

Félix, R. Programa de Genética y Radiobiología. Comisión Nacional de Energía Nuclear. México City, México. High speed stirrer and mixer for Drosophila food medium.

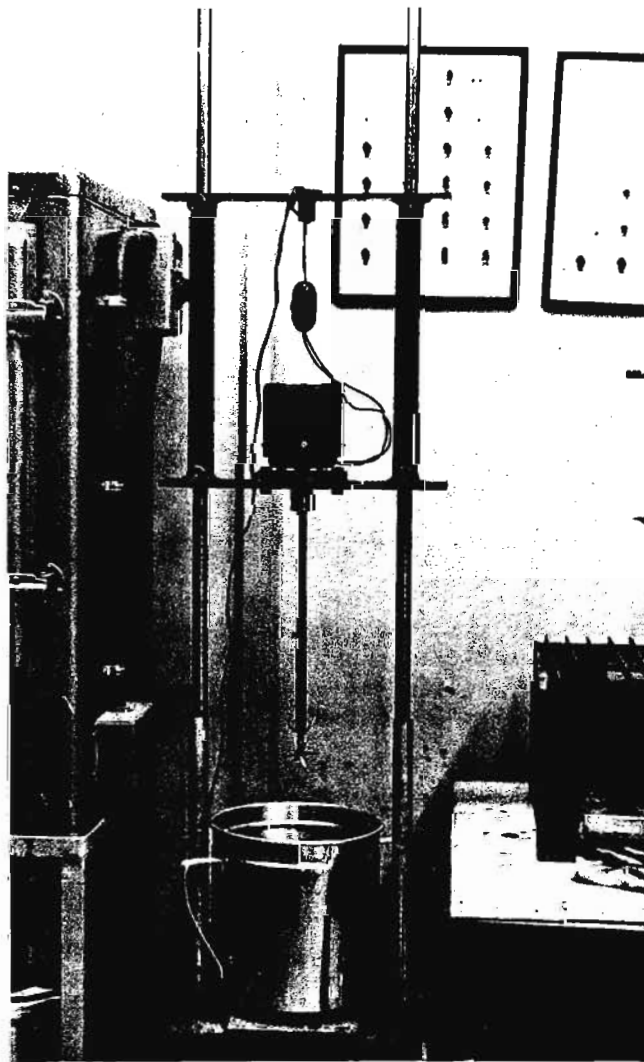
A compact, quiet-running unit for mixing the ingredients of Drosophila food medium has been used in this laboratory since five years ago, proving to be very useful. The outstanding points in this stirrer are: (a) a sturdy motor (1/20 HP, 1.5 amp., 115 volts, 60 Cy. 1590 r.p.m. and 110 w., Payton Model 5K001. Dayton Electric

Mfg., Co., Chicago 48, Ill.); (b) the stirring rod $\frac{1}{2}$ inch in diameter and 12 inches long is welded to the motor shaft, and goes through a brass axle box (1 $\frac{1}{8}$ inch in diameter) fixed on a rectangular support; (c) a four-blade and three two-blade cutting propellers (2 inches in diameter) of stainless steel (replacement parts of waring blenders) are screwed to the distal end of the stirring rod in two units separated by one inch along the axis. When mixing is going on there is a distance of $\frac{1}{2}$ inch between the lowest propellor and the bottom of the pot containing the food medium. Aluminum pots from 2.5 to 6 litres may be used for the boiling and mixing of the food medium. Centrifugal effect is minimized, no vortex is created, liquid level remains essentially constant, allowing use of nearly filled containers without risk of slosh over.

There are two vertical steel support rods, $\frac{3}{4}$ inch in diameter and 48 inches long each, separated by 10 inches and screwed on a rectangular support. The sliding frame with two horizontal plates welded to vertical tubes with four brass thumb screws and four brass axle boxes permits the adjustment for height as required in order to move the pot before and after stirring. Two aluminum tubes, 15 inches long, stop the sliding frame to its correct position before the motor is started.



View of the stirrer when not working



Adjustment for height to move the pot