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Optimized Inoculum Preparation

The new Innova[®] S44i Stackable Incubator Shake

Preparing optimal inocula with reproducible quality is crucial for the success of a bioprocess regarding lag-times, growth kinetics, productivity, and contamination prevention. Especially for organisms with complex metabolic regulation or morphological variability, inoculum quality matters. The new Innova S44i Incubator Shaker supports a perfect starting point and optimizes planning of industrial bioprocesses. Together with continuous biomass monitoring and automated feeding systems the generation of reproducible and high-quality inocula was never easier.

Reproducible growth conditions

- > High temperature uniformity across the platform (±0.25 °C)
- > High speed accuracy (±0.5 rpm)> Vibration-free runs also at
- highest loads by balance master function, semi-automatic adjustable counterbalance, and four peripheral drive shafts that support the weight

Reliable bioprocess planning

- > Pre-Programmable multiple-step temperature and rpm shifts for convenient control of culture growth
- Compatibility with automated feeding and biomass monitoring systems (e.g. from Aquila Biolabs)

Comprehensive documentation

- > Logging of alarms, chamber temperature, rpm, door openings
- > Track temperature and RPM as chart on user interface or export data from the device
- > Access restriction to change settings by VisioNize[®] user management

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From Shake Flask to Bioreactor



High capacity in a small footprint

- > High vessel capacity (e.g. 23x 1 L, 15x 2 L or 6x 5 L flasks)
- > Screening of cultures in plates (e.g. in Duetz system)
- > High number of parallel experiments (e.g. 36x 500 mL/platform)
- > Increase capacity and save lab space by stacking up to three devices

Inoculum preparation

Ergonomic and intuitive handling

- > Full and easy access to cultures by glide-up door and slide-out platform
- > Intuitive operation by VisioNize touch interface

Watch video: Stackable Incubator Shaker -Innova S44i

Convenient and reproducible planning of culture growth

- > Run in continuous, timed or programming mode
- > Reliable 24/7 operation with Eppendorf X-Drive
- > Compatibility with automated feeding and biomass monitoring systems (e.g. from Aquila Biolabs)

Read Application Note 431: Optimal bioreactor inoculum preparation



Bioprocess

NEW: SciVario[®] twin

- > A compact bioprocess controller for parallel or individual control of two bioreactors/fermenters
- > Risk mitigation with VisioNizeonboard control software
- > Stay flexible with a wide range of supported vessel types and sizes

Watch video:

All for one – Eppendorf SciVario twin Bioreactor Control System



Innova® S44i Ordering Information

Recommended Innova® S44i configuration – for optimized inoculum preparation: > Innova® S44i refrigerated orbit 2.5 or 5.1 cm with positioning base and Universal platform

Description	International	USA	Japan
	230 V, 50/60 Hz	120 V, 50/60 Hz	100 V, 50/60 Hz
Innova® S44i, 2.5 cm (1 in) orbit, refrigerated	S44I310001*	S44I210005	S44I210006
Innova [®] S44i, 5.1 cm (2 in) orbit, refrigerated	S44I330001*	S44I230005	S441230006
10.5 cm (4.1 in) positioning base**	S44I041001	S44I041001	S44I041001
30.7 cm (12.1 in) positioning base**	S44I041002	S44I041002	S44I041002
Universal platform	S44I040001	S44I040001	S44I040001

*Last digit is country dependent. For UK/HKG, change 1 to 2; for Australia, change 1 to 3; for China, change 1 to 4; for Argentina, change 1 to 8; for Brazil, change 1 to 9 **All Innova® S44i shakers must be installed on a positioning base

Learn more about the new Innova S44i shaker and bioprocess solutions from Eppendorf: www.eppendorf.com/shakers or www.eppendorf.com/bioprocess

Your local distributor: www.eppendorf.com/contact

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