Geing



Shakers

BIS Series - Incubated Shakers BS Series - Orbital Shakers

being Introduction

BEING is an economically priced, high-end, high-performance laboratory equipment brand. We are committed to providing users with intelligent, intuitive, and professional laboratory equipment that modern laboratories require.

Besides the BS and BIS orbital shakers, BEING offers laboratories a broad portfolio of incubators, ovens, heated magnetic stirrers, water baths, circulators, chillers, and vacuum pumps.

BS / BIS Orbital Shakers





Our orbital shakers are the 'Smart Choice' for agitating and mixing samples and solutions and culture growth.

With 6 different models to choose from, BEING offers one of the largest selections of incubated and platform lab orbital shakers on the market. They are ideal for material dissolution, liquid mixing, cell culture, protein expression, fermentation, water quality analysis, DNA amplification, and many more applications in chemistry, clinical, pharmaceutical, and research laboratories.

All of our shakers are energy efficient, have excellent temperature regulation capabilities, and come with a host of features that provide safe and easy operation — and are economically priced. They're all designed, manufactured, and tested to the DIN 12880-2007 standard, providing a long service life.

This combination of selection, specifications, features, quality, and value makes BEING shakers the smart choice.



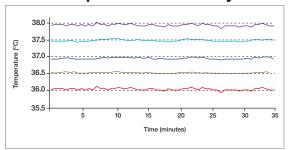




Precise temperature control

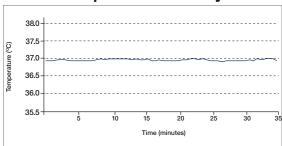
BEING BIS series incubated shaker provide a precise and steady heating environment that ensures consistent product quality, lowers the chances for rework and helps achieve reliable production results while reducing your laboratory's energy costs by being energy efficient.

Temperature Uniformity



The incubated shaker's chamber's temperature uniformity ($\leq \pm 1.5^{\circ}$ C) enables all samples to be heated evenly.

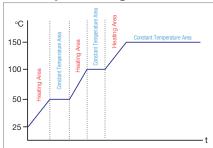
Temperature Stability



The incubation chamber's temperature stability of ±0.1°C ensures experiment stability.

Note: The stability and uniformity are measured at steady-state with an empty chamber according to DIN 12880.

Step Heating Control

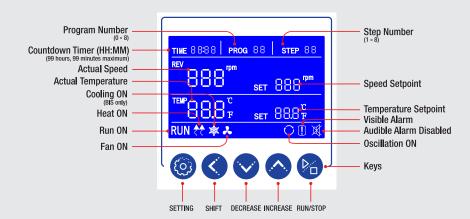


In program control mode, the controller allows the operator to set up step heating control.

| Controller | Automatic power on/off PID automatic control Programmable functions Fixed-value programs Multi-step programs Program cycling Timed & Untimed Oscillation speed - Adjustable RUN delay Accessory Access Drain Over-temperature protection | Orbital Shakers | |
|------------|--|-------------------------------------|----------|
| Series | | BIS | BS |
| | Automatic power on/off | 1 | J |
| | PID automatic control | Safety Feature Shakers Shakers | J |
| | Programmable functions | | J |
| | Fixed-value programs | | √ |
| Controller | utomatic power on/off ID automatic control rogrammable functions Fixed-value programs Multi-step programs Program cycling Timed & Untimed Oscillation speed - Adjustable RUN delay ccessory Access rain ver-temperature protection emperature limit protection ower off memory nti-scalding protection oad Imbalance | √ | √ |
| | Program cycling | √ | √ |
| | Timed & Untimed | √ | √ |
| | Oscillation speed - Adjustable | J | √ |
| | Multi-step programs Program cycling Timed & Untimed Oscillation speed - Adjustable RUN delay Accessory Access Drain | √ | √ |
| Ports | Accessory Access | J | X |
| POILS | Drain | J | X |
| | Over-temperature protection | J | X |
| | Temperature limit protection | J | X |
| | Over-current protection | J | J |
| Safety | Power off memory | J | 1 |
| | Anti-scalding protection | √ | X |
| | Load Imbalance | √ | √ |
| | Audible & visual alarms | √ | √ |



Professional LCD Controller Features



The BEING L-series professional controller has a 3.1-inch easy-to-read, real-time LCD display to select the various functions with all the parameters — temperature, time, program number, and step — on a single screen, providing quick and easy setting of temperature, time, and other parameters — and convenient operation.



