

MOJO-60 MK II

FAT EXTRACTION SHAKER

Automation for the Mojonnier fat test.

Featuring:

- Capacity for one or two flask holders
- Stretch shields to secure flasks
- Quick and easy transfer from shaker to centrifuge
- Even shaking

Benefits:

- Eliminate repetitive motion injuries
- Improved result reproducibility
- Eliminate sample errors



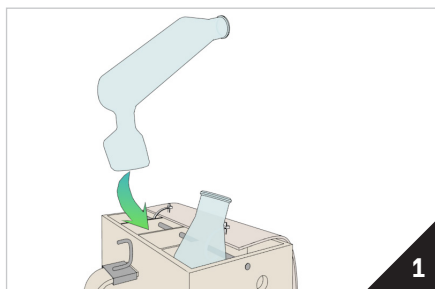
Enhance your reproducibility while eliminating sample mixups and strain injuries with the Mojo-60 Mark II from Matrix Instruments.

Unlike other shakers, the Mojo-60 is designed specifically to carry the Mojonnier flask holders. This eliminates the need to remove flasks and shake them one by one which improves your labs' throughput and ensures consistency between batches.

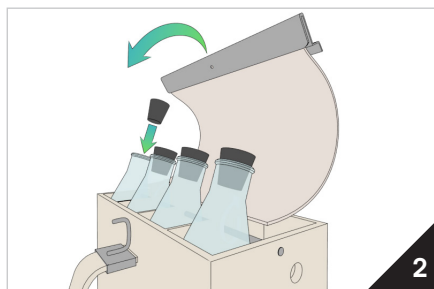
SPECIFICATIONS

Test Type	Mojonnier & Rose-Gottlieb Fat Test
Sample Capacity	Up to 8 Mojonnier Flasks
Cycle Time	60 seconds, adjustable
Dimensions	(445 mm x 510 mm x 380 mm) WxDxH
Weight	25kg
Electrical	120-240V; 50/60Hz

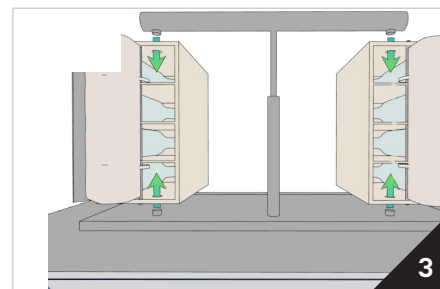
How does it work?



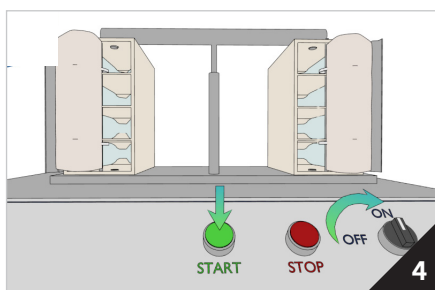
1 Mojonnier flasks are placed in the flask holder (bucket), and stoppered.



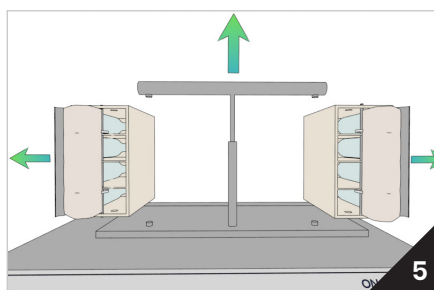
2 The rubber shield is stretched over the flasks and attached to the securing post.



3 Flask holders are aligned with the pins on the shaker deck, then the T-Bar pins are aligned with the holes at the top of the flask holder



4 With the flask holders secured, turn the power switch ON and press the START button to begin the shaking cycle



5 After the cycle is complete, lift and turn the T-Bar and lift the flask holders up and out to continue testing



ACCESSORIES

MOJ-1005	Flask Holder, Mojonnier, 4 pos.
MOJ-1055	Evaporation Dish, Mojonnier (4/pk)
MOJ-1056	Extraction Flask, Mojonnier, 25mL Bulb