

	Standard Operating Procedure Use of the Wrist Action Shaker		SOP Number D-710	Revision 5
			Effective Date 04/24/24	Page Page 1 of 3
Written by/ Date SAS 04/08/24		Reviewed by/ Date CJP 04-09-24		Approved by/ Date AJS 04/21/24
Title: Analytical Development Scientist		Title: Analytical Development Scientist		Title: QC Laboratory Manager

1.0 Purpose

This procedure gives general guidelines for the safe use and operation of the Burrell Model 95 Wrist Action Shaker manufactured by Burrell Scientific.

2.0 Scope

This procedure applies to the operation of the Burrell Model 95 Wrist Action Shaker.

3.0 Responsibility

- 3.1 It is the responsibility of QC laboratory and analytical development personnel to follow this procedure.
- 3.2 It is the responsibility of QC Laboratory Management to implement this procedure and to ensure that the procedure is being followed.
- 3.3 It is the responsibility of QC Laboratory Management to keep this procedure aligned with current practices.

4.0 Definitions

- 4.1 QC – Quality Control

5.0 References

- 5.1 None

6.0 Procedure

6.1 Description

6.1.1 The wrist action shaker provides constant agitation to assist in sample preparation. A variety of glassware and containers can be affixed to the agitator bar. The most commonly used sample containers used are Volumetric Flasks and Erlenmeyer Flasks. Other containers can be used provided the proper attachment support is available.

6.2 Limitations

6.2.1 Container size is limited by the clearance of the bar and range of motion. The agitator bar is approximately 11.25 inches above the bench top.

6.2.2 Take extra caution when using large volume Volumetric Flasks (500mL, 1L, etc). Improper fastening or excessive weight can allow slipping of flask from the grip which could result in the shattering of the container.

6.2.3 Timer settings and stroke length settings are for reference only. If a specific time is required as per an SOP or monograph use a calibrated stopwatch or equivalent. If a specific stroke length is required adjust stroke using a calibrated micrometer.

6.3 Operation

6.3.1 Affix containers securely to the agitator bar using the appropriate sized attaching grip.

6.3.2 Adjust the stroke length bar to achieve desired agitation.

6.3.3 Turn the timer past 10 minutes and then set the approximate time as needed.

6.3.4 To end the cycle early turn timer to zero position. The machine will stop automatically.

6.3.5 The device can be run on one or two shaker bars. If space is limited or second bar is not needed for long periods of time, it can be removed.

7.0 Revision History

Revision	Date	Description of Changes	CCR #	By
0	05/06/10	New	-	-
1	02/15/13	Reformatted for easier reading, added safety and operation limitations	13-094	B. Johns
2	02/04/15	Biennial Review. Updated format.	15-0139	B. Johns
3	04/10/17	Biennial Review. Changed Responsibilities	17-0393	B. Johns
4	04/15/20	Scheduled Review: Updated responsibility, added option for one or two shaker bars	CC-20-0302	J. Maignan
5	04/03/24	Scheduled Review: Updated model number for new shaker.	CC-24-0131	S. Sassman