



iGENE LABSERVE®
Innovative • Interactive • Intuitive

iShake & Grow Series

Simultaneous Shaking and Incubation
for Optimal Culture Growth



Designed for Microbial Culture • Cell Growth • Fermentation • Biotech Research



GeM
Government
e Marketplace



MSME
MICRO, SMALL & MEDIUM ENTERPRISES
सूक्ष्म, लघु एवं मध्यम उद्यम

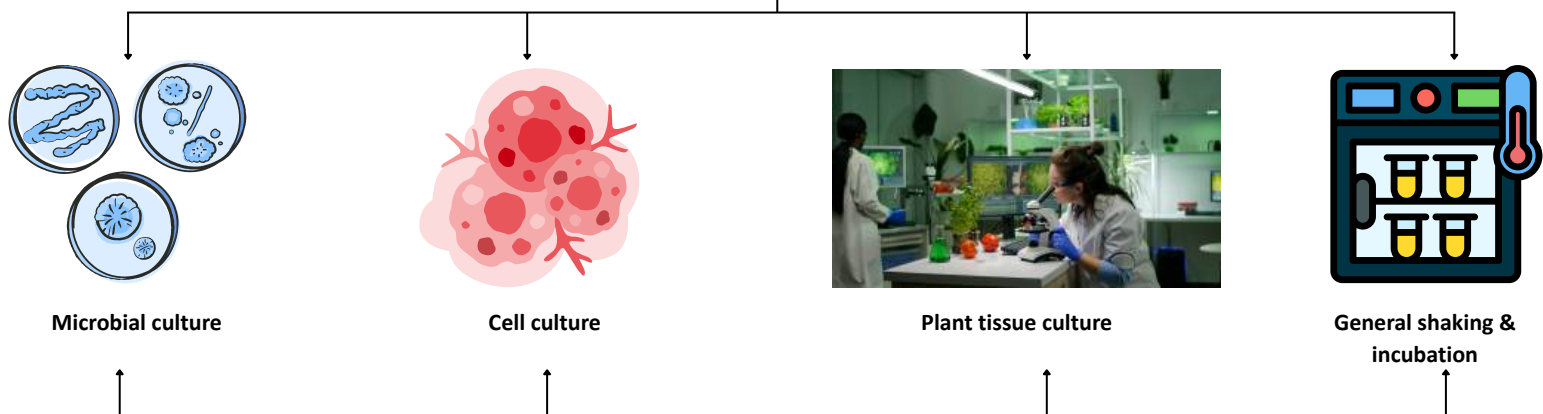
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NSIC
ISO 9001 : 2008



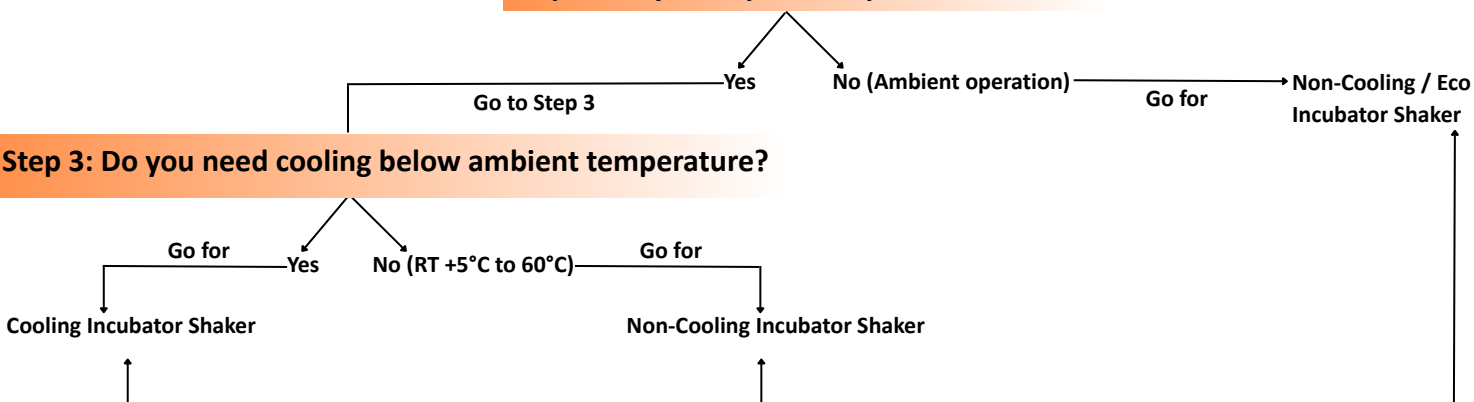
ISO 14644-1:2015
CLEANROOMS & ASSOCIATED CONTROLLED
ENVIRONMENTS
PART 1: CLASSIFICATION OF AIR CLEANLINESS
BY PARTICLE CONCENTRATION



