



Espresso™

Personal
Microcentrifuge

Now there's
a new leader
in 12-place
microcentrifuges
that lets you make
your personal mark
in the lab.

Simple to spin.

- Large LED display provides easy viewing of all parameters
- Fast 14,500 x g performance covers a broad range of applications
- One-knob adjustment lets you change parameters quickly
- Single pre-installed rotor offers convenience and easy maintenance
- Compact, stylish design saves valuable benchtop space
- Quiet operation enhances your experience
- Affordably priced to fit most departmental budgets

Easy to love.

Introducing Espresso from Thermo – the personal microcentrifuge that takes productivity and ease-of-use to a whole new level. Compact and stylishly designed, the Espresso microcentrifuge lets you perform all your standard runs with a minimum of adjustments and offers outstanding performance to handle a wide range of applications across pharmaceutical, biotechnology and academic research.

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Analyze • Detect • Measure • Control™

Thermo
ELECTRON CORPORATION

Easy to use...in every dimension.

Espresso is designed with total ease-of-use in mind. Rotors and tubes are inserted and removed with minimal effort. A large LED display simplifies viewing of parameters and eliminates any confusion. Setting parameters is also fast and simple using a single knob—no need to bother with toggling arrow keys or imprecise analog controls. Espresso is a snap to clean: its plastic rotor is fully autoclavable and non-corroding, and the unit features a brushless motor that offers years of maintenance-free operation.

Maximum productivity

Espresso offers outstanding performance in a small, versatile package. Operating at 14,500 x g, it can hold 12 micro tubes from 0.5 to 2.0 mL and supports smaller volumes with adapters. Espresso excels in a wide range of applications including nucleic acid purification, PCR cleanup, plasmid mini-prep, protein processing and forensics. Its fast spin-up/spin-down offers significant time savings that increases productivity—so you can accomplish much more in less time, day in and day out.

Compact and quiet...what you expect from a personal centrifuge

With its 76.5 square-inch footprint, Espresso delivers consistent results without taking center stage on your benchtop. And it's exceptionally quiet so you can conduct your research all day long without distraction.

Affordably-priced, for grad students to senior researchers alike

Espresso is priced to make it easy to own. Thermo expertise and engineering has made it possible to offer a superior microcentrifuge at a price that easily fits into your budget. For some research programs, it also may be cost-effective to dedicate multiple Espresso units for various stages of testing.

It's all yours

For ease of use, productivity and performance, Espresso is the essential personal lab centrifuge you won't want to live without.

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Single pre-installed rotor offers convenience and easy maintenance



SPECIFICATIONS

Dimensions, cm (in.): Uncrated, 15 x 25 x 20 (5.9 x 9.8 x 7.9)

Crated, 20 x 28 x 28 (7.9 x 11 x 11)

Weight, kg (lbs.): Uncrated, 4.2 (9.3)

Crated, 5.5 (12.1)

Max Speed: 14600 rpm

Max Force: 14500 x g

Max No. of Tubes: 12 x 2 mL

Noise Level: 56 dBA

Operator Controls:

Speed:	Range:	5000 to 14600 rpm
	Increments:	100 rpm
	Accuracy:	100 rpm
Force:	Range:	1700 to 14500 x g
	Increments:	100 x g
	Accuracy:	100 x g
Timer:	Range:	15 seconds to 99 minutes + "Hold" (continuous mode)
	Increments:	15 second increments up to 1 minute
		1 minute increments from 1 to 99 minutes

ORDERING INFORMATION

Cat. No.	Description
11210800	Espresso microcentrifuge, 120V, 60 Hz
11210801	Espresso microcentrifuge, 230V, 50/60 Hz
5763	0.5 mL adapter
5764	0.2 mL adapter

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