



# **“Sturdy” Autoclave Sterilizer**

## **SA-300H Instruction Manual**















Please read manual carefully before using and keep it well.



**CE**<sub>2460</sub>


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## 1. Important Safety Instructions


-  **Caution:** Please install, operate and maintain the sterilizer in accordance with this Instruction Manual. Failure to do so could result in serious injury or damage to the unit.
-  **Warning:** The outer casing and metal surfaces of the sterilizer will be hot during operation, please do not touch it.
-  **Warning:** Steam and hot water will be present when opening the door after a sterilizer cycle. Avoid contact.
-  **Warning:** DO NOT place alcohol or other flammable items in the sterilizer. An explosion could occur, causing personal injury.
-  **Warning:** DO NOT place any objects on the top of the sterilizer.
-  **Warning:** It will require at least two (2) or more people to carry the sterilizer to avoid dropping it off by mistake.
-  **Warning:** Always check the pressure gauge before opening the door. DO NOT attempt to open the door if the pressure is not at zero (0).
-  **Warning:** Use only distilled water. Normal tap water contains minerals, especially chlorides, which have corrosive effects on stainless steel. Failure to use distilled water will invalidate the warranty.
-  **Warning:** Always allow a minimum of 20 minutes between each sterilization cycle.
-  **Warning:** The door must be closed completely during operation of the unit. If the “DOOR” indicator light illuminates, it means that the door is not closed properly.
-  **Warning:** Clean the water filter located at the back of the unit at least once per month. Refer to Maintenance Instructions.
-  **Warning:** Use sterilization indicator test strips to check that sterilization has been successful.
-  **Warning:** Always check the water level in the reservoir before running a sterilization cycle. If the LOW WATER indicator light illuminates, add distilled water. If the water is sufficient, but the LOW WATER indicator light is still illuminating, refer to Troubleshooting.
-  **Warning:** Do not overfill the water reservoir. The water level must be maintained between the green Full and Minimum labels on the right hand side of the sterilizer.


 **Warning:** If the ALARM indicator light  illuminates, the machine is over-pressure or overheated. The sterilizer will shut down automatically. Contact your supplier for service support.


 **Warning:** Failure to follow the Maintenance Instructions will adversely affect performance and lifespan of the sterilizer, and may invalidate the warranty.

 **Warning:** Always keep the sterilizer clean.












 **Warning:** In an emergency, or before carrying out any maintenance, always disconnect the power cord from the outlet.

 **Warning:** A separate (dedicated) circuit is recommended for the sterilizer. The sterilizer should not be connected to an electrical circuit with other appliances or equipment.

 **Warning:** Please unplug the power cord and drain off water from the reservoir if the sterilizer will not be used regularly.

 **Warning:** Always check the status of the electric wire; unplug the power cord if breakage comes up. Contact your supplier for service support.

## 2. Explanation of Safety Symbols and Notes

|   |  |
|---|--|
|    | Caution, consult instruction manual for use  |
|    | Protective earth (ground)  |
|    | Alternating Current  |
|    | Attention! Hot surface   |
|    | Disposal of Electrical & Electronic Equipment (WEEE):<br>This product should be handed over to an applicable collection point for the recycling of electrical and electronic equipment. For more detailed information about the recycling of this product, please contact your local city office, household waste disposal service or the retail store where you purchased this product. (European community only) |
|  | Authorised representative in the European community  |
|  | Manufacturer   |
|  | Date of manufacture<br>It is a 6-digit number. The first 4 digits represent the year and the last 2 digits represent the month.  |
|  | Consult instruction manual for use   |
|  | On, connection to the mains  |
|  | Off, disconnection from the mains  |
| POWER   | Power switch   |
| NOTE  | Indicates information that user should pay special attention to.   |
| CAUTION   | Indicates correct operating or maintenance procedures in order to prevent damage to or destruction of the equipment or other property.   |
| WARNING   | Indicates correct operating or maintenance procedures in order to prevent damage to or destruction of the equipment or other property.   |

### 3. Unpacking



**Caution:** It will require at least two (2) or more people to carry the sterilizer to avoid dropping it off by mistake.

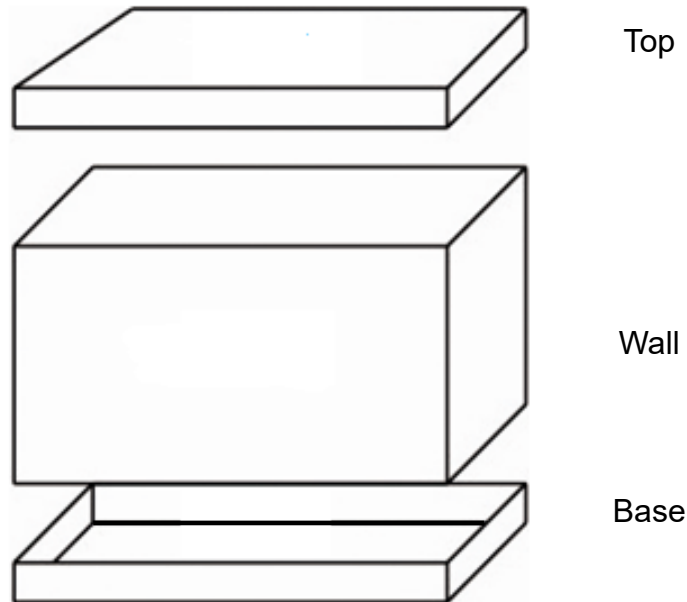


Figure 1

- A Cut the banding
- B Lift off the top cover of the carton
- C Remove the wall and the foam packaging inserts
- D Carefully lift the sterilizer from the packaging base
- E Check all accessories are present as follows (accessories are packed inside the sterilizer chamber):
  - Instruction Manual × 1
  - Heater Cover × 1
  - Sterilization Box × 1 (Standard)\*
  - Tray Frame × 1 (Optional) \*
  - Tray × 3 (Optional)\*
  - Spring Holder/Pouch Rack (Optional)\*

\*The accessories will be different according to the order request.

**Note:** We recommend that all packaging material is retained for possible re-use.

**Note:** For Reduce, Reuse, Recycle information, the packing material is made by corrugating medium- catalogue AA.

## 4. Installation

### 4.1 Environment

This equipment has been designed for use in accordance with the International EMC (Electromagnetic Compatibility) Standards. In view of different environments, please follow the instructions given below to eliminate interference, if necessary.

- Move the equipment or rotate its direction;
- Enlarge the space between the equipment and other machines;
- Put the plug into other outlets;
- Please consult with the local distributor or qualified electrician.
- Regarding the environmental temperature for installation, please refer to “9. Specifications”.

### 4.2 Install the sterilizer



**Caution:** Please read and follow “5.2 Description of the Sterilizer” in order to understand the operation of the sterilizer.



**Caution:** While installation; please make sure that the bearing capacity of installation table is enough to carry the sterilizer. For the weight information of the sterilizer, please refer to “Specifications”.

- A. Position the sterilizer on a stable laboratory bench or work surface, ensuring at least 10 cm clearance between the wall or other pieces of equipment and the sides of the unit for free circulation of air.

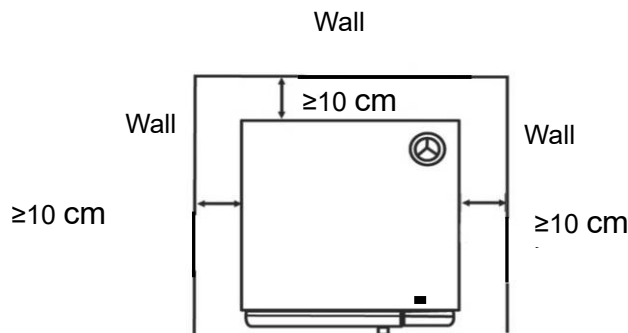


Figure 2

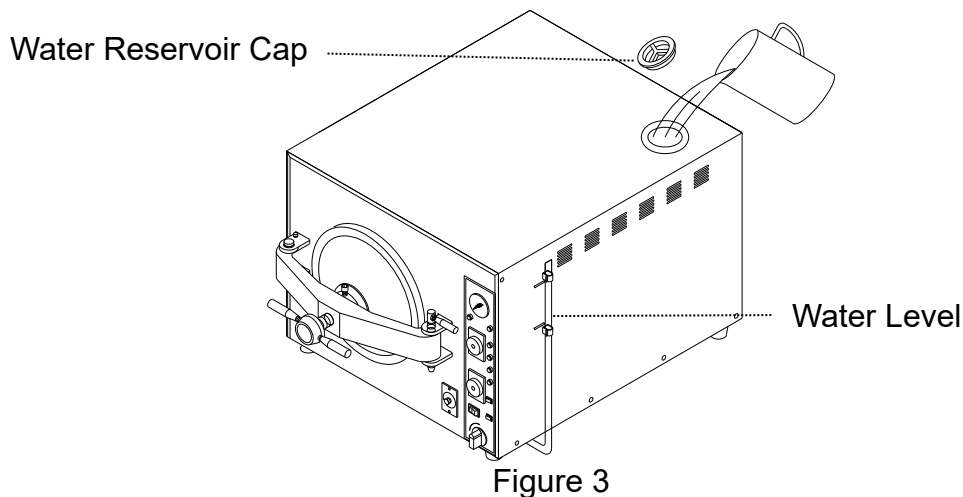


**Caution:** Make sure that the door can be opened freely after installation.

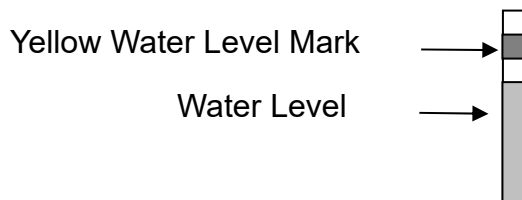


**Warning:** Do not install or operate the sterilizer in areas where flammable items or volatile substances are used or stored. An explosion could occur, causing personal injury. An installation site with good air circulation is required.