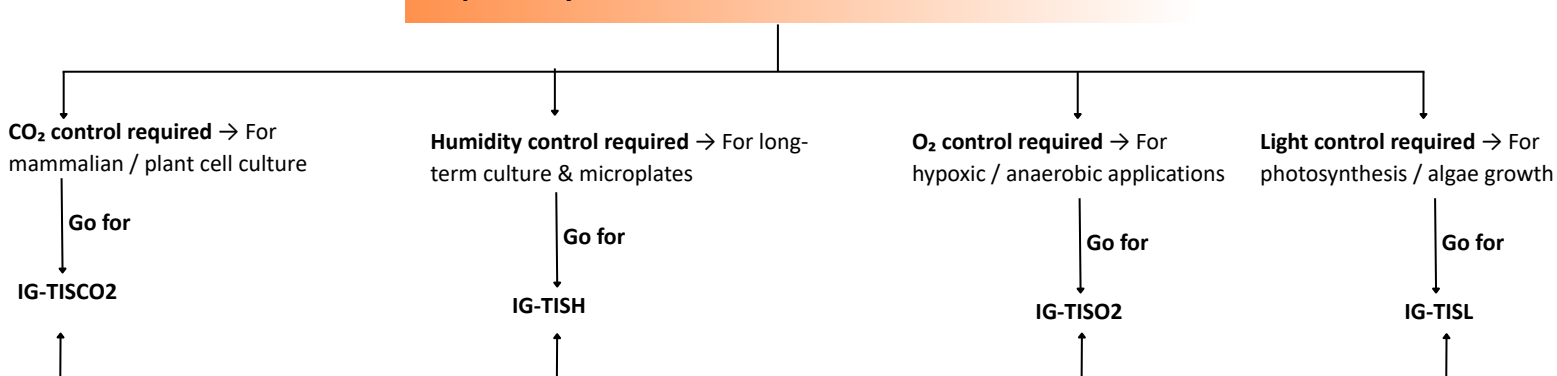
Step 1: What is your primary application?



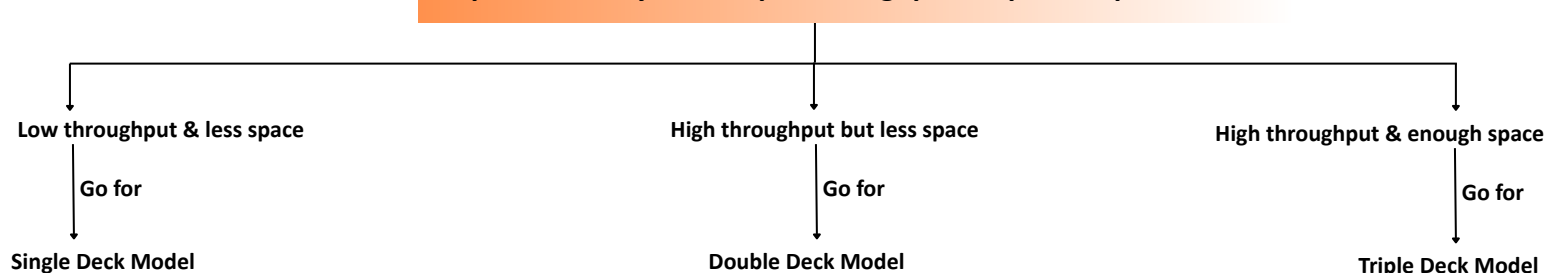
Step 2: Do you require temperature control?



