Laboratory Housekeeping

Please be conscientious about the care and maintenance of the equipment you use in the laboratory. This includes returning equipment you check out (especially stir bars), ensuring spills in and around balances are quickly cleaned up, and leaving your drawers fully stocked with clean equipment. If you often neglect these “housekeeping items, the 2 points indicated in the grading rubric for “lab performance” may be deducted from your report grade.

ORGANIZATION OF DRAWERS AND CABINETS:

Top drawer (glassware)

3 Erlenmeyer flasks of various sizes
6 beakers of various sizes
2 plastic funnels
4 graduated cylinders
Glass stirring rod
Test tube rack, sponge, water battle

Second drawer (hardware)

Wire mesh
Burette clamp
2 test tube holders
3 iron rings (1 L & 2 M)
3 clamps (1 micro & 2 ring stand)

Third drawer

Bunsen burner with hose (long flexible)
Hose for suction funnel (shorter and thick-walled)
Stirrer
Detachable cord for stirring hot plate

Bottom drawer

pH Sensor
Conductivity Probe
Sand bath
Constant Current System
Gas Pressure Sensor
Current Probe
LabQuest Mini
Temperature Probe
Voltage Probe

Cabinets

<table>
<thead>
<tr>
<th>Left</th>
<th>Middle</th>
<th>Right</th>
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</thead>
<tbody>
<tr>
<td>Stirring Hot Plate</td>
<td>2 Stirring Hot Plate</td>
<td>Stirring Hot Plate</td>
</tr>
<tr>
<td>2 Black Ringstands</td>
<td>4 Black Ringstands</td>
<td>2 Black Ringstands</td>
</tr>
<tr>
<td>2 Porcelain Ringstands</td>
<td>2 Porcelain Ringstands</td>
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