B. Open the water reservoir cap; pour distilled water into the water reservoir as Figure 3.

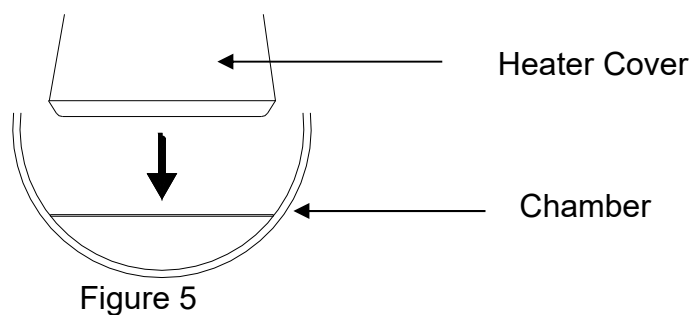


**Caution:** Please fill Distilled Water Only into the unit. Take care not to overfill the yellow water level mark as Figure 4.



**Warning:** Do NOT fill water into the reservoir during the sterilization process to avoid overflow. After each sterilization cycle is completed, any remaining water in the chamber will be returned to the reservoir automatically. (\*The water will remain in the chamber after Liquid cycle performed.)

C. Install the heater cover to the chamber as Figure 5 (standard accessory)





D. Install the Sterilization Box as Figure 6. (standard accessory)

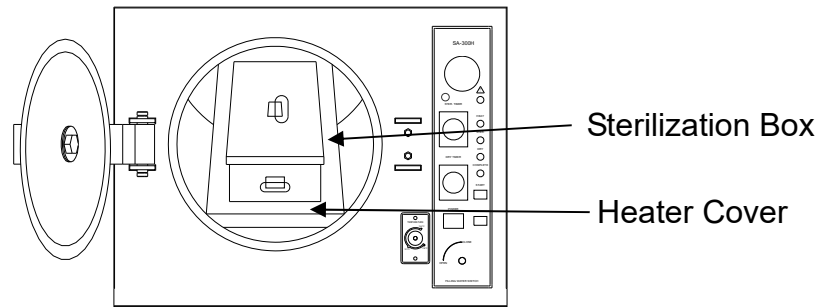


Figure 6

E. Install the tray frame as Figure 7. (optional accessory)



**Note:**

- a. To compress the Tray Frame inward for placing into the Chamber.
- b. The notch of the Tray Frame should toward the chamber.

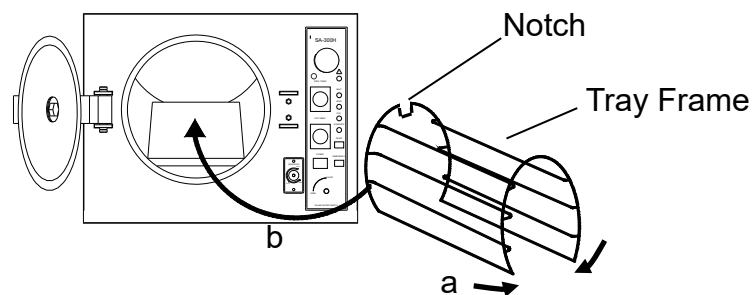


Figure 7

F. Install the tray as Figure 8 (optional accessory)

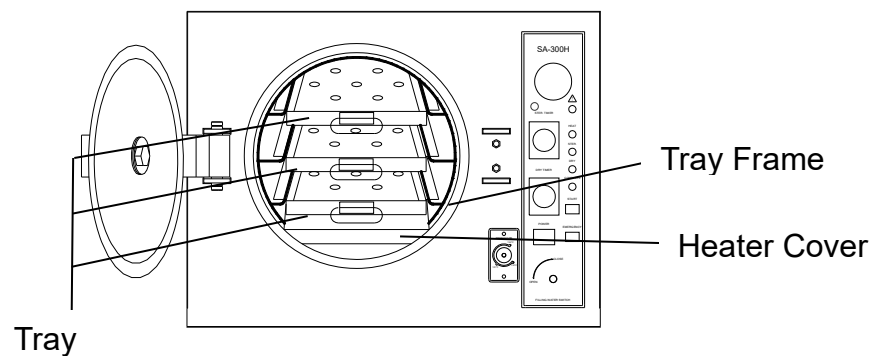


Figure 8

G. Close the door and lock it by Door Lock-Pin (See Figure 9 ).

H. Ensure the Power Switch is in OFF "O" position, and then plug the power cord into a separate (dedicated) mains socket.



**Warning:** A separate (dedicated) socket is required for the sterilizer. Make sure the socket is earthed and can offer the capacity of 16 A / 230V AC.



**Warning:** The plug is one of the measures of emergency cutoff; please make sure that the plug is accessible after installation.

- I. Press the “POWER” switch to ON “I” position, the power indicator light should illuminate with a short beep. The “DOOR” indicator light should be off. If the sterilizer does not perform as above-mentioned, please turn off the power and unplug the sterilizer, repeat the steps from 4.2.A to 4.2.H. If the problem still presents, please turn off the power and unplug the sterilizer. Contact the local distributor for help.

## 5. Introduction

### 5.1 Intended Use

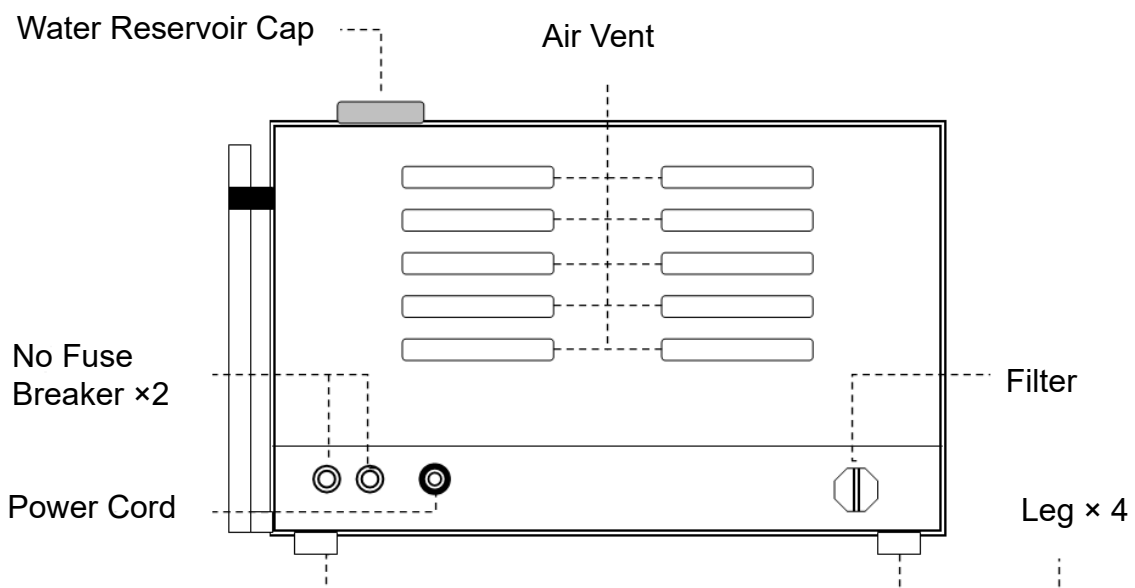
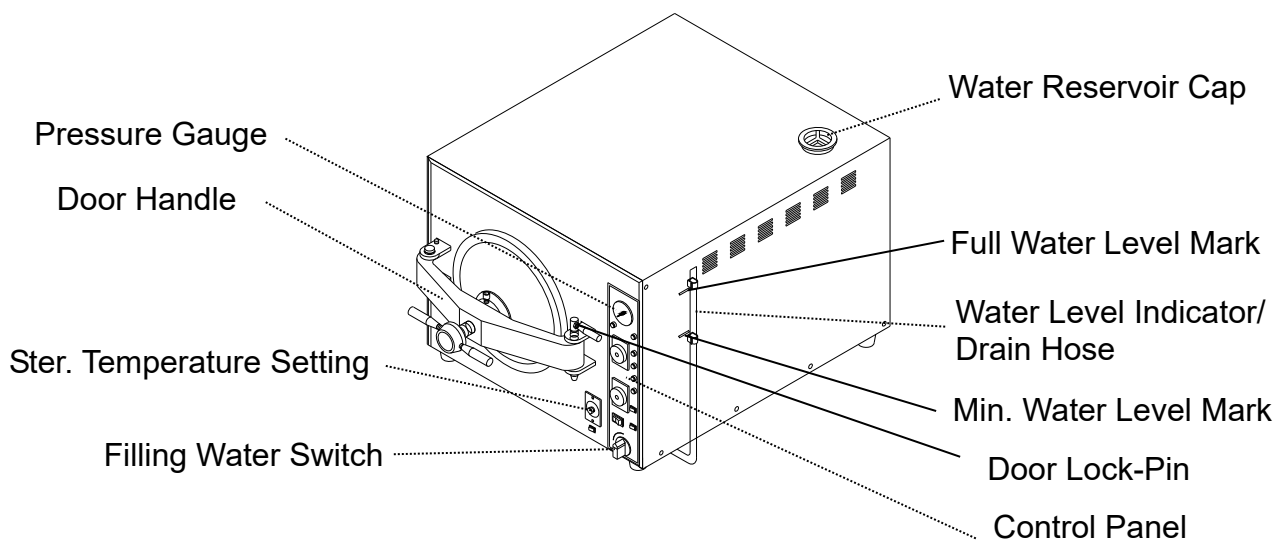
This product is a tabletop high pressure steam sterilizer which is designed and developed for the sterilization of wrapped and unwrapped items.

It can also perform sterilization of liquid which is not for medical purpose\*.

(\*Liquid cycle is optional by special order.)

