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Stackable Design

I 26 and Refrigerated I 26R: Space-saving, stackable shakers with triple-eccentric drive

Space-Saving and Stackable, Based on the Proven Performance of New Brunswick[™] Innova[®] Series Shakers



For over 60 years, New Brunswick[™] Shakers by Eppendorf have been synonymous with quality construction and durability. They have been used in more labs the world over than any other shaker. The I 26 and refrigerated I 26R offer excellent performance at a value price. These advanced shakers feature the Eppendorf Triple-Eccentric Drive for dependable operation under even the most extreme conditions. Each I 26 shaker is independently controlled, so you can vary temperature, speed and agitation.The heavy duty construction ensures smooth shaking conditions without vibration even when stacked.

Features and benefits

- > Dynamic speed and temperature range for culturing shear-sensitive cells as well as robust bacterial cultures; temperature from 5 °C above ambient to 60 °C for I 26 and from 15 °C below ambient for I 26R; agitation speed 25 up to 400 rpm with a 2.5 cm (1 in) diameter orbit
- > Microprocessor control to regulate speed, temperature and running time for highly reproducible results
- > Audible and visual alarms inform user of setpoint deviations; audible alarm may be muted

- > User-friendly keypad with large display makes it easy to enter setpoints and view operating conditions
- > Smooth and quiet running for a more favorable work environment
- > Cool-running brushless motors never require lubrication and provide long life
- > Large 46 x 76 cm (18 x 30 in) interchangeable accessory platforms slide out easily while accommodating a wide range of accessories and flasks up to 2.8 liters
- > Powerful fan and heater provide rapid heat up and temperature recovery after door opening
- > RS-232 interface for data logging directly on your PC
- > Sub platform protects components by deflecting liquid from accidental spills

Accessories

- > Platforms, Clamps and Racks sold separately
- > Stacking Kits to join up to three shakers
- > Bases used to raise height for easier access and to reduce contamination risk



Test Tube Racks

Available in small, medium or large, featuring finger-tight knobs for easy adjustment



Microplate Racks

Single layer racks hold five standard or deep well plates; stacked plate racks hold up to nine standard or three deep well plates



Sticky Pads Alternative to flask clamps for low speed applications (up to 250 rpm)

I 26 & I 26R Stackable Incubator Shaker specifications*

Shaking	Range &	25 to 400 rpm with 2.5 cm (1 in) stroke; 25 to 300 rpm when stacking 2 units; 25 to 250 rpm when stacking 3 units.				
	control [§]	±1 rpm over entire speed range by PI microprocessor control Acceleration circuit prevents sudden starts/stops Digital LED electronic display in 1 rpm increments				
	Indication					
	Timer	Programmable shaking periods from 0.1 hr. to 99.9 hrs. Triggers audible alarm and energizes status light at				
		end of period. Can be deactivated for continuous operation				
Temperature	Range	I 26: 5 °C above ambient to 60 °C				
		I 26R: 15 °C below ambient to 60 °C (minimum setpoint is 4 °C)				
	Control	PI microprocessor feedback regulation, \pm 0.1°C in 30°C to 40°C range, and \pm 0.5°C for the remaining range				
	Uniformity	Nominally ± 0.25 °C at 37 °C				
	Indication	Digital LED display in 0.1 °C increments				
	Heaters	Low-watt density, resistance-type heaters with high-temperature safety thermostat cut off				
	Refrigeration	I 26R only: Hermetically-sealed compressor uses CFC-free refrigerant				
Alarms		Audible ^o and visible signals indicate when speed deviates more than 5 rpm, temperature more than				
		1 °C from setpoint, and when timer operation has expired				
LED display		Indicates speed, temperature, running time and alarm conditions				
Communications		RS-232 for data logging				
Drive & drive motor		Triple-eccentric counterbalanced drive in cast-iron housing with solid-state brushless D.C. motor				
Safety		Shaker stops when excess vibration is detected or when door is opened				
		Heater shuts off when high-temperature limit is exceeded				
Setpoint retention		Setpoints and operating status retained in non-volatile memory. Automatic restart after power is restored				
Stacking shakers		Up to 3 shakers can be stacked using accessory stacking kit(s). One kit for 2 units; two kits for 3 units				
Door		Large viewing window, 34.3 x 44.5 cm (13.5 x 17.5 in) allows for easy viewing of cultures				
		Door swings down and supports platform. Open door adds 49.5 cm (19.5 in) to depth				
Electric power		120 V, 60 Hz				
		15 Amp				
Dimensions	Platform [‡]	76.2 x 45.7 cm (30 x 18 in). Quick release design allows platform to slide out for easy access				
	Chamber	86.4 x 63.5 x 35.6 cm (34 x 25 x 14 in) W x D x H above platform				
	Overall:	Single unit	Two units	Three units		
	Width	127 cm (50 in)	127 cm (50 in)	127 cm (50 in)		
	Depth [†]	76.2 cm (30 in)	76.2 cm (30 in)	76.2 cm (30 in)		
	Height	69 cm (27 in)	133 cm (52.25 in)	197 cm (77.5 in)		
Weight	Net	l 26: 168 kg (370 lbs)				
		l 26R: 182 kg (400 lbs)				
	Gross	I 26: 213 kg (470 lbs)				
		l 26R: 227 kg (500 lbs)				

Specifications subject to change without notice
Based on shaking a typical workload
Audible alarm may be muted
Shaker does not include platform or clamps which must be ordered separately. I 26/I 26R platforms are not interchangeable with other Eppendorf platforms
With door open, add 49.5 cm (19.5 in) to depth

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Ordering information

I 26 and I 26R Shakers

Shaker description	Catalog no.
I 26 Incubator Shaker, 120 V 60 Hz	M1324-0000
l 26 Incubator Shaker, 230 V 50 Hz	M1324-0002
I 26R Refrigerated Incubator Shaker, 120 V 60 Hz	M1324-0004
I 26R Refrigerated Incubator Shaker, 230 V 50 Hz	M1324-0006

I 26 and I 26R Shaker accessories

Accessory description	Catalog no.
Stacking Kit	M1324-0500
Universal Platform (clamps sold separately)	M1324-9904
Short Base, raises shaker 10 cm (4 in)	M1324-0600
Medium Base, raises shaker 33 cm (13 in)	M1324-0800
Tall Base, raises shaker 43 cm (17 in)	M1324-0700
Sticky Pad Platform (sticky pads sold separately)	M1324-9911
Sticky Pad 20.3 x 20.3 cm	M1250-9700
Microplate rack (stack)	M1289-0700
Microplate rack (single layer)	TTR-221
Test Tube Racks	Inquire

Flask clamps for universal platforms

Clamp description	Platform capacity	Catalog no.
125 mL Erlenmeyer Clamp	39	M1190-9001
250 mL Erlenmeyer Clamp	30	M1190-9002
500 mL Erlenmeyer Clamp	24	M1190-9003
1 L Erlenmeyer Clamp	12	ACE-1000S
2 L Erlenmeyer Clamp	8	ACE-2000S
2.8 L Fernbach Clamp	6	ACE-2800S

Dedicated platforms with clamps included

Clamps	Catalog no.
60	M1324-9905
40	M1324-9906
24	M1324-9907
15	M1324-9908
12	M1324-9909
6	M1324-9910
	60 40 24 15 12

Test tube racks, microplate holders, sticky tape, sticky pad, and other size clamps available. Contact your sales representative for details.

Your local distributor: www.eppendorf.com/contact Eppendorf AG · 22331 Hamburg · Germany E-mail: newbrunswick@eppendorf.com

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