

ProBlot™ 6 and 12 Hybridization Ovens

The ProBlot 6 and 12 Hybridization Ovens utilize the proven rotisserie method for hybridization.

The rotisserie and incubation system in the ProBlot ovens provides the perfect conditions for consistent results with low background. Mechanical convection circulates air through the chamber to create an extremely uniform environment, while heat input is controlled by a microprocessor. A see through window in the door allows for sample visualization without disrupting the temperature. The desired agitation level is obtained with the variable speed and adjustable axis rotisserie.

Interiors are corrosion resistant, mirrored stainless steel. The ovens are provided with a rotisserie that holds both 35 mm diameter bottles and 50 mL disposable tubes and a drip tray. Additional accessories can be purchased separately (see page 48).



SPECIFICATIONS	ProBlot 6/12
Bottle capacity	(6) 6 lg./12 sm. (12) 12 lg./24 sm.
Rotisserie/rocker speed	4 to 20 rpm
Temperature range	Amb. +5° to 80°C
Temperature control	Microprocessor
Temp. resolution/uniformity	0.1°C/0.5°C
Exterior dimensions (WxDxH)	19 x 17.5 x 19.5 in/48.3 x 44.5 x 49.5 cm
Chamber dimensions (WxDxH)	14.5 x 11 x 13.5 in/36.8 x 27.9 x 34.3 cm
Weight	59 lb/26.8 kg
Electrical	120V~ or 230V~, 50/60 Hz

CAT NO.	DESCRIPTION
H0600A*	ProBlot 6 Hybridization Oven, 120V
H1200A*	ProBlot 12 Hybridization Oven, 120V

Accessories for the ovens can be found on the following page.

*To order 230V units add -230V to the end of the catalog number. Specify cord type by adding -EU or -UK.