### 5.2 Description of the Sterilizer

#### 5.2.1 External View



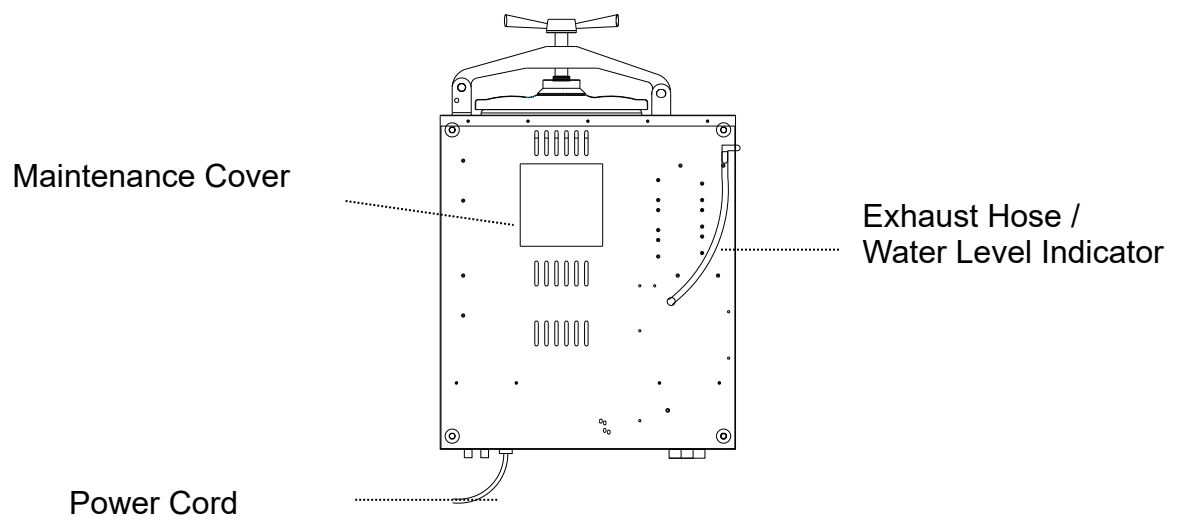


Figure 11 - Bottom View

### 5.2.2 Internal Configuration

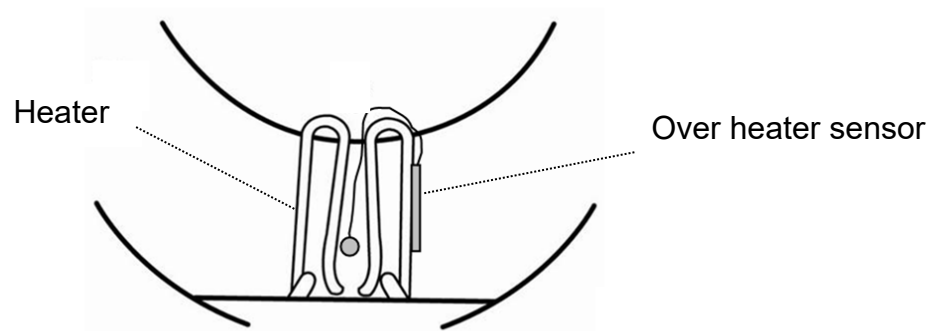


Figure 12

## 5.2.3 Control Panel – General Descriptions

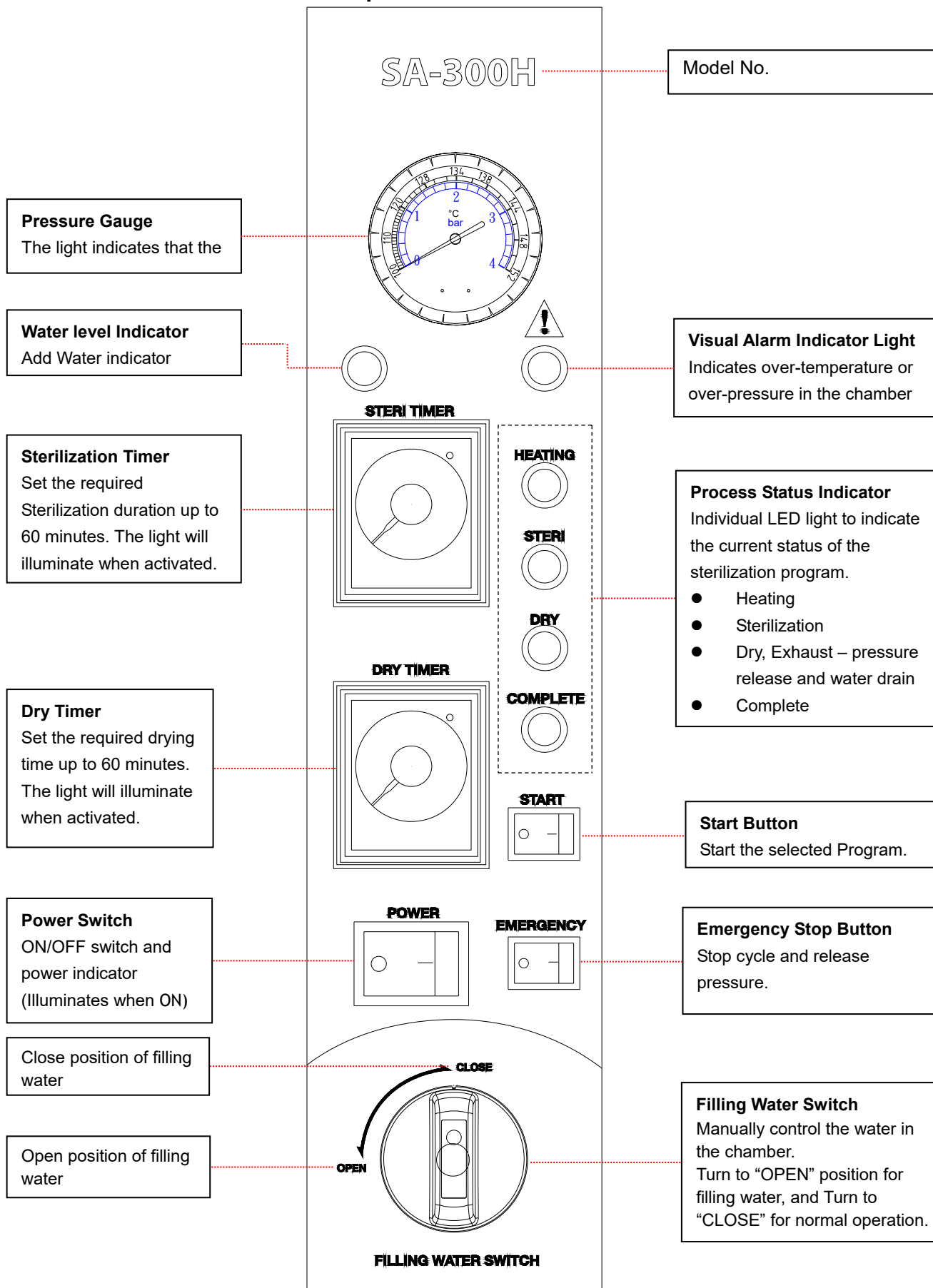


Figure 13

5.2.3.1 Control Panel – Standard

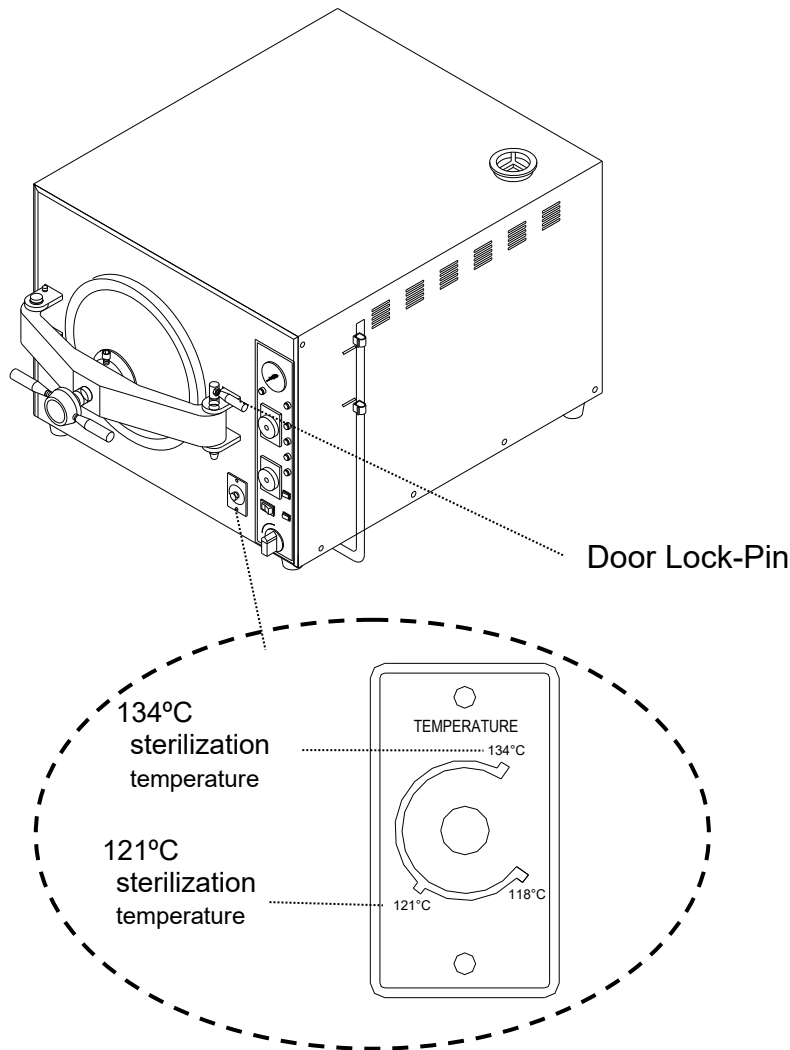


Figure 14

