

Instructions for Use: Long Scope Mesh Container

Brand Name of Product	Long Scope Mesh Container
Generic Name of Product	Long Scope Mesh Container
Product Code Number(s)	SMT5510
Purpose of Product	Rigid mesh container with lid and silicone grips included are intended for sterilization, storage and transportation.
Range of Applications for Product	Scopes and long instruments
Key Specifications of Product	<ul style="list-style-type: none"> • Scope mesh container • Scope mesh lid • Silicone grips (2) • Silicone plugs (2)

Shipping & Storage	
Shipping Conditions & Requirements	N/A
Storage Conditions	Must not be handled roughly or dropped.
Packaging Contents	N/A
Shelf Life	N/A


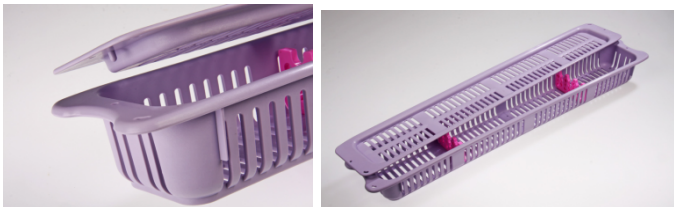


Instructions for Using Product	
Description of Use(s)	N/A
Preparation for Use	Remove silicone grips from bag to insert in the container.
Diagrams (drawings, pictures)	 <p style="text-align: center;">Figure 1</p>  <p style="text-align: center;">Figure 2</p>  <p style="text-align: center;">Figure 3</p>  <p style="text-align: center;">Figure 4</p>



Figure 5

Steps for Use of Product	<ol style="list-style-type: none"> 1. Position silicone grip above any of the location slots then push down to secure silicone grip in place. Fig. 1 2. To remove, hold the silicone grip bottom corner and pull upwards. 3. After instruments are placed securely between the grips in the container, position lid (Fig. 2) so the connector is inserted into holes and push down. Fig. 3 4. Pull the bottom of the connector through both holes until the dimple appears. Fig. 4 5. When removing the connector, hold the top of the silicone plug, squeeze and gently pull upwards. Fig. 5
Interpretation of Results	N/A
Contraindications of Test Results	N/A
Documentation	N/A
Special Warnings and Cautions	Do not place heavy weight on top of container.
Disposal	N/A

Reprocessing Instructions	
Point of Use	N/A
Preparation for Decontamination	N/A
Disassembly Instructions	N/A
Cleaning – Manual	<ul style="list-style-type: none"> • Manual cleaning is permissible but not recommended. • Equipment: detergent, soft bristle brush, running water. • Rinse excess soil from device. • Apply detergent to all surfaces and use brush to clean all surfaces, ensuring that surface and drainage holes are clean and free from soil. • Thoroughly rinse all surfaces of residual detergent and soil. • Dry with non-linting wipe.
Cleaning – Automated	<ul style="list-style-type: none"> • Machine cleaning is recommended in a washer disinfector conforming to ISO 15883-1 & 2. • Products should be positioned in the washer to allow maximum water penetration and drainage. <ul style="list-style-type: none"> ○ No overlapping - partially covered items will not be washed properly. ○ Lids should be open/removed. • Products can be cleaned with neutral pH detergents. Consult the Protech™ Material Compatibility Guide for the material composition of the Protech™ tray and consult the IFU of the detergent manufacturer for material compatibility of the detergent(s) used. • Final rinse, AAMI TIR 34 Critical Water is recommended. • Use the “Instrument Cycle” on the washer-disinfector
Disinfection	N/A
Drying	Drying may be accomplished during the dry cycle of the automated washer and/or with the use of a non-linting wipe.
Maintenance, Inspection, and Testing	N/A
Reassembly Instructions	N/A
Packaging	N/A
Sterilization	For instructions on using these trays as containment devices for items, see the section above entitled “ <i>Steps for Use of Product.</i> ” The instructions below are for terminal sterilization of empty trays:

	<ul style="list-style-type: none"> • Follow the IFU for the sterilization packaging manufacturer and the sterilizer manufacturer. • DO NOT load trays on sides or upside down with lid side down on shelf or cart. Load cases on cart or shelf so that the lid is always facing upward. This allows for proper drying. The trays are designed to dry in this position. Do not nest or crowd trays during sterilization. • Pre-Vacuum Sterilizer: Wrapped trays should be exposed to 132°C 4 minutes to 135°C for 3 minutes. • Gravity Displacement Sterilizer: Wrapped trays should be exposed to 132°C to 135°C for at least 30 minutes, or 121°C to 123°C for at least 55 minutes. Dry for 20 minutes. • After the sterilizer door is opened, should be allowed to cool to room temperature before handling. The amount of time required depends on load content and ambient conditions (temperature and humidity). The potential for condensation may increase if not allowed to cool properly.
Storage	N/A
Additional Information	N/A

Related Healthmark Products	ProTech® Trays
Other Product Support Documents	ProTech® Brochure, ProTech® Price List
Reference Documents	ProTech® Material Compatibility Chart
Customer Service Contact	Healthmark Industries Company, Inc. 18600 Malyn Blvd. Fraser, MI 48026 1-586-774-7600 healthmark@hmark.com hmark.com