Step 4: Do you need additional environmental control?



Step 5: What is your sample throughput & space requirement?





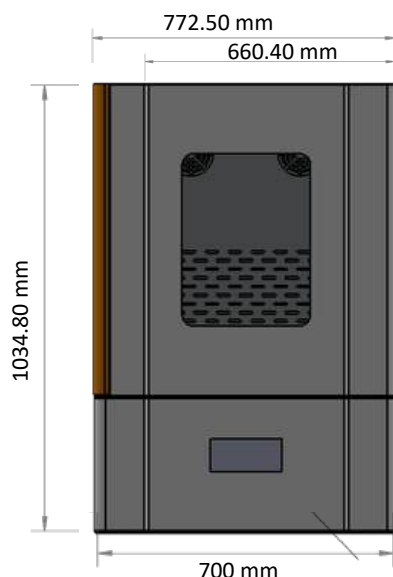
Control Unit



PID controller



Touch controller



1. Triple drive mechanism



Directly coupled to the shaking platform, ensuring robust, well-balanced motion and reliable performance during prolonged continuous operation

2. Observation window

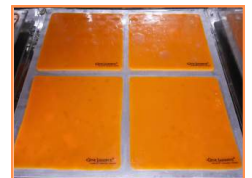
Equipped with toughened glass and an integrated light switch for clear observation of processes during operation

3. Mobility

An optional wheeled stand facilitates smooth mobility while providing enhanced stability for the unit during operation

4. Versatile Platform

Flexible platform of 18x18 inches with multiple screw-mounting options allows secure positioning of clamps, flasks, and test tube holders, with optional sticky mats for universal use



5. Space-Efficient Design

With a compact height, the unit fits easily beneath standard laboratory workbenches, making it ideal for space-constrained environments. Also available in a double-deck configuration.

6. Cooling & Non-Cooling Variants

Available with integrated cooling as standard, with non-cooling "Eco" versions also available

7. Hassle-Free Cleaning

Integrated drain port enables quick and convenient drainage of accidental spills, ensuring easy maintenance and enhanced safety

8. Integrated Safety Interlock

Automatically halts the shaking motion when the door is opened, preventing accidental exposure and ensuring safe operation

9. Configurable Options

Custom configurations are available to meet specific application requirements

10. Foamed insulation

Foaming is carried out manually to ensure

- Precise control of process parameters
- Prevent condensation between the insulation and outer casing
- Reduce energy consumption
- Enable silent operation

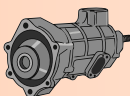
11. Heavy-Duty Construction

- MS powder coated exterior
- SS 304 interior

12. Also offered with a static rack option



1. Advanced Triple-Drive Technology



Engineered with a direct coupling to the shaking platform for enhanced balance, reduced vibration, and sustained operational reliability.

3. Multi-Utility Platform

Designed with a 25 × 18 inch adaptable platform, offering multiple mounting points to firmly secure clamps, flasks, and test tube holders, plus optional sticky mats for universal applications.

5. Temperature-Controlled & Ambient Variants



Offered in a standard integrated cooling configuration, alongside cost-effective non-cooling “Eco” models.

7. High-Density Foam Insulation



Foaming is performed manually to ensure precise control over process parameters, prevent condensation between the insulation and outer casing, enhance energy efficiency, and enable silent operation.

7. Dimensions: 1000×725×1170mm (Base included)

2. Viewing Window

Designed with durable toughened glass and integrated illumination control for clear, uninterrupted observation during use.

4. Compact Footprint Design

With its compact height, the unit fits effortlessly beneath standard laboratory workbenches, making it perfect for space-limited environments. A double-deck configuration is also available for enhanced capacity.

6. Built-In Safety Lock



Shaking motion ceases instantly upon door opening, safeguarding users and maintaining operational safety.

8. Robust Construction

Features a powder-coated mild steel exterior and corrosion-resistant SS 304 interior, with an optional stainless steel static rack for added versatility.

10. 5 L Flask-Compatible Design (Available optionally)



1. Advanced Drive & Motion Control

High-quality servo motor with a unique drive system ensures stable, precise, and reliable operation with enhanced efficiency.