### 5.2.3.2 Control Panel – Re-Dry Function (optional)

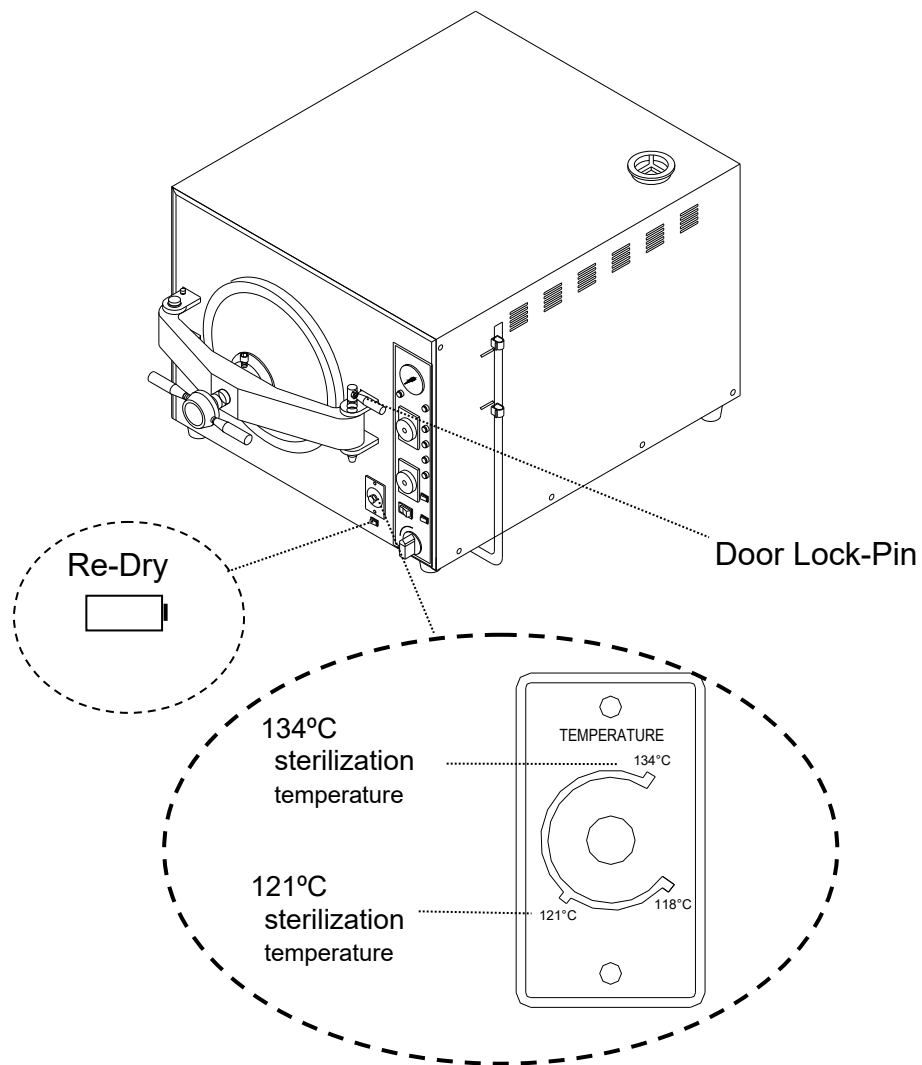


Figure 15

**Note:** The Re-Dry function is an optional by special order. Skip this section if not applicable.

5.2.3.3 Control Panel – Liquid Function (optional)

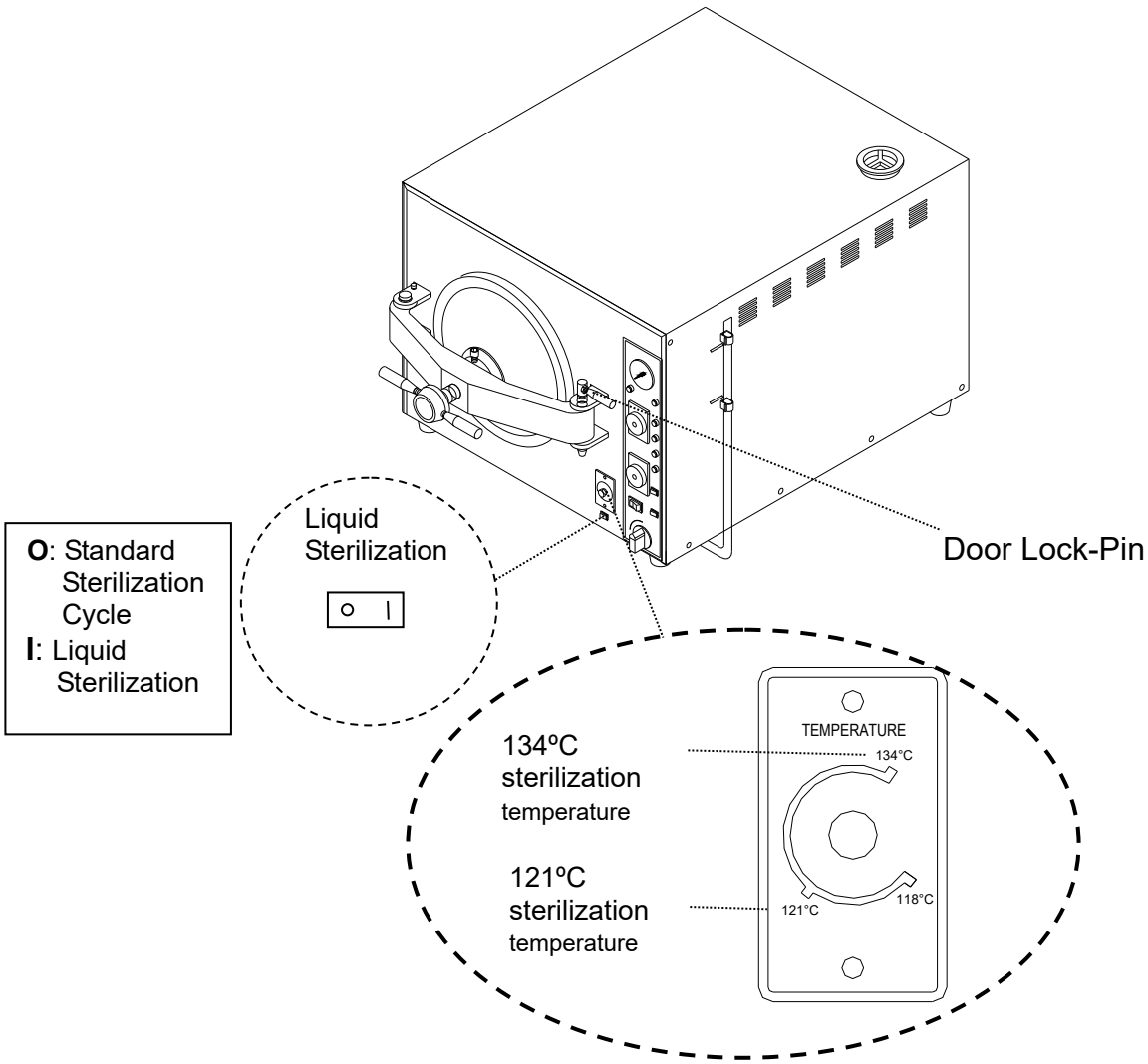


Figure 16

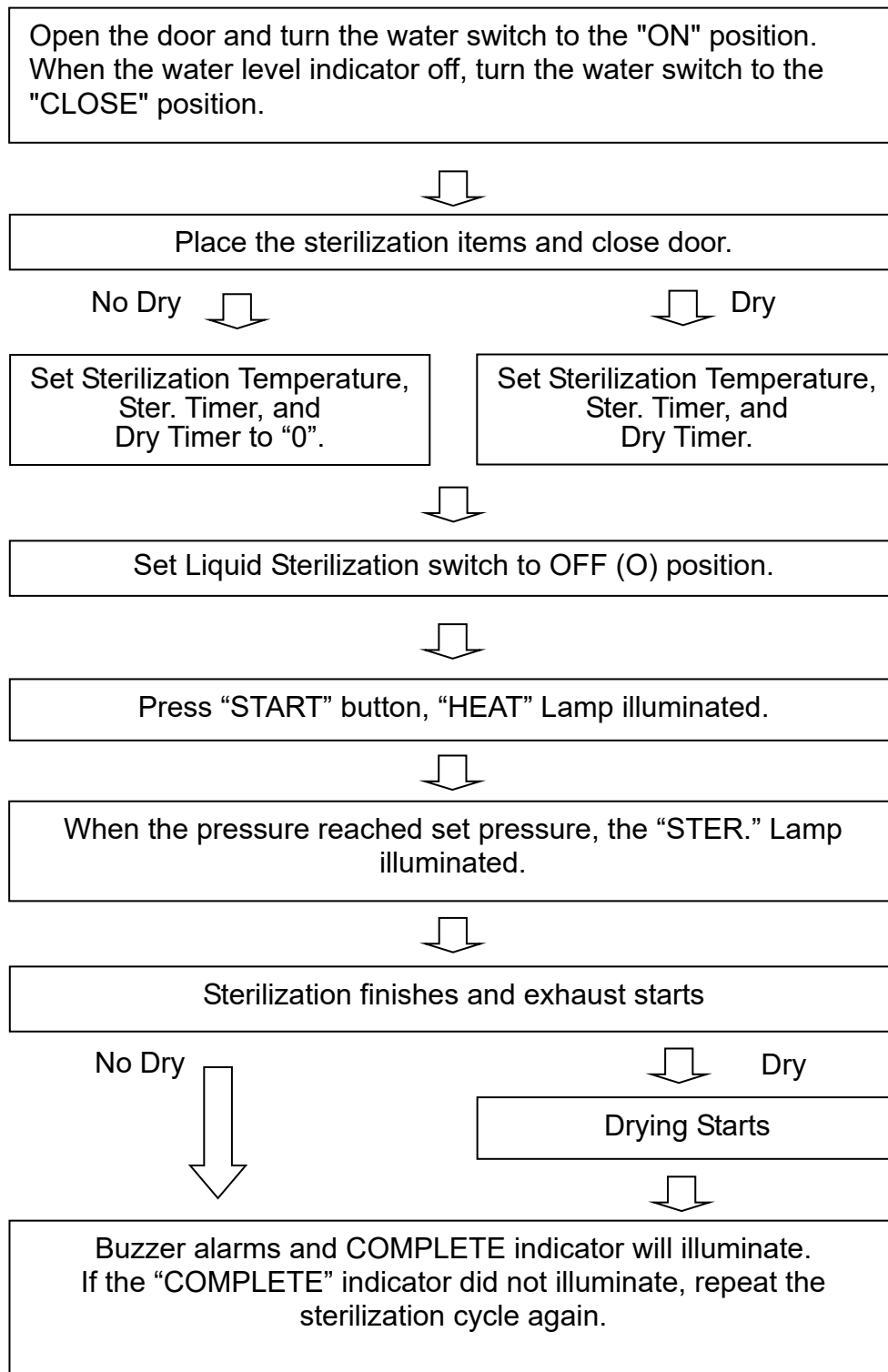
**Note:** The Liquid function is an optional by special order. Skip this section if not applicable.



