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Increase Your Protein Yield

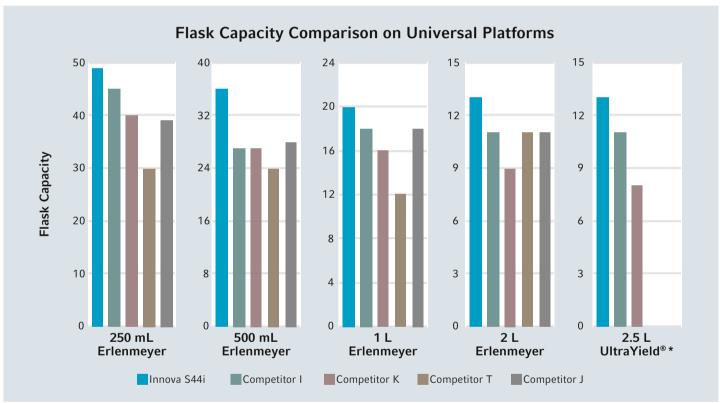
Reach your targets faster and grow your lab

Increased Protein Yield

Are you looking for a stackable incubator shaker for particularly high protein expression yields in bacteria or yeast to quickly reach your ambitious targets? The latest stackable incubator shaker from Eppendorf, the Innova S44i offers high vessel capacity and can sustain high speeds with high loads.

Shake more! Up to twice as many flasks as other shakers in the market

The platform, drive, and chamber of the Innova S44i are optimized for high vessel capacity and high liquid load – to maximize the potential of your lab. If vessel capacity is crucial for you, use the comparison checklist in this brochure to compare different devices to fit your application. Of course, the Innova S44i is also compatible with online in-flask monitoring systems like CGQ (by aguila biolabs®) or PreSens®, and microplate-screening systems like the Duetz-System.



^{*}Data unavailable for Competitor T and Competitor J

Can't find your vessel format? Check out www.eppendorf.com/S44i and compare.

Shake faster! Up to 400 rpm, for current high yield expression protocols

Current microbiological DNA and protein expression protocols have shown to result in highest yields with specialized flasks at shaking speeds of up to 400 rpm¹. Compared to most other shakers in the market, the Innova S44i can provide and sustain this speed at an orbit of 2.5 cm (1 in) 24/7, including with maximum platform loads. This makes it a real workhorse for protein production. Further increase your yield per footprint by triple stacking the Innova S44i incubator shaker.





Shake faster, smoother, and longer with the new Eppendorf X-Drive Shaker Mechanism. The five eccentric mounting points for the shaker platform are precisely engineered to ensure long-lasting, repeatable performance for years to come. The four shafts in the corners and Balance Master Technology support precise vibration-free shaking on every point of the platform, including the periphery. Available in two orbit sizes: 2.5 and 5.1 cm (1 and 2 in).

Reliable Performance, 24/7

Unexpected downtime and late results are not an option for you? And do you have more important things to do than organize repair over the weekend? The Innova S44i was designed to perform 24/7 at high loads and high speeds with the Eppendorf quality you are used to – for your piece of mind.

Built to perform and last – the patented Eppendorf X-Drive

For more than 70 years, the Eppendorf and New Brunswick brands stand for uncompromising reliability and quality. The Innova S44i incubator shaker continues this tradition with the patented Eppendorf X-Drive shaker mechanism. It was precisely engineered with five eccentric shafts to balance even the heaviest load in the periphery of the platform while providing consistent and smooth shaking. The robust and industrial construction of the drive is designed for round-the-clock operation.

Intelligent counterbalance technology ensures vibration-free shaking and protects the shaker from wear out - for dependable operation over years. The intuitive VisioNize® touch interface will alert the user, provide step-by-step guidance to resolve imbalance and resume optimal agitation. Also, speed performance (rpm) is securely logged and can be tracked all time via the user interface or downloaded via USB for quality control.



Video: Want to see how easy and intuitive it is to handle the Innova S44i? Click or scan here





Comparison Checklist – Basic Facts

Innova® S44i

Capacity and compatibility	
Vessel capacity	Universal/dedicated platform
500 ml Erlenmeyer	36/39
1 L Erlenmeyer	20/23
2 L Erlenmeyer	13/15
2.5 L Ultra Yield™	13/15
Maximum flask size	5 L
Stackability	Up to 2 or 3 (max. speed for all stacked devices: up to 400 rpm (2.5 cm, 1 in orbit) and 300 rpm (5.0 cm, 2 in orbit))
Growth conditions	
Drive type	Five eccentric shafts (four peripheral to support weight)
Speed control accuracy	± 0.5 rpm
Speed deviation alarm	± 5 rpm
Continuous imbalance monitoring	Yes
Imbalance adjustment function	Yes (semi-automatic)
Temperature accuracy	± 0.1 °C (at 37 °C)
Temperature uniformity	± 0.25 °C (at 37 °C)
Decentralized cooling	Yes, every device with independent cooling
Handling, Ergonomics, Service	
Door type	Space-saving glide up
Platform operation	One-handed slide out
Programmable temperature or speed rampings, programmable LED intensity	Yes, multistep or cyclic
Program storage	Yes, unlimited
Data and event log (tracking of alarms, chamber temperature, rpm, door openings etc.)	Yes (accessible via USB/User Interface)
Access restriction to change settings	Yes (User Management)
Weight	188 kg (refrigerated, cooling unit included)
Servicing	From side (no need to move device)

Your local distributor: www.eppendorf.com/contact

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