

EZ9Plus & EZ11Plus Instructions on:

"Weekly Cleaning and Maintenance"











Why is cleaning important?

Cleaning is an important part of maintaining your sterilizer. Cleaning the autoclave chamber is a very simple, but important procedure to keep your sterilizer operating properly. If the autoclave is not cleaned regularly, dirt and debris will build up and clog the tubing and valves. This dirt can also be transmitted to the instruments during sterilization. In addition, a layer of dirt on the stainless steel chamber traps moisture against the metal and will lead to the chamber becoming porous and failing

Cleaning should be done once per week or after 20 cycles, clean and descale the chamber, copper tubes and the reservoir using **Chamber Brite**TM.









What is Chamber Brite™?



CHAMBER BRITE™ is a cleaning and descaling agent designed specifically for the cleaning and removal of water deposits, oxides and other sediments that are found in steam sterilizers. The material is a combination of acidic salts and additional cleaning materials.











Items you will need to have on hand:

- Chamber Brite™
- For EZ9Plus models use one packet of CHAMBER BRITE™.
- For EZ11Plus models use one packet of CHAMBER BRITE™.
- Soft cloth or sponge
- Drain hose (to drain water reservoir)
- Pail (to drain reservoir water into)
- Gloves
- Nonabrasive stainless steel cleaner (for trays and tray rack)
- Steam distilled water













Important things to remember:

- NEVER use bleach, steel wool, a steel brush or anything abrasive to scrub or clean the Chamber.
- Do <u>NOT</u> sterilize instruments during the chamber cleaning process.
- Before using Chamber Brite, the autoclave chamber <u>MUST</u> be cold. If the chamber is hot, Chamber Brite will react and give off an odor.
- All steps in this procedure must be completed without interruption.

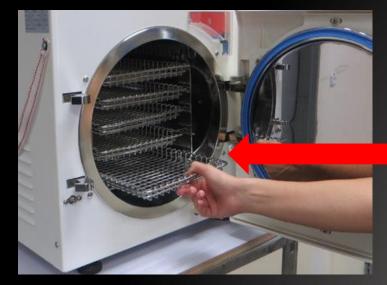


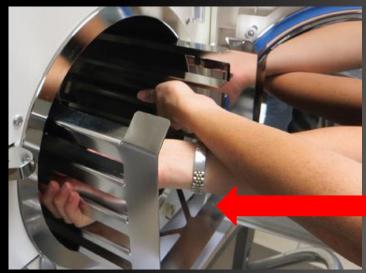












Step 1
When the autoclave chamber is **COLD**, remove instruments trays and the tray holder from the autoclave. (*Starting with a hot chamber can result in burning of the Chamber Brite and the release of a strong odor.*)













Open the door and spread the contents of one packet of Chamber Brite™ in a straight even line along the bottom of the chamber, from back to front. Do not leave a pile of Chamber Brite in one spot.

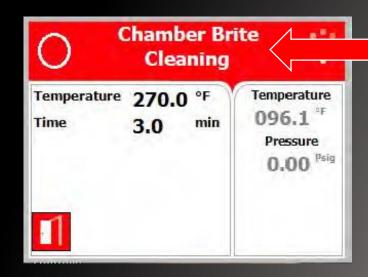












Step 3
Select the *Chamber Brite Cleaning* program, Close the door and start the cycle.













Step 4
At the end of the cycle open the door and drain the water from the reservoir.













Step 5
Fill the reservoir with steam distilled water or mineral free water only.

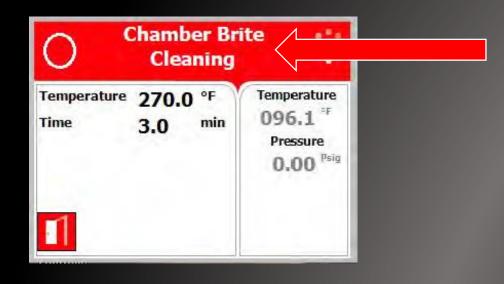












Step 6
Repeat the Chamber Brite cleaning cycle, BUT without using the Chamber Brite powder. This will remove any residue from the internal plumbing.













Step 7
At the end of the second cycle open the door and drain the water from the reservoir



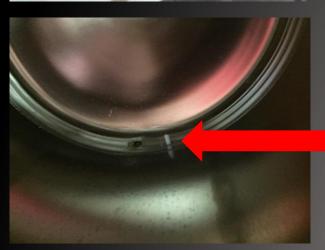












Step 8

Wipe the interior of the chamber with a damp cloth or sponge to remove any residue. Clean the water sensor in the rear of the chamber with a damp cloth or sponge. Cleaning the dirt off the sides of the sensor is more important than the tip.

NOTE: A dirty sensor can cause a false water in the chamber reading and keep the door locked.













Step 9
Fill the reservoir with steam distilled water or mineral free water only.

The chamber has now been cleaned with Chamber Brite™











The final step is to clean the tray holder and trays before returning them to the chamber.

Step 10

Clean the tray holder and trays with a non-abrasive stainless steel cleaner and water, using a soft cloth or sponge.

It's important to rinse the tray holder and trays immediately with water to avoid staining the metal.

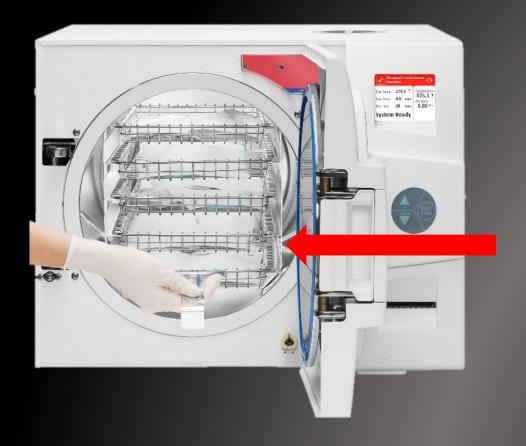
DO NOT use steel wool, a steel brush or bleach or any cleaning agent containing bleach as this can damage the chamber and trays.











Step 11
Once dry, return the trays and tray holder to the chamber.

The autoclave is now ready to for use.











- The maintenance operations need to be followed as indicated to keep the device in good working condition.
- This maintenance schedule is the responsibility of the equipment owner and not covered under the warranty.
- The preceding instructions can easily be carried out by the operating personnel and do not require a service technician.