## 6. Operation

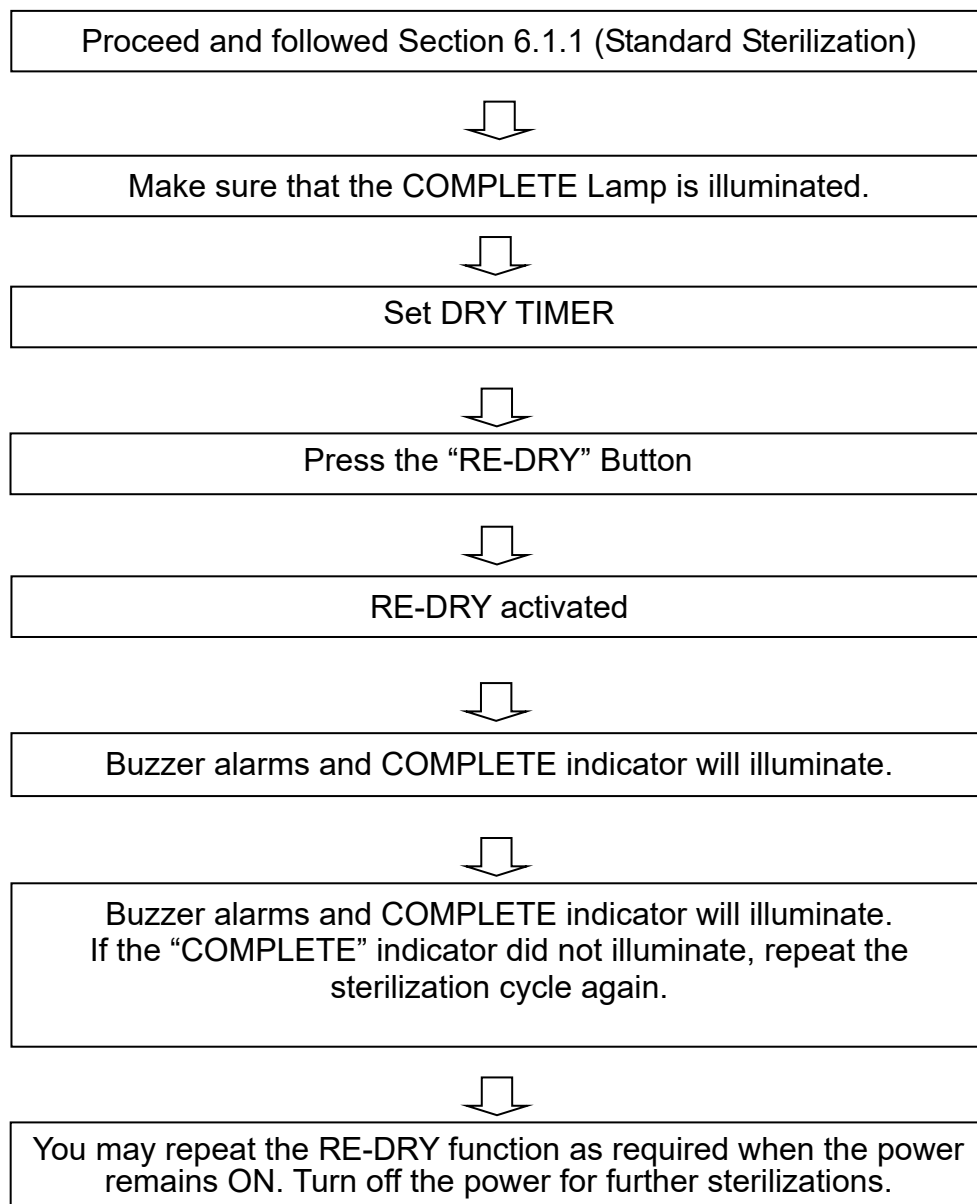
### 6.1 Operation Overview

#### 6.1.1 Standard Sterilization



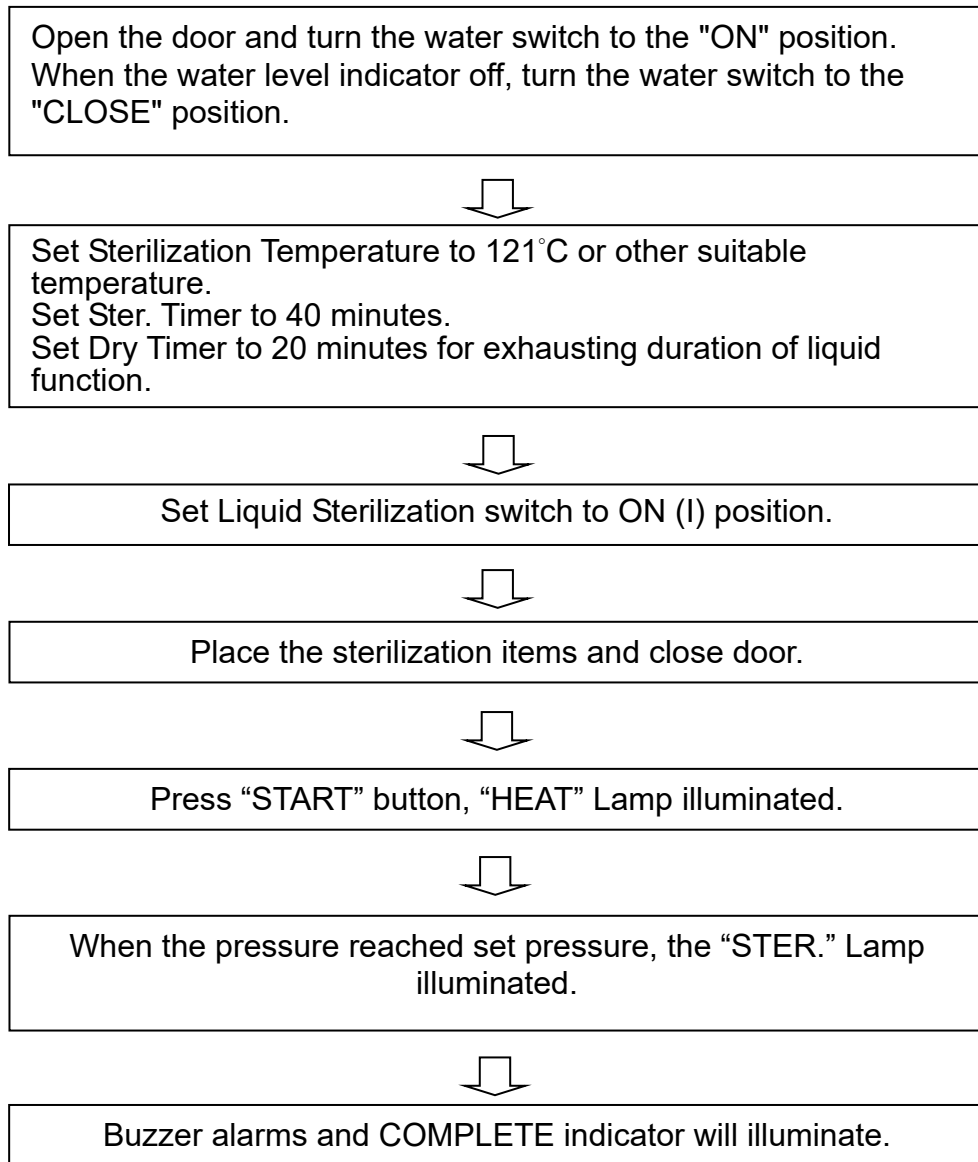
### 6.1.2 Sterilization with Re-Dry Function (optional)


**Note:** The RE-DRY function is an optional by special order. Skip this section if not applicable.



### 6.1.3 Sterilization with Liquid Function (optional)

**Note:** The Liquid function is an optional by special order. Skip this section if not applicable.



 **Warning:** The liquid container should be filled less than 70% of its capacity to preventing over spilled during sterilization.

## 6.2 Standard Sterilization Cycle

- A. Follow “4. Installation” to finish installation first.
- B. Follow “4.2 Install the sterilizer” to make sure the water inside reservoir is sufficient.
- C. Check the Pressure Gauge is reading ZERO, and then open the door by turning the door handle counterclockwise.
- D. Place the items to be sterilized and the sterilization indicator strips into the box as required. Remember to open both side windows before placing the box into the sterilizer as Figure 17.

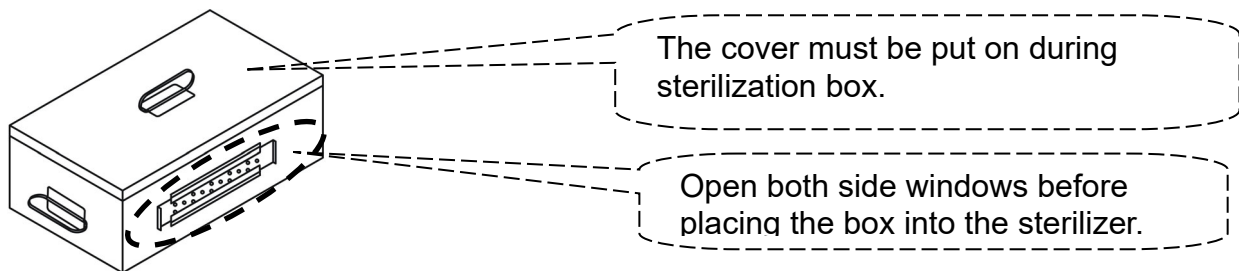


Figure 17



**Caution:** Before loading, ensure instruments are cleaned and rinsed.



**Warning:** Refer to “9. Specifications” for the maximum permissible load. Failure to follow these instructions may cause the sterilizer to malfunction and result in an unsuccessful sterilization cycle.

- E. Close the door and lock the door by Door Lock-Pin, turn the door handle clockwise to tighten it.

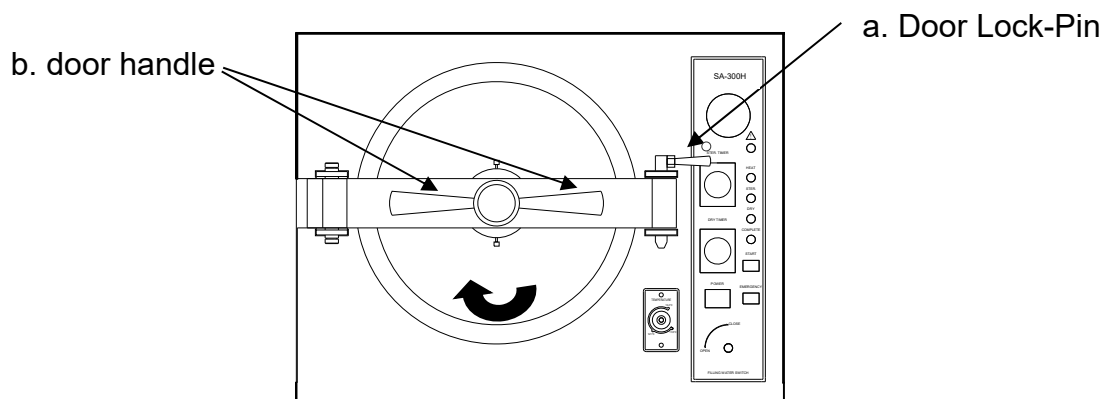


Figure 18

- F. Press the “POWER” switch to ON “I” position, the power indicator light should illuminate with a short-beep alarm.

