



CARE AND USE OF TUMBLE STIR BARS, DOWELS AND DROP DISPENSERS

1. Place Tumble Stir Bars or Dowels in a small beaker and cover with aluminum foil. Sterilize by autoclaving or heating in a hot air oven at 150°C for 1 hour.
2. Disinfect the Drop Dispenser by soaking in a 10% bleach solution followed by sterile water rinses and an additional rinse in alcohol.
3. Carefully pour about twice the needed number of Tumble Stir Elements into the appropriate Drop Dispenser and gently swirl the Tumble Stir Elements while holding the Dispenser level to fill the empty stirrer holes.
4. When all of the holes are full, tilt the Dispenser with the dispenser ramp over a sterile beaker and swirl the Dispenser so most of the excess Tumble Stir Elements slide down the ramp into the beaker.
5. Visually ensure that there is only 1 Tumble Stir Element per hole.
6. Place the Dispenser on a sterile microplate and dispense the Tumble Stir Elements by pushing on the plastic knob to align the plenum holes with the holes in the Dispenser platform. Repeat this process 3 times and visually verify that each Tumble Stir Element has fallen through the holes.
7. Magnetize the Tumble Stir Elements in the microplate by placing it on the Magnetic Tumble Stirrer™. Recommended stir speed for culture is between 5 and 60 flips per minute. **Do not use the speed controller to stop the stirrer; use the on/off switch.**
8. To recover Tumble Stir Elements from microplates, simply place a microplate lid on the magnetic block, pass the magnet block slowly over the top of the microplate to pull the Tumble Stir Elements out of the wells. Position the magnetic block over a beaker and remove the microplate lid from the magnetic block so the Tumble Stir Elements fall into the beaker.
9. Cover the beaker with aluminum foil and demagnetize the Tumble Stir Elements by passing them over the VP 781 Demagnetizer or other commercial demagnetizer.
10. Clean the Tumble Stir Elements using detergents appropriate to your application. Sterilize and dry the Tumble Stir Elements by autoclaving or baking in a hot air oven.