2. Integrated Standard & UV Lighting

Offers versatile lighting options to suit a wide range of research applications

3. Optimized Airflow System

Ensures uniform air circulation for stable and consistent operating conditions

4. Gentle Start & Precision Control

Smooth acceleration and gentle slow-start mechanism with precise speed and temperature control prevent sudden jolts, reduce wear, and ensure accurate, repeatable results

5. Flexible Operation & Multi-Step Control

Flexible operation with advanced multi-step control allows continuous or timed runs with adjustable speed, temperature, and timing for tailored experiments

6. Built-in Safety Systems

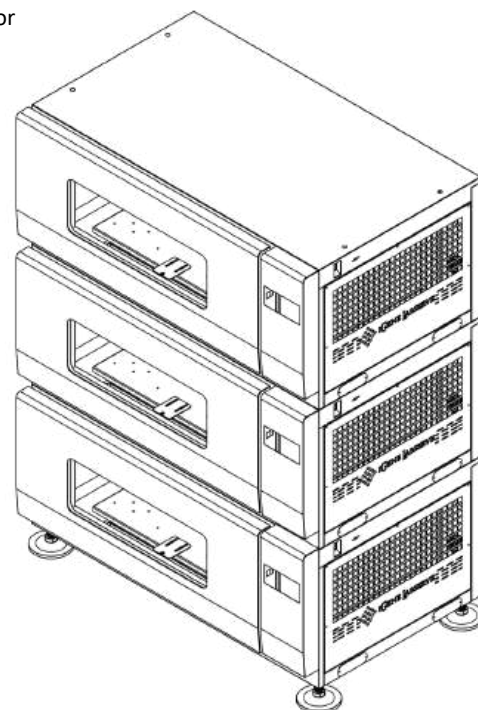
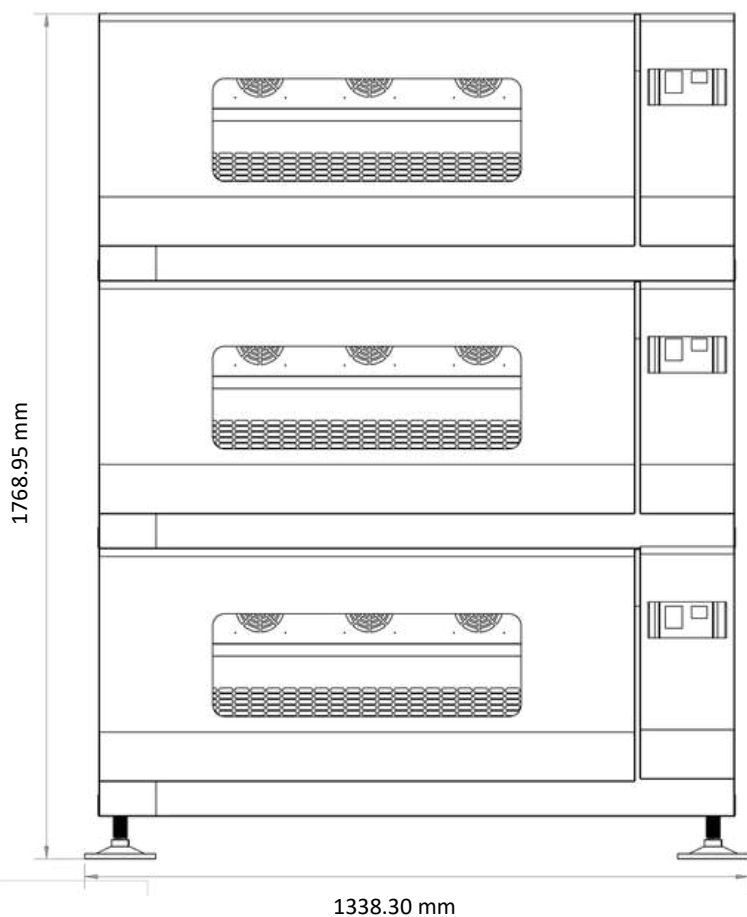
Audio-visual over-temperature & over-speed alarms, independent over-temperature protector, door-open shutdown, leakage/overcurrent protection, UV disinfection, temperature calibration, refrigeration overload protection, delayed start (IG-135SISC)