Easy to use

Simple and intuitive setting of all the operating parameters thanks to easy-to-understand icons and symbols.



Programmable control at your fingertips

The shaker is designed to be used immediately out of the box with a single (fixed value) basic timed (1 minute to 99 hours and 59 minutes) or untimed program. But, if you need to simplify complicated testing processes and realize automatic control, that can be easily achieved. You can store and run up to 8 multistep programs with 8 steps each. Need to start your experiment at a specific time? The On/RUN delay makes it easy to do. Want to cycle your multistep program numerous times? That can be done up to 99 cycles.



Password Protected

The controller has 4 settings access levels. Each level is password protected to avoid accidental changes to "sensitive" parameters.



Shaker Features



Toolless Accessory Platform Connection

The BEING orbital and incubated shakers are equipped with thumb screws that enable quick, easy, and toolless connection of platforms.



Patented Drive Technology

BEING shakers' rotation is controlled by a patented, maintenance-free, single-axis, eccentric drive and balancing technology utilizing a low energy consumption brushless DC motor that provides a large start torque and stable operation with a wide speed adjustment and low noise emission.



Large Transparent Chamber Door (BIS only)

The large transparent chamber door allows researchers and lab technicians to observe the incubation effects on the samples in real-time.



Gas Strut Door Support

Two gas struts smoothly control the opening of the BEING BIS Series incubated shaker's chamber door. They also hold the chamber door in any position. Platform rotation, heating element, and chamber fan are shut down when the chamber door is raised more than 25° .

Shaker Features



Temperature Test Hole (BIS only)

BEING BIS Series incubated shakers have an Ø18mm test hole and accessory port to allow multiple external temperature probes to be inserted into the chamber to validate temperature settings to the actual chamber temperature.



Condensate Drain (BIS only)

BEING BIS Series incubated shakers are designed to whisk away condensate that is generated during incubation. The chamber's bottom has channels on the edges to collect and direct the condensate to the drain on the back of the unit. The drain can be opened and closed with a push of a button.



Preventing damage from overheating (BIS only)

All incubators have dual overheating protection to prevent specimen and equipment damage. The controller's over-temperature protection is adjustable. It shuts down the heating element and fires an alarm until the temperature drops below the set point if the incubator exceeds the set temperature and the alarm setting. The independent overheating switch is adjustable.

Orbital Shaker

| Model | BS-1 | BS-2 | BS-3 | | | | | | |
|--------------------------------------|--------------------------------------|--------------------------------------|--------------------------------------|--|--|--|--|--|--|
| Maximum Capacity (ml) | 2000 | 4000 | 9000 | | | | | | |
| Platform Size (W x D) (in / mm) | 10.0 × 10.0 250 × 250 | 13.8 × 13.8 350 × 350 | 17.7 × 17.7 450 × 450 | | | | | | |
| Speed Range (rpm) | 40 - 250 | 40 - | 300 | | | | | | |
| Frequency Accuracy (rpm) | | ±1 | | | | | | | |
| Amplitude (mm) | | 20 | | | | | | | |
| Control | I | LCD Microprocessor PID | | | | | | | |
| Display Resolution | | 0.1 | | | | | | | |
| Timer (hh:mm) | | 00:01 - 99:59 | | | | | | | |
| Exterior Dimension (W×H×D) (in / mm) | 11.4 × 14.8 × 4.3 290 × 375 × 110 | 15.4 × 19.5 × 4.5 390 × 495 × 125 | 19.3 × 23.8 × 5.4 490 × 605 × 137 | | | | | | |
| Net Weight (lb / Kg) | 44.1 / 20 | 66.2 / 30 | 88.2 / 40 | | | | | | |
| Electrical Requirement | | 100V - 240V 50/60Hz | | | | | | | |
| Electrical Plug Type | | NEMA 5-15 | | | | | | | |
| Power Consumption | | 60W | | | | | | | |
| Catalog Number | OS1511U | OS1512U | OS1513U | | | | | | |



