


Brand Name of Product	Scope Mesh Container
Generic Name of Product	Scope Mesh Container
Product Code Number(s)	SMT5510
Purpose of Product	Rigid mesh container with lid and silicone grips included are intended for the use of securely transporting scopes and long instruments during decontamination, washing, disinfection and sterilization process.
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 x2 • Two Silicone Plugs

Shipping & Storage	
Shipping Conditions & Requirements	
Storage Conditions	<ul style="list-style-type: none"> • Must not be handled roughly or dropped
Packaging Conditions	
Shelf Life	

Instructions for Using Product	
Description of Use (s)	Place scopes or instruments in mesh container when during reprocessing
Preparation for Use	Remove Silicone Grips from bag to insert in the container
Diagrams (drawings, pictures)	
Steps for Use of Product	<ol style="list-style-type: none"> 1. Position Silicone Grip above any of the location slots 2. Push down to secure Grip in place (To remove, hold Silicone Grip bottom corner and pull upwards)

	<ol style="list-style-type: none"> 3. After instruments are placed securely between the grips in the container, position lid so pips insert into holes and push down 4. To secure the plug, pull the bottom of the plug through both holes until the dimple appears. 5. When removing the plug, hold the top of the silicone plug, squeeze and gently pull upwards.
Interpretation of Results	
Contraindications of Test Results	
Documentation	
Special Warnings and Cautions	<ul style="list-style-type: none"> • Do not place heavy weight on top of container
Disposal	

Reprocessing Instructions	
Point of Use	
Preparation for Decontamination	
Disassembly Instructions	
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 surface 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 disinfectant 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 ○ Bowls and similar items should be stacked standing on their side to allow complete drainage. ○ 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. • The standard program to include: <ol style="list-style-type: none"> 1. Pre-wash with cold water (<100°F) rinse for a minimum of 2 minutes. 2. Washing cycle with enzymatic detergent at temperature recommended by the detergent manufacturer for a minimum of 4 minutes. 3. Washing cycle with neutral pH detergent at the temperature recommended by the detergent manufacturer for a minimum of 2 minutes. 4. Final rinse cycle for a minimum of 1 minute (preferably with AAMI TIR 34 Critical Water). 5. Thermal disinfection of up to 199°F in compliance with the washer manufacturer recommendations for time and temperature. 6. Drying cycle at temperature not to exceed 240°F. 7. Caution when unloading machine as products will be hot. 8. Visual inspection is required to ensure complete removal of soil. 9. If product still shows soil repeat program.
Disinfection	
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	
Reassembly Instructions	
Packaging	
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 (3 minutes) (270°F to 275°F). Dry for 20 to 40 minutes. • Gravity Displacement Sterilizer: Wrapped trays should be exposed to 132°C to 135°C (270 F to 275°F) for at least 30 minutes, or 121°C to 123°C (250°F to 254°F) for at least 55 minutes. Dry for 20 minutes. • After the sterilizer door is opened, all trays 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 the case is not allowed to cool properly.
Storage	
Additional Information	

Related Healthmark Products	ProTech™ Brochure, ProTech™ Price List
Other Product Support Documents	Protech Trays IFU
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

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