

General Cleaning of Glassware:

First inspect all glassware for scratches, chips & cracks before cleaning. Do not use glassware that is scratched, chipped or cracked for centrifugation, pressure, vacuum, heating or freezing. Breakage may result. Handle all glassware carefully. Most breakage occurs during cleaning procedures.

Rinse all glassware as soon as possible after use to avoid residue. Stock pile soiled items in water containing a disinfectant or cleanser to avoid making soiled items harder to clean. Bellco's 7X cleanser is ideal for thorough cleaning of all biological glassware. To decontaminate ware autoclave contaminated items in water containing cleanser. Clean glass by scrubbing with a brush. Avoid scratching glass by periodic inspection of brushes for wear & replace to prevent wire scratches.

Note: If using a dishwasher or glassware dryer, care should be taken to be sure the drying temperature does not exceed 110°C (230°F). Exposure to dry heat should be minimized.

Thoroughly rinse items in tap water then distilled or deionized water. Even the smallest amounts of cleansers, disinfectants or acids can affect the final performance of the products. Rigorously follow your rinsing protocol. Use racks, baskets or peg boards to dry ware. Inspect glassware after drying.

If glassware is hazy, has a film or blotches are evident, then additional cleaning is required before use.