Incubated Orbital Shaker

| Model | BIS-1 | BIS-2 | BIS-3 | | | | | | |
|---|---------------------------------------|--|---------------------------------------|--|--|--|--|--|--|
| Maximum Load (lb / Kg) | 4.4 / 2 | 8.8 / 4 | 19.8 / 9 | | | | | | |
| Platform Size (W x D) (in / mm) | 10.0 × 10.0 250 × 250 | 13.8 × 13.8 350 × 350 | 17.7 × 17.7 450 × 450 | | | | | | |
| Speed Range (rpm) | 40 - 250 | 40 - 300 | | | | | | | |
| Frequency Accuracy (rpm) | | ±1 | | | | | | | |
| Amplitude (mm) | | 20 | | | | | | | |
| Control | | LCD Microprocessor PID | | | | | | | |
| Heating Type | | Forced-air Convection | | | | | | | |
| Temperature Range | Ambient | Ambient + 9°F - 149°F / Ambient + 5°C - 65°C | | | | | | | |
| Display Resolution | 0.1 | | | | | | | | |
| Temperature Uniformity (@37°C) | | <±1.0 | | | | | | | |
| Temperature Stability (@37°C) | | ±0.1 | | | | | | | |
| Timer (hh:mm) | | 00:01 - 99:59 | | | | | | | |
| Chamber Height (in / mm) | 7.7 / 195 | 10.4 / 265 | 13.0 / 330 | | | | | | |
| External Dimension (WxHxD) (in / mm) | 15.4 × 23.2 × 14.6 390 × 590 × 370 | 19.3 × 27.2 × 17.7 490 × 690 × 450 | 23.2 × 32.5 × 21.7 590 × 825 × 550 | | | | | | |
| Net Weight (lb / Kg) | 70.6 / 32 | 92.6 / 42 | 114.6 / 52 | | | | | | |
| Universal Clamp | | Standard | | | | | | | |
| Electrical Requirement | | 120V/60Hz | | | | | | | |
| Electrical Plug Type | | NEMA 5-15 | | | | | | | |
| Power Consumption | 450W | 650W | 1000W | | | | | | |
| Catalog Number | BS1511U | BS1512U | BS1513U | | | | | | |



Shaker Accessories

Universal Platform

| | | Orbital Shaker | | | Incubated Shaker | | | |
|-----------|--------|----------------|------|------|------------------|-------|-------|-------|
| Accessory | SKU# | Dimension | BS-1 | BS-2 | BS-3 | BIS-1 | BIS-2 | BIS-3 |
| | P30016 | 250mm × 250mm | • | | | • | | |
| | P30017 | 350mm × 350mm | | • | | | • | |
| | P30018 | 450mm × 450mm | | | • | | | • |

Universal Attachment

| | | Orbital Shaker | | | Incubated Shaker | | | |
|-----------|--------|-----------------------|------|------|------------------|-------|-------|-------|
| Accessory | SKU# | Dimension | BS-1 | BS-2 | BS-3 | BIS-1 | BIS-2 | BIS-3 |
| | P30004 | 250mm × 250mm x 85mm | • | | | • | | |
| | P30005 | 350mm × 350mm x 100mm | | • | | | • | |
| | P30006 | 450mm × 450mm x 100mm | | | • | | | • |

Spring Wire Rack

| | | Orbital Shaker | | | Incubated Shaker | | | |
|-----------|--------|----------------|------|------|------------------|-------|-------|-------|
| Accessory | SKU# | Dimension | BS-1 | BS-2 | BS-3 | BIS-1 | BIS-2 | BIS-3 |
| | P30001 | 250mm × 250mm | • | | | • | | |
| | P30002 | 350mm × 350mm | | • | | | • | |
| | P30003 | 450mm × 450mm | | | • | | | • |

Mounting hardware included.