7. Memory function

Stores and safeguards key operating parameters for fast and convenient setup

8. Durable Construction

- MS powder coated exterior
- SS 304 interior



1. Triple Deck Cooling Incubator Shaker with temperature and shaking control (IG-TISC)

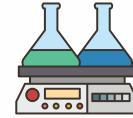


Temperature & Shaking Control Curve

- Homogeneous temperature distribution across the entire shaking tray
- Ensures reproducible and reliable cultivation results
- Precise control of both temperature and shaking parameters
- Optimized performance with low energy consumption
- Available in both touch and non-touch models



Temperature range: 5 - 60°C

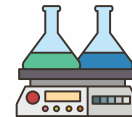


Shaking speed range: 20-300 rpm
(Optional upto 350 rpm)

2. Triple Deck Non-Cooling Incubator Shaker with temperature and shaking control (IG-TIS)



Temperature range: RT+5 - 60°C



Shaking speed range: 20-300 rpm
(Optional upto 350 rpm)

Available in both touch and non-touch models

3. Triple Deck Incubator Shaker with temperature, CO2 and shaking control (IG-TISCO2)



CO2 control

- Reliable CO₂ control for mammalian and plant cell cultures, as well as algae
- CO₂-controlled atmosphere inside the incubator enables precise pH adjustment of the culture medium
- Ensures optimal and reproducible culture conditions
- Backed by extensive expertise
- Available exclusively with a touch controller

Available in both cooling and non-cooling variants



4. Triple Deck Incubator Shaker with temperature, humidity and shaking control (IG-TISH)



Humidity control

- Controlled humidity minimizes evaporation, especially when working with microtiter plates
- Ideal for long-term cultivation in flasks, including cell culture applications
- Maintains stable culture conditions over extended operation
- Heated windows and door frames prevent condensation buildup
- Available exclusively with a touch controller

Available in both cooling and non-cooling variants



5. Triple Deck Incubator Shaker with temperature, light and shaking control (IG-TISL)



Light Intensity control

- Glare-free illumination up to 6000 lux
- Adjustable light intensity from 0–100%
- Enables programmable day–night light cycles when required
- Ideal for light-sensitive cultivation applications
- Available exclusively with a touch controller

Available in both cooling and non-cooling variants

6. Triple Deck Incubator Shaker with temperature, O₂ and shaking control (IG-TISO₂)



O₂ control

- O₂ control available for precise regulation of oxygen levels inside the chamber
- Essential for cultivating cells and microorganisms with low or no oxygen demand (microaerophilic and anaerobic cultures)
- Enables simulation of hypoxic conditions for advanced cell culture applications
- Ensures stable and reproducible cultivation environments during shaking operation
- Supports sensitive biological processes without compromising temperature or agitation control





Can be configured as a single-stack floor-standing model



Designed in a double-stack configuration to maximize capacity while minimizing floor space.

