

PSU-10i orbital shaking platform

Microprocessor controlled shaking platform providing smooth and quiet horizontal orbital motion for mixing in bottles, flasks and beakers.

- Variable shaking speed: 50 to 450 rpm
- Reliable direct drive system
- Automatic load balancing system
- Continuous or timed operation with automatic switch-off
- Interchangeable platforms for use with a variety of vessels
- Simple to set up and easy to operate

Loads up to 3.0 kg

Soft start feature ensures a smooth ramp-up – avoids potential damage to vessel content

Exceptionally quiet motor

– consistent and even shaking

2-line LCD display clearly indicates both set and actual shaking speed, plus set and elapsed time.

Works in combination with simple push buttons for easy set-up



PSU-10i fitted with PUP-12 universal platform

Choice of 4 interchangeable platforms (optional accessories) to suit different types of vessels – maximum flexibility

Low voltage power supply provides for safe cold room operation and low energy consumption. Ambient operating temperature range of 5 to 40°C allows use in cold room or incubator

Integral electronic timer with audible alarm and automatic switch-off – accurate repeatability of time sensitive incubations

Low voltage cord easily fits through incubator door gaskets

Optional accessory platforms for PSU-10i

Enable a wide range of vessels to be accommodated - bottles, flasks, beakers, dishes, boxes and Petri dishes

P12-100 – Platform with clamps for 12 x 100ml flasks/150 ml beakers

Dimensions: 250 x 190 mm

Bio PP-4 – Flat platform with nonslip rubber mat Dimensions: 230 x 230 mm



P6-250 – Platform with clamps for 6 x 250 ml flasks/400 ml beakers Dimensions: 250 x 190 mm

PUP-12 – Universal platform, with adjustable bars
Dimensions: 270 x 195 mm

Shakers, mixers and stirrers » Models and specifications

* PV-1 takes conical tubes up to 28.5 mm in diameter ** Maximum speed is dependant on loading

= standard= optional		Multi platform shaker Shaking		latform	Microplate shaker	
		PSU-20i	PSU-10i		PMS-1000	
all heights excl. platform)		h: 130 mm d: 410 mm w: 410 mm		h: 90 mm d: 205 mm w: 220 mm	h: 90 mm d: 185 mn w: 175 mn	
Speed	rpm	20 to 250**	50 to 450**		150 to 1000	
Orbit	mm	20	10		2	
Maximum load	kg	8	3		_	
Capacity 2	microplates	_	_		•	
4 microplates (with optional platfo		-	-		•	
Fimer, with automatic switch-off	,	1 min to 96 hours	1 min to 96 hours		1 min to 23 h 59 min	
Motion timer (orbital/reciprocal modes)	sec	0 to 250	_		_	
Motion timer (vibration mode)	sec	0 to 5	-		_	
Display		2-line 16 character LCD	2-line 16 character LCD		4 digit LED	
Angle (reciprocal mode)	0	0 to 360	-			
Angle (vibration mode)	0	0 to 5	_		_	
nput voltage	V dc	12	12		12	
nput current	A	4.16	1		0.5	
Ambient temperature range	°C	0	5 to 40			
Vortex mixers – models and s	-	tions				
		Personal vortex m	ixer	Mı	ulti vortex mixer	
standard (all heights excl. platform)		PV-1			V-32	
		F V-1		V-32		
			h: 75 mm d: 145 mm w: 82 mm		h: 100 m d: 180 m w: 120 m	
Speed	rpm	750 to 3000			500 to 3000	
Acceleration time	sec				3	
Orbit	mm	2			2	
Maximum tube diameter	mm	20*			16	
Capacity 16 x 1.5 + 8 x 0.5 + 8 x 0.2 ml tubes, Ep	pendorf type	JAY-				
nput voltage	V dc	12	1 1		12	
nput current	А	0.5	1		0.5	
Ambient temperature range	°C	17/41	5 to	40		
Stirrers – models and specific	cations					
		Magnetic stirrer				
	/	MMS-3000				
		Mini stirrer				
			h: 75 mm d: 230 mm w: 185 mm			
Speed	rpm	0 to 3000				
Stirring volume	L	\				
Plate dimensions	mm	160				
Input voltage Input current	V dc	12				



Thank you for reading this data sheet.

For pricing or for further information, please contact us at our UK Office, using the details below.

::: UK Office Keison Products,

P.O. Box 2124, Chelmsford, Essex, CM1 3UP, England.

Tel: +44 (0)330 088 0560

Fax: +44 (0)1245 808399 Email: sales@keison.co.uk

Please note - Product designs and specifications are subject to change without notice. The user is responsible for determining the suitability of this product.