

Mojonnier tube shaker SR-2DS with M Shaking platform

Invented to remove the variation in shaking Mojonnier tube by hand. Improved the efficiency and repeatability of fat extraction testing that have conventionally been by hand shaking.

Features

- Shakes six Mojonia tubes can at once.
- The Shaking duration can be set as desired by the timer.
- Transparent resin cover to prevent scattering of chemical solution
- The lid bracket with a lock function so as it is not open during shaking.

Applications

- Fat extraction testing using majonia tube

The comparison test for Shaking tube by hand versus Shaker with tubes

Put 100g of sample was into Mojonnier tube. Compared an amount of fat extraction between Shaking tube by hand to Shaker with tubes for 1 min. As a result we verified Shaker with tubes could be used equally as Shaking tube by hand. * The shaking speed for Shaker with tubes was 240r/min.

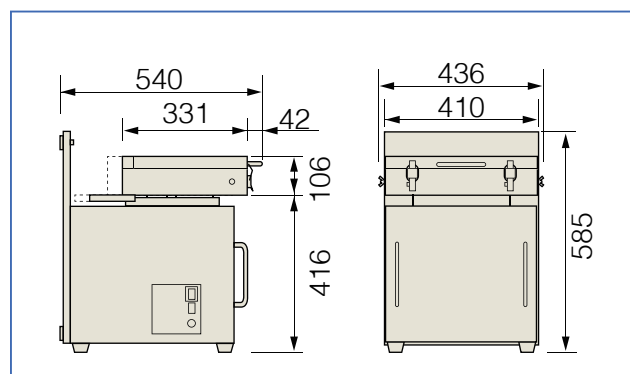
Samples	Lipid	
	Shaking tube by hand	Shaker with tubes
Premix powder (1)	7.3	7.5
Premix powder (2)	2.2	2.4
Donut	7.8	17.6
Pasta sauce	30.1	28.2
Flour	5.8	6.1
Dough	2.1	2.1

USER'S VOICE

In the determination of lipids by the acid decomposition method food samples are heated with hydrochloric acid to conduct hydrolysis. Then lipids are extracted with diethyl ether and petroleum ether using a Mojonnier tube.



Dimensions



● Protruberances not included in Dimensions. ● Vessels of photo not included.



VS.



Model	SR-2DS with M Shaking platform	
M Shaking platform for SR-2DS	Capacity	6 pcs x Mojonnier tube
	Weight	Approx. 5kg
	Dimensions (W x D x H)	373 x 408 x 106mm (Protrusions not included)
Strong Shaker SR-2DS	Shaking motion	Reciprocal (Vertical and Horizontal)
	Shakig speed	50 to 300r/min (Horizontal shaking)
	Shaking width	40mm (Fixed)
	Maximum load	Approx. 7.5kg (Shaking platform included)
	Timer	Digital ON/OFF Timer (1 min to 99h59min)
	Speed display	Digitally
	Safety devices/functions	Motor protection circuit at overload, Fuse
	Dimensions (W x D x H)	410 x 585 x 500mm
	Weight	Approx. 49kg
	Power supply	AC100V/1.2A
Dimensions (W x D x H)/Weight	436 x 540 x 585mm, Approx. 54kg	

Selection guide

Constant temperature incubator shaker
CO₂ incubator shaker
OD-MonitorCO₂ incubator shaker

Shaker

Mixer
Rotator
StirrerBead beater
homogenizer
ultrasonic homogenizerAluminum block bath
Minimize bathWater bath
Shaking water bath
Immersion coolerHybridization oven
Constant temperature chamberCentrifugal concentrator
Cold trap

Freeze dryer

Electrophoresis and blotting apparatus

Constant temperature water circulating system [Chiller]

Appendix