G. How to set the Standard Sterilization cycle:

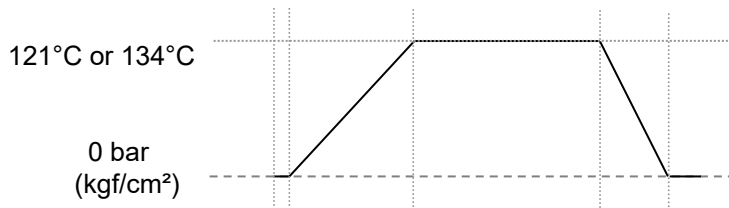


Figure 19

G.1 Turn the “STER TEMP” Timer to 121°C or 134°C.

G.2 Turn the “STER TIMER” to select most suitable combination of sterilization for unwrapped instruments or wrapped items. The recommended corresponding parameters will be:

|           | Sterilization Temperature<br>121°C approx 1.2 bar (kgf/cm <sup>2</sup> ) | Sterilization Temperature<br>134°C approx 2.1bar (kgf/cm <sup>2</sup> ) |
|-----------|--|---|
| Unwrapped | 22 Mins  | 4 Mins  |
| Wrapped   | 30 Mins  | 15 Mins   |

**Warning:** DO NOT set the Sterilization Temperature lower than that recommended by the manufacturer unless you are authorized and for researching purpose.

G.3 Set the “Dry Timer” to select a maximum 60 minutes drying time, If drying is required.

Normally a 30 minutes dry time will cover most of sterilization items; set to 0 for NO-DRY.

G.4 Press the START Button. The current progress of the sterilization cycle is indicated on the Process Status Indicator. (Figure 20)

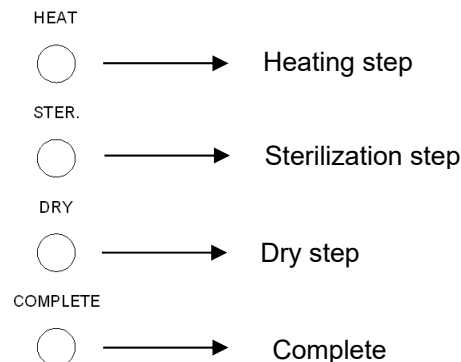




Figure 20


On completion, the buzzer will sound (long beep). The cycle has finished when the buzzer STOPS and the COMPLETE indicator light is illuminated on the Process Status Indicator.


**Warning:** If the COMPLETE indicator light was not lit, the cycle has failed and should be re-run.

G.5 Open the door and take out the sterilized items. Check the status of the indicators. If failed, repeat the cycle. Consult with the qualified technician for calibration if necessary. Please refer to “8. Troubleshooting”.

 **Warning:** Check the Pressure Gauge is reading ZERO before opening the door.

 **Warning:** Beware of steam when opening door after a sterilization cycle.

 **Warning:** Be careful when removing the sterilized items as the metal surfaces might still be hot. Always wear suitable hand protection to remove the box or use the appropriate aids (tray holder) to lift the trays.

 **Warning:** If using the sterilizer continuously, it's required to have a 20 minute interval between each sterilization cycle to allow the unit to cool.

### 6.3 Sterilization with Re-Dry Function (optional)

**Note:** The RE-DRY function is an optional by special order. Skip this section if not applicable.

- A. Proceed and followed Section 6.2 (Standard Sterilization).
- B. Make sure that the COMPLETE Lamp is illuminated.
- C. Set DRY TIMER for the duration of re-dry function.
- D. Press the “RE-DRY” Button, the current progress of the sterilization cycle is indicated on the Process Status Indicator.

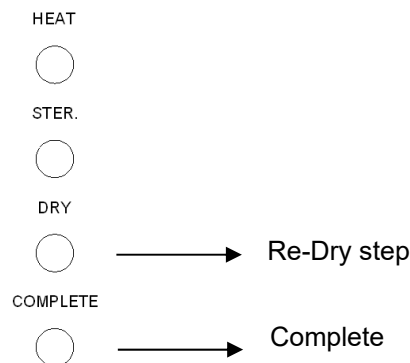


Figure 21

On completion, the buzzer will sound (long beep). The Re-dry cycle has finished when the buzzer STOPS and the COMPLETE indicator light is illuminated on the Process Status Indicator.

- E. Open the door and take out the sterilized items. Check the status of the indicators. If failed, repeat the cycle. Consult with the qualified technician for calibration if necessary. Please refer to “8. Troubleshooting”.

**Warning:** Check the Pressure Gauge is reading ZERO before opening the door.

**Warning:** Beware of hot air when opening door after a Re-dry cycle.

**Warning:** Be careful when removing the sterilized items as the metal surfaces might still be hot. Always wear suitable hand protection to remove the box or use the appropriate aids (tray holder) to lift the trays.

**Warning:** If using the sterilizer continuously, it's required to have a 20-minute interval between each sterilization cycle to allow the unit to cool.

6.4 Sterilization with Liquid Function (optional)

**Note:** The Liquid function is an optional by special order. Skip this section if not applicable.

- A. Follow “4. Installation” to finish installation first.
- B. Follow “4.2 Install the sterilizer” to make sure the water inside reservoir is sufficient.
- C. Check the Pressure Gauge is reading ZERO, and then open the door by turning the door handle counterclockwise.
- D. Place the items to be sterilized into the chamber as required.

**Warning:** The liquid container should be filled less than 70% of its capacity to preventing over spilled during sterilization.

**Warning:** Refer to “9. Specifications” for the maximum permissible load. Failure to follow these instructions may cause the sterilizer to malfunction and result in an unsuccessful sterilization cycle.

- E. Press the “POWER” switch to ON “I” position, the power indicator light should illuminate with a short beep. The “DOOR” indicator light should be off. (See Figure 22)

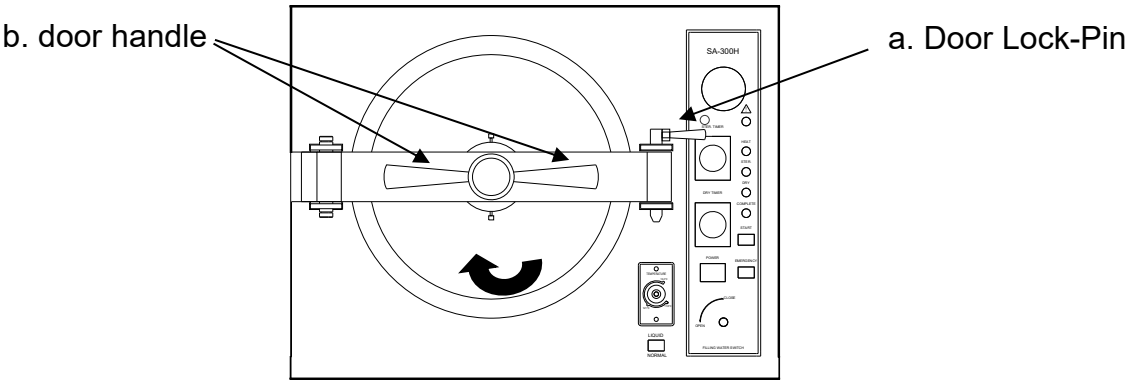


Figure 22

- F. How to set the Liquid cycle:

F.1 Turn the “STER TEMP” to 121°C

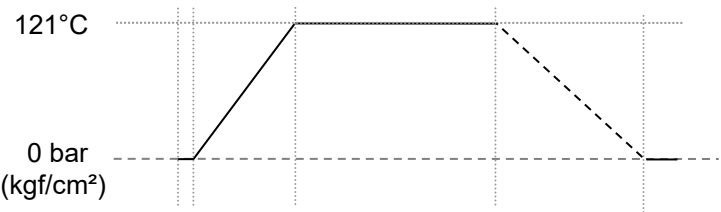


Figure 23

- F.2 Turn the “STER TIMER” to 40 minutes. The recommended corresponding parameters will be:

|             |  |
|-------------|--|
| Temperature | Sterilization Temperature<br>121°C approx 1.2bar (kgf/cm²) |
| Duration    | 40 Mins  |



F.3 Set the “DRY TIMER” to select 20-minutes drying time for exhausting.

F.4 Turn the “Liquid Sterilization” switch to ON(I) position for liquid sterilization, see “5.2.3.3 Control Panel – Liquid Function (optional)” for reference.

F.5 Press the START Button. The current progress of the sterilization cycle is indicated on the Process Status Indicator. (Figure 24)

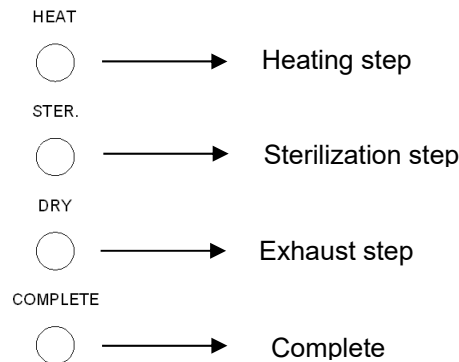


Figure 24

On completion, the buzzer will sound (long beep). The cycle has finished when the buzzer STOPS and the COMPLETE indicator light is illuminated on the Process Status Indicator.

**Warning:** If the COMPLETE indicator light was not lit, the cycle has failed and should be re-run.

F.6 Open the door and take out the sterilized items. Check the status of the indicators. If failed, repeat the cycle. Consult with the qualified technician for calibration if necessary. Please refer to “8. Troubleshooting”.

**Warning:** Check the Pressure Gauge is reading ZERO before opening the door.

**Warning:** Beware of steam when opening door after a sterilization cycle.

**Warning:** Be careful when removing the sterilized items as the metal surfaces might still be hot. Always wear suitable hand protection to remove the box or use the appropriate aids (tray holder) to lift the trays.

**Warning:** If using the sterilizer continuously, it's required to have a 20-minute interval between each sterilization cycle to allow the unit to cool.

F.7 Turn the “Liquid Sterilization” switch to OFF(O) position for further “Standard Sterilization Cycle”, see “5.2.3.3 Control Panel – Liquid Function (optional)” for reference.

## 6.5 Emergency Stop

Press the “Emergency” Button during a cycle to stop the cycle and release the pressure/vacuum.