Cell Culture Spring Rack

| | | Orbital Shaker | | | Incubated Shaker | | | |
|-----------|--------|----------------|------|------|------------------|-------|-------|-------|
| Accessory | SKU# | Dimension | BS-1 | BS-2 | BS-3 | BIS-1 | BIS-2 | BIS-3 |
| | P30007 | 250mm × 250mm | • | | | • | | |
| | P30008 | 350mm × 350mm | | • | | | • | |
| n | P30009 | 450mm × 450mm | | | • | | | • |

Rubber Mat

| | | Orbital Shaker | | | Incubated Shaker | | | |
|-----------|--------|----------------|------|------|------------------|-------|-------|-------|
| Accessory | SKU# | Dimension | BS-1 | BS-2 | BS-3 | BIS-1 | BIS-2 | BIS-3 |
| | P30013 | 250mm × 250mm | • | | | • | | |
| | P30014 | 350mm × 350mm | | • | | | • | |
| | P30015 | 450mm × 450mm | | | • | | | • |

Mounting hardware included.

Flask Clamp

| | | Orbital Shaker | | | Incubated Shaker | | | |
|-----------|--------|----------------|------|------|------------------|-------|-------|-------|
| Accessory | SKU# | Flask Size | BS-1 | BS-2 | BS-3 | BIS-1 | BIS-2 | BIS-3 |
| | P33072 | 50ml | 16 | 36 | 49 | 16 | 36 | 49 |
| | P33073 | 100ml | 9 | 23 | 36 | 9 | 23 | 36 |
| | P33074 | 250ml | 5 | 13 | 18 | 8 | 13 | 18 |
| | P33075 | 500ml | 4 | 8 | 16 | 4 | 8 | 16 |
| | P33076 | 1000ml | - | 4 | 9 | - | 4 | 9 |
| | P33077 | 2000ml | - | 1 | 4 | - | - | 4 |

Numbers shown indicate the total number of same-size flask clamps to fit on a universal platform. Flask clamps are sold individually. Requires purchase of a universal platform if needed. Visit our website to obtain the flask layout diagram.

Tube Rack

| | | Tube Diameter x Number of Tubes | | Orbital Shaker | | | Incubated Shaker | | |
|-----------|--------|---------------------------------|------|----------------|------|-------|------------------|-------|--|
| Accessory | SKU# | per Rack | BS-1 | BS-2 | BS-3 | BIS-1 | BIS-2 | BIS-3 | |
| | P33078 | Ø8mm x 105 | | | | | | | |
| | P33079 | Ø10mm x 72 | | | | | 3 | | |
| | P33080 | Ø12mm x 72 | | | | | | | |
| | P33081 | Ø14mm x 42 | | | | | | | |
| | P33082 | Ø17mm x 26 | 2 | 3 | 4 | 2 | | 4 | |
| | P33083 | Ø25mm x 14 | | | | | | | |
| | P33084 | Ø30mm x 12 | | | | | | | |
| | P33085 | Ø35mm x 10 | | | | | | | |
| | P33086 | Ø50mm x 4 | | | | | | | |

Numbers shown indicate the total number of tube racks that fit on a universal platform. Tube racks are sold individually. Requires purchase of a universal platform if needed. Tube racks can be orientated from +450 to -450 and any angle in between.

Sticky Pad

| Orbital Shaker | | Incubated Shaker | | | | | | |
|----------------|--------|------------------|------|------|------|-------|-------|-------|
| Accessory | SKU# | Dimension | BS-1 | BS-2 | BS-3 | BIS-1 | BIS-2 | BIS-3 |
| | P30013 | 1450mm × 140mm | 1 | 4 | 9 | 1 | 4 | 9 |

BEING's portfolio of laboratory equipment includes.

Incubators

BIF Series - Mechanical Convection Incubator BIT Series - Natural Convection Incubator BIC Series - Cooling Incubator

Ovens

BOF Series - Forced-air Drying Oven BON Series - Natural Convection Drying Oven BOV Series - Vacuum Oven

Shakers

BS Series - Orbital Shaker BIS Series - Incubated Shaker

Stirrers

BMS Series - Square Plate Heated Magnetic Stirrer

Water Bath

BWB Series - General Purpose Water Bath BWB Series - Dual Chamber Water Bath BWS Series - Shaking Water Bath BPC Series - Heat/Cooling Circulating Bath BRC Series - Recirculating Chiller

Pumps

V Series - Diaphragm Pumps

Learn more at www.beinglab-usa.com
The 'Smart Choice' for laboratory equipment.

| our local dealer is. | _ |
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Shakers Brochure 03-2023 V1