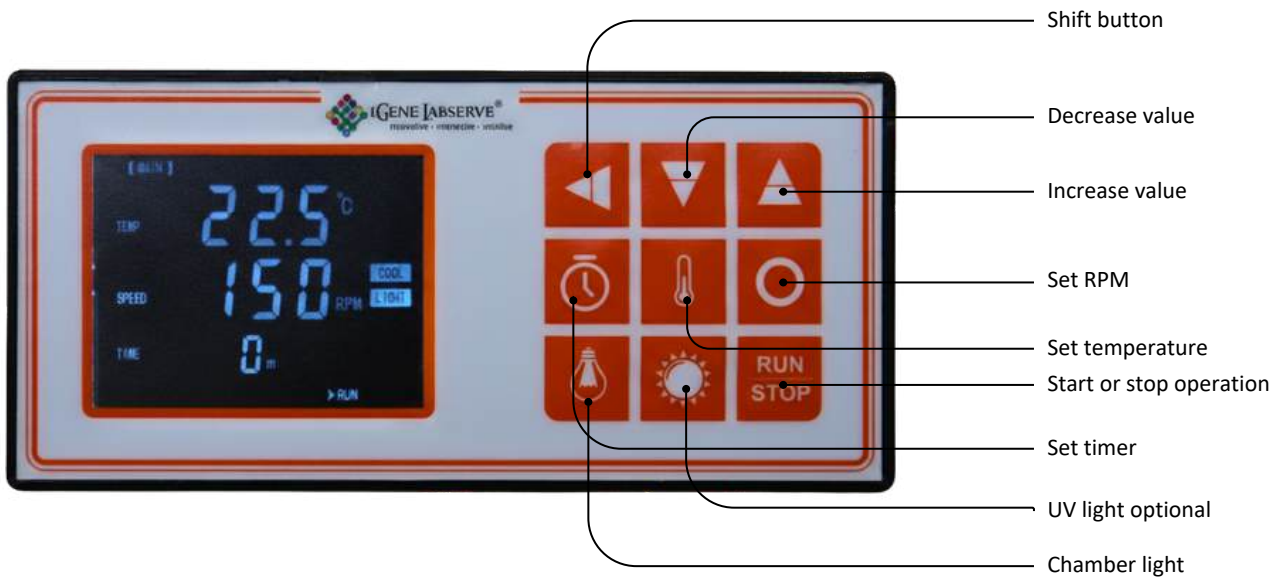


Configurable as a single-stack floor model mounted on a dedicated stand, ensuring a compact footprint and ergonomic working height.

