Geing



Shakers

BIS Series - Incubated Shakers BS Series - Orbital Shakers

Seing 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.



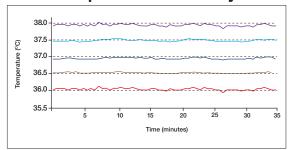




Precise temperature control

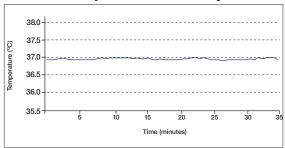
BEING BIS series incubated shaker provide a precise and steady heating environment that ensures consistent product quality, lowers the chances for rework and helps achieve reliable production results while reducing your laboratory's energy costs by being energy efficient.

Temperature Uniformity



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

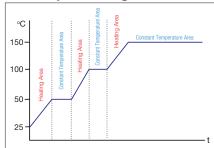
Temperature Stability



The incubation chamber's temperature stability of $\pm 0.1^{\circ}$ 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

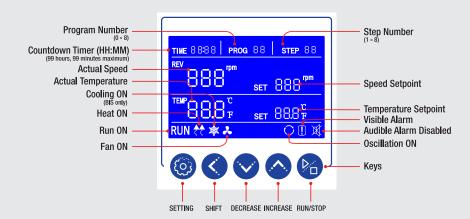


In program control mode, the controller allows the operator to set up step heating control.

Controller	& Safety Feature	Incubated Orbital Shakers	Orbital Shakers
Series		BIS	BS
	Automatic power on/off	1	J
	PID automatic control	J	J
	Programmable functions	J	J
	Fixed-value programs	J	J
Controller	Multi-step programs	√	√
	Program cycling	√	√
	Timed & Untimed	√	√
	Oscillation speed - Adjustable	√	√
	RUN delay	J	J
Ports	Accessory Access	√	X
Ports	Drain	√	X
	Over-temperature protection	√	X
	Temperature limit protection	√	X
	Over-current protection	√	J
Safety	Power off memory	√	√ √
	Anti-scalding protection	√	X
	Load Imbalance	√	J
	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 four 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.



Independent cooling and heating system (BIS-C only)

BEING cooling incubated shakers are designed with independent cooling and heating systems managed by the controller to provide fast temperature stability and excellent accuracy. The cooling system utilizes a high-efficient refrigeration compressor which **shortens the cooling time by 40%** compared with traditional cryogenic equipment saving energy. It uses **eco-friendly refrigerant** (**R1234ze**) and has a low noise emission. The heating system is identical to our BIS incubated shakers.

Orbital Shaker

Model	BS-1	BS-2	BS-3			
Catalog Number	OS1511U	OS1512U	OS1513U			
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 17 350 × 350 48				
Speed Range (rpm)	40 - 250 40 - 300					
Frequency Accuracy (rpm)	±1					
Amplitude (in / mm)	0.787 / 20					
Control	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			
Universal Platform*		Standard				
Electrical Requirement	100V - 240V 50/60Hz					
Electrical Plug Type	NEMA 5-15					
Power Consumption	60W					

NOTE: All specifications listed are based on testing done at 25°C.

†Maximum load capacity includes the weight of the universal platform or other accessories, glassware, and specimen volume. *Each unit comes with a universal platform ready to attach flask clamps.

Incubated Orbital Shaker

			Cooling + Heating					
			Heating Only		Cooling + Heating			
Model		BIS-1	BIS-2	BIS-3	BIS-3C			
Catalog Number	er	BS1511U	BS1512U	BS1513U	BS1523U			
Maximum Load	d (lb / Kg) [†]	4.4 / 2	8.8 / 4	4 19.8 / 9				
Platform Size (W x D) (in / mn	n)	10.0 × 10.0 250 × 250	13.8 × 13.8 350 × 350		7.7 × 17.7 450 × 450			
Speed Range (40 - 250	000 // 000	40 - 300				
Frequency Acc	uracy (rpm)			±1				
Amplitude (in /	mm)		(0.787 / 20				
Control			LCD Mic	roprocessor PID				
Heating Type			Forced	-air Convection				
Temperature Ra	ange [‡]	Ambient + 9°F - 149°F 39.2°F - 4°C - 65°C 4°C - 65°C						
Display Resolu	tion			0.1	<u> </u>			
Temperature U	niformity (@37°C)			<±1.0				
Temperature St	tability (@37°C)	±0.1						
Timer (hh:mm)		00:01 – 99:59						
	Compressor				1/4 Hp Reciprocating			
Defrigerent	Туре				R1234ze			
Refrigerant	Charge (g)				300g			
	GWP				≤1			
Chamber Heigh	nt (in / mm)	7.7 / 195	10.4 / 265	1	3.0 / 330			
External Dimen (W×H×D) (in / n		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	23.2 × 38.48 × 21.7 590 × 975 × 550			
Net Weight (lb /	/ Kg)	70.6 / 32	92.6 / 42	114.6 / 52	165.4 / 75			
Universal Platf	form*		•	Standard	1			
Electrical Requ	irement	120V/60Hz						
Electrical Plug	Туре	NEMA 5-15						
Power Consur	nption	450W	650W	1000W	1300W			

NOTE: All specifications listed are based on testing done at 25°C.

†Maximum load capacity includes the weight of the universal platform or other accessories, glassware, and specimen volume.
‡BIS-3C Only: For good low temperature performance ambient must be ≤20°C
*Each unit comes with a universal platform ready to attach flask clamps.



Shaker Accessories

Universal Platform

			0rb	ital Sha	ker	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			•			•

Platform included with each shaker.

Universal Attachment

			Orb	ital Sha	ker	Incub	ated SI	naker
Accessory	SKU#	Dimension	BS-1	BS-2	BS-3	BIS-1	BIS-2	BIS-3
A A	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

			Orb	ital Sha	ker	Incut	oated SI	naker
Accessory	SKU#	Dimension	BS-1	BS-2	BS-3	BIS-1	BIS-2	BIS-3
	P30007	250mm × 250mm	•			•		
	P30008	350mm × 350mm		•			•	
	P30009	450mm × 450mm			•			•

Rubber Mat

			Orb	ital Sha	ker	Incut	oated SI	naker
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

			Flask Clamp Capacity*					
			Orbital Shaker Incubate			oated SI	ed 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
non n	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 Rack Capacity*					
		Tube Diameter x	Orb	ital Sha	ker	Incut	oated SI	haker
Accessory	SKU#	Number of Tubes 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 +45° to -45° 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	140mm × 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

EOF Series - Forced-air Drying Oven

EON Series - Natural Convection Drying 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

BWZ 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.

Your local dealer is.							





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