittings for a flexible choice of consumable
- Interchangeable rotisserie/shaking platform for hybridisation and washing procedures
- Stackable format allowing better utilisation of laboratory space
- Variable speed settings for protocol optimisation

"...reproducible results, every time."



Hybridisation Equipment

* The polymerase Chain Reaction (PCR) is covered by US patents, which are owned by F. Hoffman-La Roche Ltd.

Hybridisation Equipment

Hybrid Shake 'n' Stack benefits

Space saving

The Hybrid Shake'n'Stack has been specifically designed for safe stacking up to three units high. Each oven has the ability to operate with either rotisserie or shaking platform. One compact triple oven tower can be set up to undertake three distinct functions at different temperatures – a real space saver in today's often cluttered life science laboratories.

Flexible choice of consumable type

Each Shake'n'Stack oven can be furnished with a range of accessories including a variety of rotisseries. The rotisseries will hold up to 10 x 35mm diameter hybridisation bottles or up to 30 x 50ml plastic tubes, ideal for hybridising multiple membranes under safe, reproducible conditions. The tilting wheel rotisserie, designed with the requirements of in situ hybridisation in mind also holds a variety of vessels. The adjustable tilt angles between 0-180 degrees, allows for minimal hybridisation solution volumes and provides the gentle mixing action often required for this application. The rotisseries may be operated at speeds of between 5-20rpm.

Shaking platform available for additional functionality

The shaking platform provides a linear rocking movement suitable for such procedures as membrane washing and gel destaining. The

shaking platform can be purchased separately and is quickly and easily interchangeable with the rotisserie. As with the rotisserie, the shaking platform benefits from variable speed control.

Hybrid Maxi 14

The Hybrid Maxi 14 increases the hybridisation capacity of any laboratory. It has a capacity of 14 bottles, a rotisserie and a dual-action (linear or orbital) shaking platform.

The additional space provided in this oven allows hybridisation to be performed in the bottles whilst simultaneously performing washing steps on the shaking platform. Hybrid Maxi 14 is the ideal hybridisation workstation.

Hybrid Maxi-14 benefits

- High capacity for increased volume of hybridisation
- Dual action shaker for optimisation of washing/ staining protocols
- Simultaneous operation of shaking platform and rotisserie for performing fast efficient washing protocols

For more information on our extensive range of oven accessories visit our website!



Hybrid Shake 'n' Stack Oven

Code	Description
HBSNSR	Hybrid Shake 'n' Stack oven with Delrin plastic rotisserie & drip tray
HBSNSRS	Hybrid Shake 'n' Stack oven with Delrin plastic rotisserie, drip tray & shaking platform
HBSNSAP1	Accessory pack (2 medium bottles, bottle gripper, mesh & hybridisation guide)

Hybrid Maxi 14 Oven

Code	Description
HBMSOV14	Hybrid Maxi 14 Oven, includes standard 35ml rotisserie, 1 pack of mesh, 4 medium bottles, 4 bottle and cap seal, 1 large bottle gripper
HBMSOV14XL	Hybrid Maxi 14 XL Oven, includes large 70ml rotisserie, 1 pack of mesh, 4 large bottles, 4 bottle and cap seal, 1 large bottle gripper

Specification Table

Description	Hybrid Shake'n'Stack	Hybrid Maxi 14
Shaking action	Up/down	Orbital & linear
Shaking platform area	250mm x 180mm	330mm x 300mm
Rotisserie speed	5-20rpm	5-15rpm
External (w x h x d)	435 x 425 x 380mm	450 x 690 x 456mm
Capacity (medium bottles)	10	14
Weight	17.6kg (220V)	40.5kg (220V)
Uniformity (within the bottle)	±0.25°C	±0.25°C
Temperature range	Ambient +8°C - 85°C	Ambient +8°C - 85°C
Safety over temperature cut out	Yes	Yes
Shaking platform	Yes	Yes
Variable speed rotisserie	Yes	Yes
Variable axis rotisserie	Yes	Yes
Maximum power	250W	250W

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