

Thermo Scientific Shake 'n' Stack Hybridization Ovens

Stackable, space-saving design and excellent uniformity are ideal for molecular biology labs



- Each unit capable of operating either rotisserie or shaking platform for additional functionality
- One compact triple-oven tower can be set up for three distinct functions at different temperatures
- Digital LED display and controls
- Capacity for 10 medium bottles
- Accurate temperature control for improved experimental results
- Excellent temperature uniformity for reproducible results with low backgrounds
- Multiple rotisserie fittings for flexible choice of consumable
- Interchangeable rotisserie/shaking platform (max. load of 1kg/2.2 lb.) for hybridization and washing procedures
- Variable speed settings for protocol optimization
- Up/down shaking motion

Includes: Models 6243, 6242 include 10-bottle capacity rotisserie, adjustable feet, drip tray, manual; Models 6241, 6240 includes Shaker platform, 10-bottle capacity rotisserie, adjustable feet, drip tray, manual
Warranty: 1 year (parts and labor)

Cat. No.	Interior D x W x H (9.5 x 13.8 x 9.7in.)	Platform L x W (9.8 x 7in.)	Exterior L x W x H (15 x 17.1 x 16.7in.)	Temperature Range	Temperature Uniformity	Rotisserie Speed Range	Electrical
6243	24 x 35 x 24.5cm (9.5 x 13.8 x 9.7in.)	25 x 18cm (9.8 x 7in.)	38 x 42.5 x 43.5cm (15 x 17.1 x 16.7in.)	35° to 85°C	±0.25°C within bottle	5 to 15rpm	110V 250w
6242	24 x 35 x 24.5cm (9.5 x 13.8 x 9.7in.)	25 x 18cm (9.8 x 7in.)	38 x 42.5 x 43.5cm (15 x 17.1 x 16.7in.)	35° to 85°C	±0.25°C within bottle	5 to 15rpm	220V 250w
6241	24 x 35 x 24.5cm (9.5 x 13.8 x 9.7in.)	25 x 18cm (9.8 x 7in.)	38 x 42.5 x 43.5cm (15 x 17.1 x 16.7in.)	35° to 85°C	±0.25°C within bottle	5 to 15rpm	110V 250w
6240	24 x 35 x 24.5cm (9.5 x 13.8 x 9.7in.)	25 x 18cm (9.8 x 7in.)	38 x 42.5 x 43.5cm (15 x 17.1 x 16.7in.)	35° to 85°C	±0.25°C within bottle	5 to 15rpm	220V 250w

Models 6242 and 6240 are CE certified

Thermo Scientific Accessories for Shake 'n' Stack Hybridization Ovens

Cat. No.	Description	For Use with
Rotisseries		
222032	Delrin® Plastic Rotisserie	Shake 'n' Stack ovens
222033	Stainless-steel Rotisserie	Shake 'n' Stack ovens
222041	Stainless-steel Rotisserie	Shake 'n' Stack ovens
222042	Delrin Plastic Rotisserie	Shake 'n' Stack, Maxi 14 ovens
222043	Delrin Plastic Rotisserie	Shake 'n' Stack, Maxi 14 ovens
222044	Delrin Plastic Rotisserie	Shake 'n' Stack, Maxi 14 ovens
Other Accessories		
222051	Drip Tray	Shake 'n' Stack ovens
222000	Shaking Platform	Shake 'n' Stack ovens