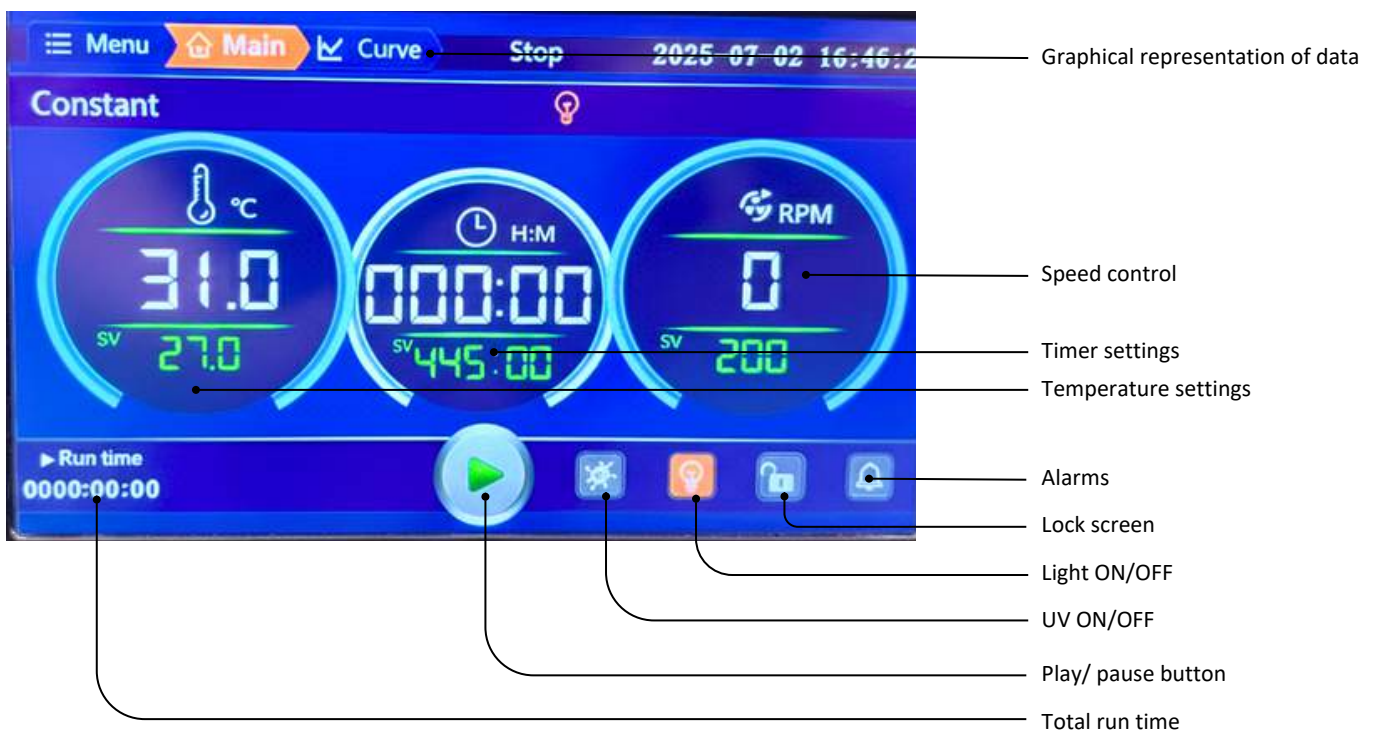


Triple-stack configuration delivering higher capacity within a compact laboratory footprint

PID Controller



Touch controller



Optional Features (Touch Controller)

- CO₂ control in ppm
- Humidity control in %
- O₂ control in ppm
- Illumination control in % with programmable day-night light cycle

Double deck Incubator Shaker Technical Specification

Parameter	Specification
Model No.	IG-DISC (Cooling)/ IG-DIS (Non-cooling)
Shaker Speed	40 – 250 RPM (350, 400 & 500 RPM optional)
Orbit Diameter	ø 25 mm (Optional 50 mm)
Speed Accuracy	± 2% of maximum speed
Temperature Range	5°C above RT to 60°C With cooling: 5°C – 60°C (Customizable options available)
Temperature Resolution	0.1°C
Temperature Accuracy	±0.1°C at 37°C
Power Supply	230V ± 10%, 50 Hz

Loading capacities with platform size

Platform Size	Holding Method	100 mL	250 mL	500 mL	1000 mL	2000 mL
18 × 18 inch (457.2 x 457.2 mm)	Sticky Mats (4 mats)	28	16	16	4	4
	Clamps	20	16	12	9	4
25 x 18 inch (635 x 457.2 mm)	Sticky Mats (6 mats)	40	24	20	6	6
	Clamps	24	18	12	6	6
34 x 21 inch (870 x 525 mm)	Sticky Mats (8 mats)	60	32	30	8	8
	Clamps	40	32	20	13	7

Triple deck Incubator Shaker Technical Specification				
Parameter	IG-TIS	IG-TIST	IG-TISC	IG-TISCT
Display	LCD	Touch Screen	LCD	Touch Screen
Controller	PID			
Shaking Mode	Rotary shaking			
Drive Mode	Multidimensional drive			
Circulation Mode	Forced convection			
Max. Capacity	250ml*32 or 500ml*20 or 1000ml*13 or 2000ml*7 (Flask clamp)			
Rotating Speed	20–300 rpm (Top layer-200 rpm, middle layer-250 rpm & bottom layer-300 rpm)			
Rotating Accuracy	±1 rpm			
Orbit Diameter	Φ26 mm (Optional: Φ35 20–250 rpm, Φ50 20–200 rpm)			
Temperature Range	RT+5–60℃	RT+5–60℃	5-60℃ (at 25℃)	5-60℃ (at 25℃)
Temperature Accuracy	±0.1℃			
Temperature Uniformity	±0.6℃ (at 37℃)			
Timing Range	0–9999 h/min			
Shaking Plate Size	870 x 525 × 8 mm			
Shaking Plate Quantity	1 pc			
Standard Capacity	500 ml × 20			
Refrigerant	—	-	R134a	R134a
Heating Consumption	800–900 W			
Consumption	1000 W	1000 W	1200 W	1200 W

