



Our series of benchtop incubators, hybridisation ovens and slide warmers offer excellent value for money, quality and reliability. With a range of sizes and accessories available, they can accommodate a large variety of flasks, tubes and other vessels, and offer years of quiet maintenance-free operation. All orbital shaking incubators feature independent speed and temperature controls that allow them to serve as multi-purpose machines.

OM11

Digital Shaking Incubator - Medium

Ratek's Most Popular Shaking Incubator

Why is the OM11 one of the most popular benchtop shaking incubators on the market? Quite simply, it just works and keeps working, and is backed by our industry leading warranty.

The ever-popular OM11 offers a long list of features which make it the preferred benchtop shaking incubator for many laboratories.

The large rear-hinged enclosure provides full visibility from all 4 sides, and the lift-up door makes loading and unloading the platform a breeze. Designed to make the best use of benchtop space, the 400 x 400mm platform is big enough to accommodate up to 5 x 2L flasks or 20 x 250mL flasks, with plenty of vertical clearance to make working with larger vessels simple. The cover is also completely removable without tools for easy cleaning. The non-slip platform can optionally be fitted with a drop-in universal rack, tulip clip tray or adhesive mat tray which makes the OM11 extremely versatile.

When coupled with Ratek's silent-belt long life brushless motor drive with counterweight, full digital control with user configurable presets and highly visible large LED display, it's easy to see why so many laboratories rely on the OM11 every day.



400 x 400mm platform, up to 70°C, digital control

H035

Hybridisation Oven/Mixing Incubator - Medium

Four Machines in One

The H035 is an extremely versatile compact incubator/oven that can be transformed from a hybridisation oven, to rocking incubator, to shaking incubator, to static incubator in a matter of seconds. The heated cabinet features base mounted drive rollers that accommodate a range of drop-in accessories.

When used with the H035C50 carousel the oven will hold up to 18 hybridisation bottles or 40 x 15mL tubes and delivers precision rolling up to 20 RPM. The drop-in mixing platforms allow shaking or rocking up to 100 RPM and can be interchanged without tools of any sort. Shelves are available which allow the H035 to operate as a traditional static incubator.

The sealed cabinet gives excellent spatial temperature uniformity controlled by Ratek's precision digital PID system with highly visible large red LED displays.

W330 x D325 x H350mm cabinet, up to 99.9°C, digital



OM15/C

Digital Shaking Incubator - Large

Precise Control and Built to Last

When reliability is important and uptime critical, the Ratek OM15's proven track record is unparalleled. The OM15 is a heavy duty orbital shaker within a temperature controlled cabinet which features a large viewing panel for full visibility of your containers at all times. Fan assisted heating coupled with digital control ensures accurate temperature control within the cabinet. The OM15 is suited to filling space under or on top of benchtops with it's forward opening door. The OM15C model adds a cooling fluid loop for sub-ambient cabinet temperatures.



600 x 450mm platform, 40 - 400 RPM, up to 70°C

OM25

Digital Shaking Incubator with Cooling - Extra Large

A Set and Forget Workhorse

The OM25 is our largest orbital shaking incubator and is designed to work hard day-in day-out. The massive 700 x 530mm platform can accommodate up to 12 x 2 litre flasks whilst the heating system features a cooling coil for work at temperatures below ambient using a chilled re-circulating water supply. The RC4 chiller is ideal for this purpose. Temperature control is via precision digital PID, whilst the large bright red LED displays make it simple to monitor speed, time and temperature from across the lab.



700 x 530mm platform, up to 70°C, cooling ready

SHAKER & ROCKER/SHAKING INCUBATOR ACCESSORIES

	EOM5	ERPM4	OM1	OM6	OM7	OM8	OM11	OM15/C	OM25	RM2	RPM5
Universal Rack	RR5	RR5	RR1	RR5	RR7	RR25	RR10	RR15	RR25	RR5	RR5
Tulip Clip Tray (Base Tray)	TCT5	TCT5	TCT1	TCT5	TCT7	TCT25	TCT10	TCT15	TCT25	TCT5	TCT5
Tulip Clips	TCxxx	TCxxx	TCxxx	TCxxx	TCxxx	TCxxx	TCxxx	TCxxx	TCxxx	TCxxx	TCxxx
Adhesive Mat Tray	AT5	AT5	AT1	AT5	AT7	AT25	AT10	AT15	AT25	AT5	AT5
Dual Tier Tray	DTT5	DTT5	-	DTT5	DTT7	-	DTT10	-	-	DTT5	DTT5
Mojonnier Flask Rack	MR5	MR5	-	MR5	-	-	-	-	-	MR5	MR5

TULIP CLIP TRAY CAPACITIES

	TCT1	TCT5	TCT7	TCT10	TCT15	TCT25
250 mL Conical Flask	6	16	25	20	20	28
500 mL Conical Flask	4	9	16	12	20	28
1 Litre Conical Flask	1	5	9	5	12	15
2 Litre Conical Flask	1	4	8	5	6	12
5 Litre Conical Flask	1	1	4	-	4	5

* Greater capacities are possible when using a tray layout dedicated to a single flask size or for flasks smaller than 250mL. Contact Ratek for more information.

INCUBATOR SPECIFICATIONS

	H035	OM11	OM15/OM15C	OM25
Mixing action	- Rolling (with H035C50) - Rocking (with H035RP) - Orbital (with H035OP) 20mm orbit	Orbital 20mm orbit	Orbital 25mm orbit	Orbital 25mm orbit
Platform size	300 x 300 mm H035RP 268 x 268 mm H035OP	400 x 400 mm	600 x 450 mm	700 x 530 mm
Speed range	0-20 RPM H035C50 4-100 RPM H035RP 4-100 RPM H035OP	40-400 RPM	40-400 RPM	40-400 RPM
Speed control type	Digital + Tacho	Digital + Tacho	Digital + Tacho	Digital + Tacho
Temperature control range	28°C to 99.9°C. (min 7°C above ambient)	28°C to 70°C. (min 7°C above ambient)	OM15: 28°C to 70°C. (min 7°C above ambient) OM15C: Ambient -10°C to 70°C.(with cooling)	28°C to 70°C. (min 7°C above ambient) Ambient -10°C to 70°C.(with cooling)
Temperature control type	Digital PID with active LED	Digital PID with active LED	Digital PID with active LED	Digital PID with active LED
Timer	0-99 mins/hrs	0-99 mins/hrs	0-99 mins/hrs	0-99 mins/hrs
LED speed and time display	Yes	Yes	Yes	Yes
User program presets	3	3	3	3
Motor and drive type	Long life super-quiet brushless AC	Long life super-quiet brushless AC	Long life super-quiet brushless AC	Long life super-quiet brushless AC
Transmission type	Silent belt	Silent belt	Silent belt	Silent belt
Safety features	- Motion interrupt stop - Slow start - Over temperature alarm - Over temperature cut-out	- Motion interrupt stop - Slow start - Over temperature alarm - Over temperature cut-out	- Motion interrupt stop - Slow start - Over temperature alarm - Over temperature cut-out	- Motion interrupt stop - Slow start - Over temperature alarm - Over temperature cut-out
Power input	240V AC/500W	240V AC/540W	240V AC/900W	240V AC/900W
Overall dimensions	W400 x D520 x H540mm	W470 x D625 x H490mm	W750 x D650 x H652 mm	W850 x D720 x H680 mm
Nett weight	34 kg	34 kg	45 kg	50 kg