**Warning:** The “Emergency” Button can only be pressed when there’s an unusual event or emergency. The sterility of the sterilized items should be verified again.



**Warning:** Disposal of the items which is sterilized by unfinished cycle should be in accordance with the local laws. Do not handle them as general waste.

## 6.6 Placement for items to be sterilized

Please place items to be sterilized on the tray properly in order to have the best drying result.



**Warning:** To sterilize absorbent cotton or woolen, please wrap it with sterilizing pouch to avoid piping clog.

### 6.6.1 Sterilization for Implements

Place implements on the tray evenly according to Figure 25. Do not pile up nor overlap each implement.

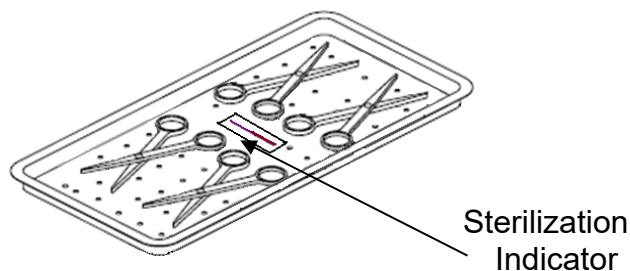


Figure 25



**Warning:** If implements are packed with sterilizing pouches, please make sure not to pile them up. Follow Figure 26 for correct placement and do not overlap pouches like Figure 27 to ensure the sterilization quality.

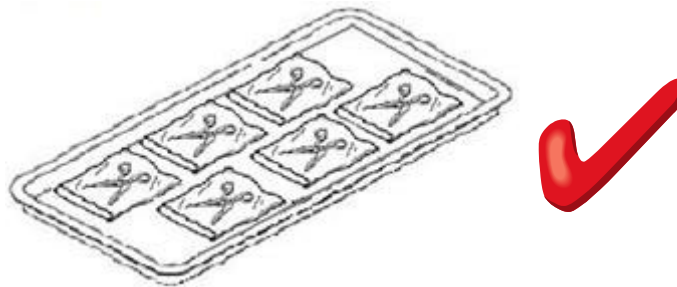


Figure 26

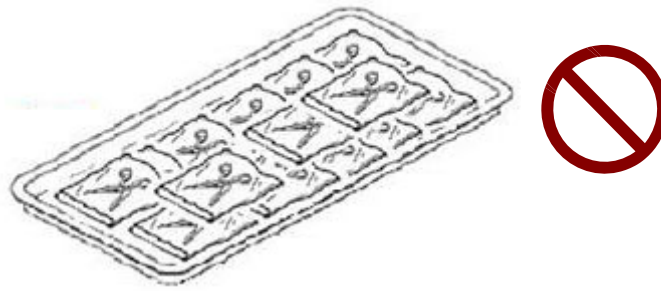


Figure 27

**Warning:** We suggest using Spring Holder for items with sterilizing pouches to assure sterilization result. Follow Figure 28 or Figure 29 to place each pouch separately. Spring holder is available as an optional accessory.

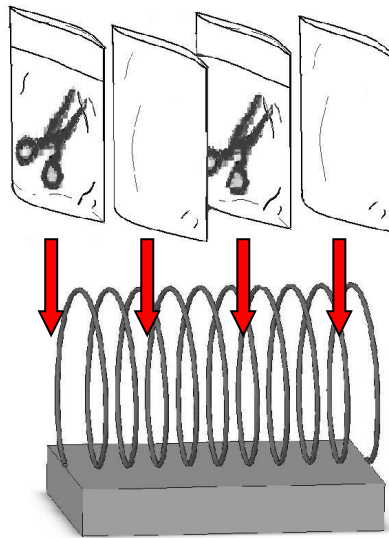


Figure 28

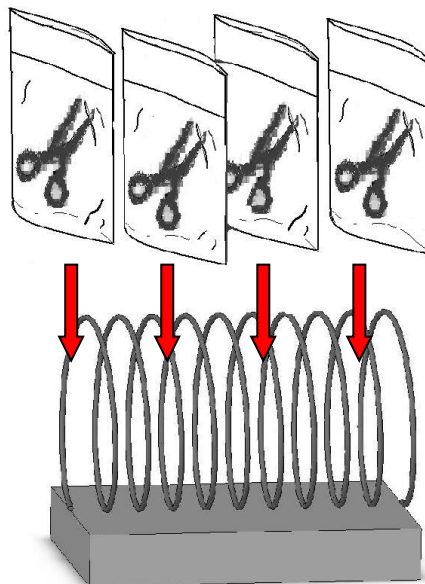


Figure 29

**Warning:** If implements are packed with sterilizing pouches and placed inside a sterilization box, make sure to display items as Figure 30.

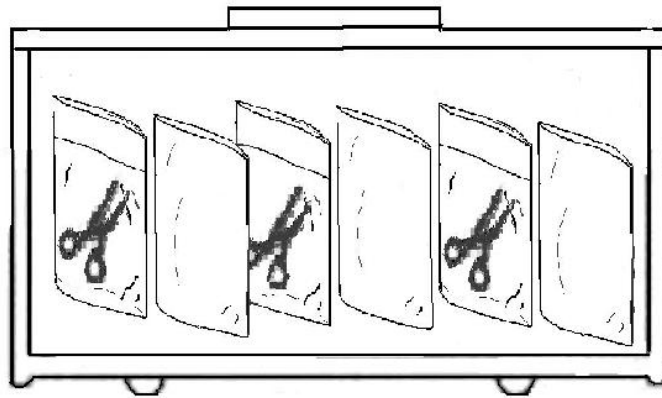


Figure 30

### 6.6.2 Sterilization for Wrap



**Warning:** To sterilize absorbent cotton or woolen, please wrap it with a thick towel, covering cloth, linen, or sterilizing pouch to avoid piping clog according to Figure 31.

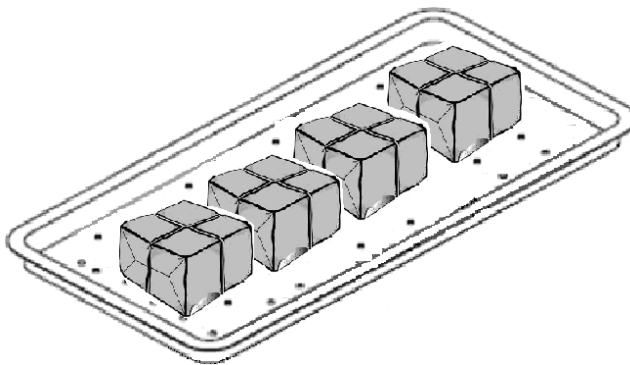


Figure 31


- Place wrap upright on the tray.
- Be careful not to let wrap touching the inner side of chamber.
- Make sure the openings of wraps are perpendicular to the tray in order to improve sterilization performance.
- Arrange openings of wraps toward same direction.
- When place sterilizing pouch on the sterilization box or tray, make sure the medical grade paper is facing upward.

### 6.6.3 Placement for Sterilization Box

- Insert chemical indicator into wrap, then place wrap inside the sterilization box.
- Be sure there will be enough space between each wrap for better air flow.
- Make sure to close the cover of sterilization box properly.



Figure 32

 **Warning:** Please follow the above Figure and place wrap vertically inside the sterilization box.

## 7. Maintenance Instructions



**Warning:** Before conducting maintenance, please turn off the sterilizer and disconnect from the power supply. Check the sterilizer has cooled down to room temperature.



**Warning:** Make sure that pressure gauge is reading ZERO before opening the door.



**Caution:** Before conducting maintenance, confirm that the chamber is empty without loads.

Correct and regular maintenance is required to optimize the performance of the sterilizer. Failure to follow the Maintenance Instructions will adversely affect performance and lifespan of the sterilizer.

### 7.1 Daily

- Clean the external surfaces with soft cloth.  
Note: Use only quaternary disinfectants to clean the units. Use of alcohol cleaner containing substantial of alcohol in the formula may damage the faceplate.
- Wipe the inside of the chamber, door and the gasket with a damp, lint-free cloth.
- Check the water level. Top up with distilled water only.
- Ensure the vent holes in the water reservoir cap (Figure 10 - Rear Plate) are not blocked.
- Check the status of the power cord. Call for service if breakage comes up.

### 7.2 Weekly

- Clean the box, tray frame and trays with detergent, or a non-corrosive stainless steel cleaner and water, using cloth or sponge.
- Replace the distilled water in water reservoir:  
Drain water from the water reservoir using Water Level/Drain Hose (Figure 8) located on the right side of the unit. Fill clean distilled water.
- Clean the filter  
Use a wrench to unscrew the filter nut counterclockwise as Figure 33 and Figure 34.



**Caution:** Place a towel underneath the filter tap to avoid leakage.

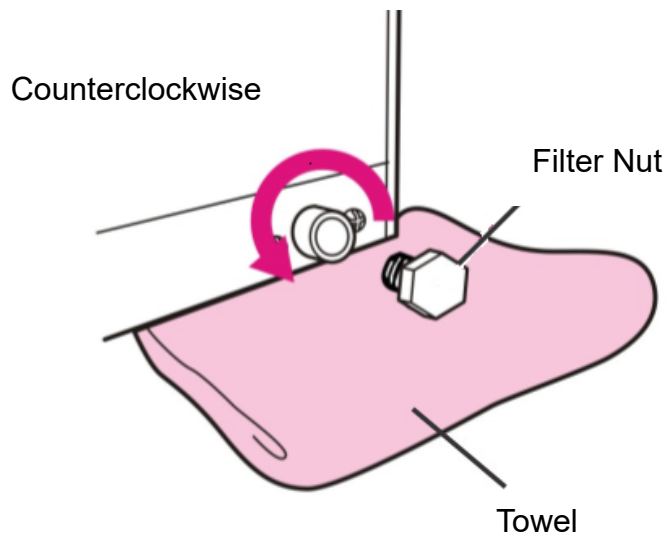


Figure 33

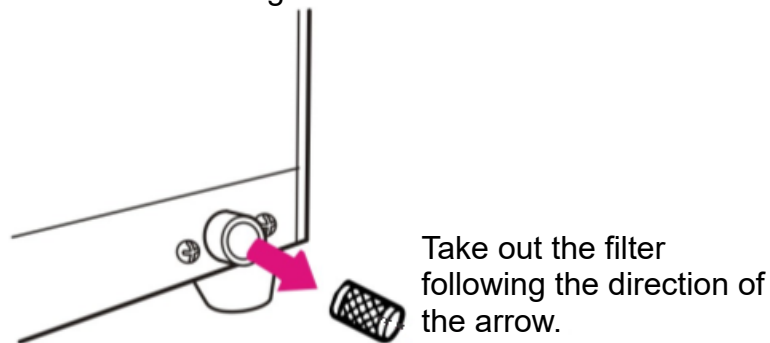


Figure 34

Take out the filter carefully, and flush it with water to clean it. Assemble it back as Figure 35.