Ordering Informaion

Model No.	Description	Unit
IG-D18ISC	The 18x18 inches Double deck Cooling Incubator Shaker comes complete with main body, power cord, tray, spanner, 2×16 A fuses, and 2 kVA stabilizer.	1 Unit
IG-D25ISC	The 25x18 inches Double deck Cooling Incubator Shaker comes complete with main body, power cord, tray, spanner, 2×16 A fuses, and 2 kVA stabilizer.	1 Unit
IG-D18IS	The 18x18 inches Double deck Incubator Shaker comes complete with main body, power cord, tray, spanner and 2×16 A fuses.	1 Unit
IG-D25IS	The 25x18 inches Double deck Incubator Shaker comes complete with main body, power cord, tray, spanner and 2×16 A fuses.	1 Unit
IG-TIS	The Triple deck Incubator Shaker with PID or touch controller is supplied with main body, power cord, spanner, drainpipe, Allen key, 10× nut & bolt (for three stacks), and 2×10 A fuses.	1 Unit
IG-TISC	The Triple deck Incubator Shaker with PID or touch controller is supplied with a main body, power cord, spanner, drainpipe, Allen key, 10× nut & bolt (for three stacks), and 2× 10 A fuses.	1 Unit
IG-TISCO2	The Triple deck incubator shaker with a touch controller, equipped with temperature, shaking, and CO ₂ control options, is supplied with the main unit along with a power cord, spanner, drain pipe, Allen key, 10 sets of nuts and bolts (suitable for a three-stack configuration), and two 10 A fuses.	1 Unit
IG-TISH	The Triple deck incubator shaker with a touch controller, equipped with temperature, shaking, and humidity control options, is supplied with the main unit along with a power cord, spanner, drain pipe, Allen key, 10 sets of nuts and bolts (suitable for a three-stack configuration), and two 10 A fuses.	1 Unit
IG-TISL	The Triple deck incubator shaker with a touch controller, equipped with temperature, shaking, and light control options, is supplied with the main unit along with a power cord, spanner, drain pipe, Allen key, 10 sets of nuts and bolts (suitable for a three-stack configuration), and two 10 A fuses.	1 Unit
IG-TISO2	The Triple deck incubator shaker with a touch controller, equipped with temperature, shaking, and O ₂ control options, is supplied with the main unit along with a power cord, spanner, drain pipe, Allen key, 10 sets of nuts and bolts (suitable for a three-stack configuration), and two 10 A fuses.	1 Unit



UV Lamp

The incubator shaker chamber can be sterilized using an integrated UV lamp, operated via a clearly labeled external switch.



Illumination Unit for Photosynthesis (LED)

iGene stackable incubator shaker can be equipped with ceiling-mounted LED modules for the cultivation of phototrophic organisms. The integrated control module enables precise programming of day/night cycles along with adjustable light intensity.



Shelf

The incubator shakers can be equipped with an optional shelf for cultivation in Petri dishes. The shelf is mounted above the shaking table, providing a stable and convenient platform for static cultures.



IQ/OQ/PQ Documentation

IQ/OQ/PQ documentation, required for GMP compliance, is available for all iGene incubator shakers. Complete documentation is provided by iGene Labserve and on-site qualification services can also be carried out at the customer's premises.



Touchscreen

with for advanced and intuitive operation. Available for all incubator shaker models.



Floor Stand with Wheels

A floor stand for the IG-SIS series enables easy and convenient opening of the unit. Available for all stackable incubator shaker models.



Universal FU-Tray System

Universal FU-tray system with a wide range of interchangeable holders to accommodate different vessel types.



Test tube stand



High-capacity test tube holders



Optional Accessories



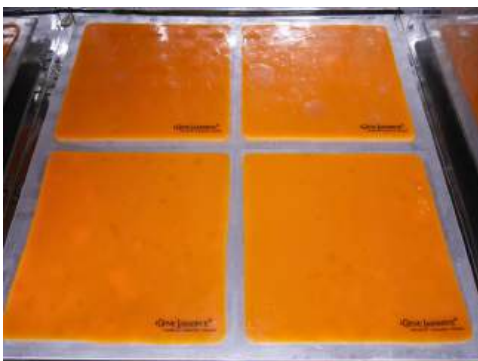
Clamps



Sticky mats



Trays with fixed clamps



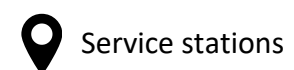
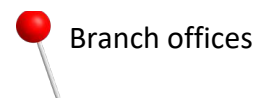
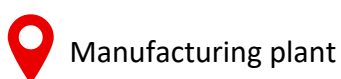
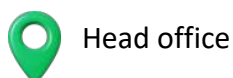
Trays with sticky mats



Dual tray



Trays for microtiter plates



10000+ Installations globally

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