1. **PURPOSE:**

To provide a procedure of Operations of Vacuum Tray Driers in the Production of all active substances.

1. **SCOPE:**

This procedure is applicable for all Vacuum drier operations used in Discovery.

1. **RESPONSIBILITY:**

It is the responsibility of the person operating to follow this procedure as written in this SOP.

1. **Definitions:** Nil
2. **PROCEDURE :**
   1. Check the visually all trays are cleaned or Not.
   2. Check Hot water pumps, Vacuum gauges, Temperature scanners
   3. Load the material into all trays in about 4-5 Kgs equally distribution.
   4. Close the door completely, tight the Nut bolts properly.
   5. Evacuate the drier with Nitrogen flashings if required
   6. Apply the Vacuum slowly
   7. Raise the temperature , according to product as per BPR
   8. After completion of drying, cool to room temperature then slowly remove the Vacuum by applying in Nitrogen if required
   9. Unload the material into cleaned containers.
   10. Clean the Vacuum Tray Drier
3. **Formats / Annexure(S):** Nil**.**
4. **Change History:**

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| **Revision No.** | **Effective Date** | **Details of Revision** | **Ref. CCF No.** |
| 00 | 01.01.2011 | New SOP is introduced | ---- |
| 01 | 01.06.2014 | Revised as per current SOP No system & more clear and clarity | ---- |
| 02 | 01.01.2017 | Procedure elaborated and SOP format changed. | PD-CRF-024/16 |
| 03 | 01.01.2018 | SOP format changed make to inline with SOP-QA-001-05. | CCF/GEN/17035 |