



## TECHNICAL BULLETIN

### MLS Autoclaves – Operation Do's and Don'ts

#### Overview:

**Improper usage of equipment may cause unnecessary service calls. To avoid this, we have identified frequently asked questions and common errors with MLS autoclaves.**

#### Errors caused by overloading without a basket:

##### 1. Er-5 message

This often occurs when the chamber hole and the temperature sensor are blocked. If the TH1 temperature sensor site is heated to more than 110°C in the first phase, you will receive this message. This is easily prevented by using a basket.

##### 2. Steam leak

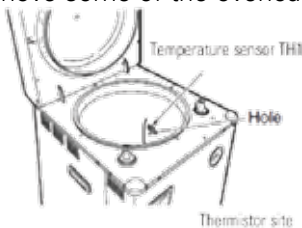
This occurs when excess objects were touching or trapped in the gasket. Remove some of the overloaded objects.

##### 3. Lid won't close

This occurs when excess objects were touching or trapped in the gasket. Remove some of the overloaded objects.

##### 4. Lid lever does not move smoothly

This occurs when excess objects were touching or trapped in the gasket. Remove some of the overloaded objects.



#### Proper customer usage & operation for successful sterilization

##### Don't:

###### Don't overload the machine

Don't put objects over the chamber's upper edge line. If objects reach the gasket or get trapped in it, the lid and lever can be damaged and steam leaks may occur.

###### Don't use a steam impermeable container

Objects to be sterilized in the autoclave must have permeability. Use porous material bags or caps, or loosen the cover. Failure to do so may result in an accident or incomplete sterilization.

##### Do:

###### Sterilize the Equipment

Place the equipment face down or on their side to allow the steam to penetrate inside.

###### Sterilize Disposable Waste

When sterilizing waste, pour about 300 ml of water into a sterilization bag and sterilize with the bag open.

###### Sterilize Liquids in a Narrow Mouth Container

When sterilizing liquid in a container with a large capacity (10 L or more) and narrow mouth, fill the container to 50% or more of its capacity. If only a small amount of liquid is sterilized, the pressure builds up and may burst from the safety valve. Choose a container with a suitable capacity for the quantity of the liquid.

###### Use the Baskets

Baskets are used to prevent the blocking of the temperature sensor. Error Code-5 happens when the thermistor site is blocked. Baskets are vital to the success of the sterilization and ensure that objects are not overloaded to the edge.

###### Keep a sufficient distance away from the machine at the end of the cycle

When you open the lid after the operation, hot steam escapes from chamber. For your safety, wait until the steam dissipates to remove items.

###### Retain enough water in the machine (no dry autoclaving)

Be careful not to run out of water as it is necessary to produce the sterilizing temperature. Dry sterilizing may cause damage to the unit.

\*For more detailed operating procedures, please see the operating manual.



MLS-3751L & MLS-3781L