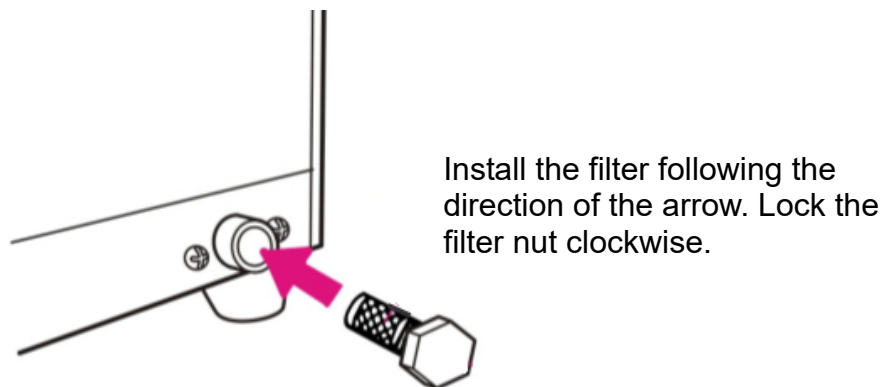


Figure 35

### 7.3 Monthly

- Use the non-corrosive cleaner and stiff bristled brush or sponge to clean the heater in the chamber as
- Figure 36.



**Caution:** Clean the dirt off from the sides of the sensor is more important than the tip. Use a damp cloth to wipe the surface after cleaning.

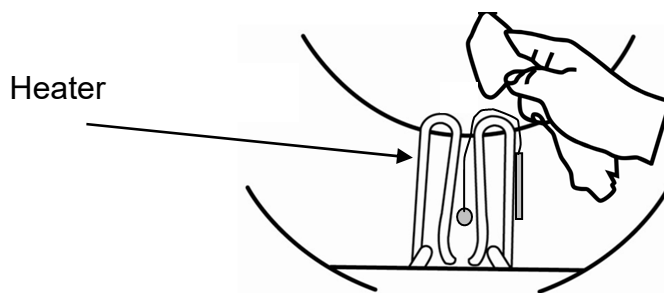


Figure 36

- Clean the chamber and piping system with “CHAM-MATE” following the instructions on the sachet.
- Check the safety valve

Turn off the power and unplug the sterilizer. Remove the water reservoir cap as Figure 37. Use a screw driver to pull the metal ring of the safety valve for approx. 3 seconds; then release. Perform the check 3 times. Put the water reservoir cover back.

**Warning:** If excessive force is required to pull the safety valve, it must be replaced. Call for service.

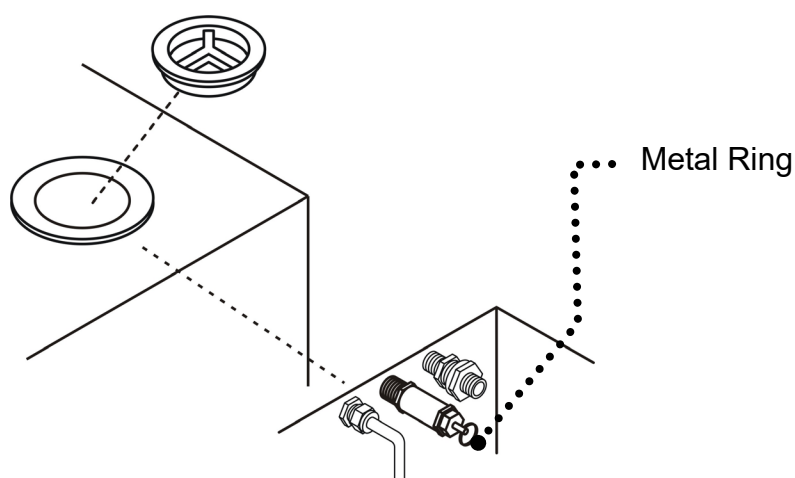


Figure 37

#### 7.4 Annually

**Caution:** An annual maintenance service by a trained engineer is necessary. Contact your distributor for details. The following maintenance instructions are for your reference only.

- Calibrate the temperature during sterilization process. (Use biological indicators to test the validity of sterilization)
- Check if there's any leakage of the piping.



- Check if the Process Status Indicator lights are functioning normally.
- Check the working status of steam trap, safety valve, and heater.
- Check if the silicone door gasket is chapped or worn. Silicone door gaskets are consumable parts, replace the silicone door gasket every year is recommended.
- How to replace the silicone door gasket:

Install the gasket to the door groove by using a non-sharp tool to push the gasket into the door groove in the direction of clockwise or counter-clockwise as shown in Figure 38 and Figure 39.

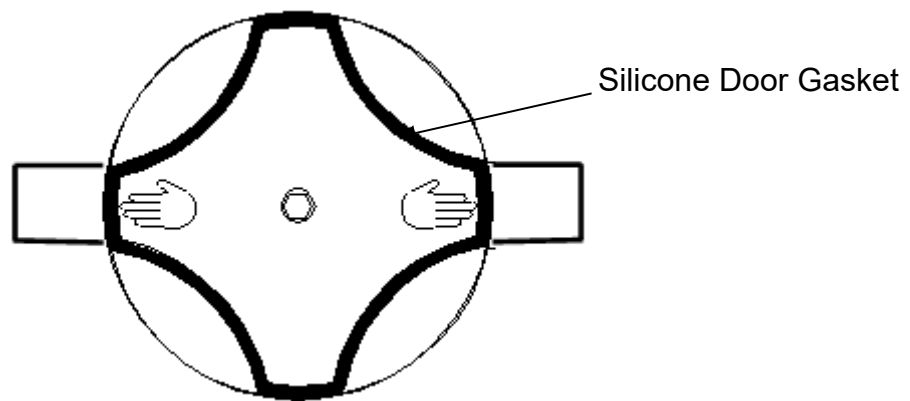


Figure 38

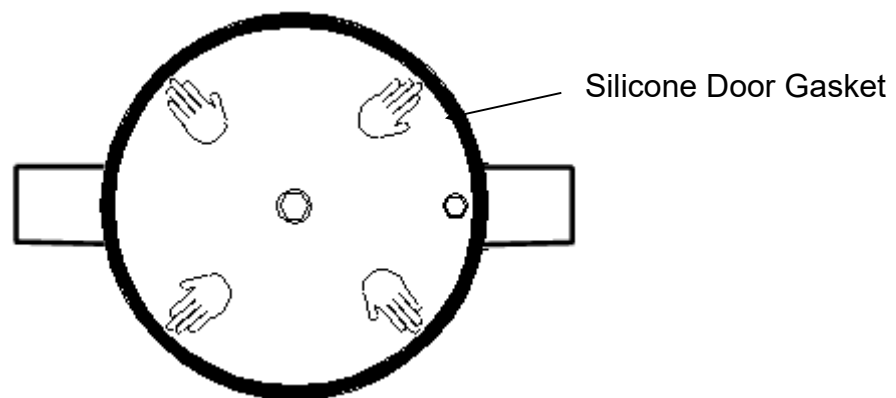


Figure 39

**⚠ Caution:** The old gasket should be disposed in accordance with the local laws.

## 8. Troubleshooting

| Symptom/<br>Problem  | Possible Cause   | Solution   |
|--|--|--|
| Power indicator isn't illuminated                                  | The main cable is unplugged or the socket switch is off. | Plug in the sterilizer and turn on the socket switch.  |
|  | Power switch not turn on.                                | Press the Power switch to ON "I" position.   |
|  | No Fuse Breaker tripped.                                 | 1. Wait till the sterilizer cool down the room temperature. Press the buttons of two No Fuse Breakers on rear of unit to reset.<br>2. Contact local distributor for service. |
|  | Lamp or switch damage                                    | 1. Replace the lamp or switch.<br>2. Contact local distributor for service.  |
| Water inside chamber doesn't automatically return to the reservoir | Filter blocked.  | 1. Follow Section "7.2 Weekly" to clean the filter.<br>2. Contact local distributor for service.   |
|  | Faulty exhaust solenoid valve.                           | Contact local distributor for service.   |
|  | Liquid cycle performed. (*Optional)                      | Run "STANDARD" cycle to let the water inside chamber return to the water reservoir.  |
| Steam leaks from the door  | Dirty or worn silicone door gasket                       | Clean the silicone door gasket. If the silicone door gasket was used over one (1) year, please follow "7.4 Annually" maintenance to replace it.                              |
| Door cannot be opened  | Pressure persists inside chamber                         | 1. Follow "6.5 Emergency Stop" to press "EMERGENCY" Button and release the pressure.<br>2. Contact local distributor for service if problem persists.                        |
| Excessive force is required to pull the safety valve               | Do not use the tool.                                     | Please use the tool (e.g. screw driver or pliers) to pull the ring.  |
|  | Faulty safety valve                                      | Contact local distributor for service.   |
| Pressure is not reached  | Solenoid valve or pipeline blocked                       | Contact local distributor for service if problem persists.   |
|  | Heater deteriorated or broken                            | Contact local distributor for service if problem persists.   |
|  | Exhausting pressure                                      | 1. Contact local distributor for service to replace the stream trap.<br>2. Pipeline leak. Contact local distributor for service if problem persists.                         |



**Caution:** Contact local distributor for service anytime if encountered other any other problems. Please do not attempt to disassemble the sterilizer by yourself Failure to do so could result in serious injury or damage to the unit.

## 9. Specifications

| Model                          | SA-300H   |
|--------------------------------|---|
| Class                          | Class S tabletop sterilizer   |
| Chamber Capacity (L)           | 40  |
| Maximum Instrument Length (mm) | 525   |
| Maximum Load (unpouched) (g)   | 9,000   |
| Maximum Load (pouched) (g)     | 1,600   |
| External Dimensions (mm)       | 740 (D) × 600 (W) × 470 (H)   |
| Chamber Size (mm)              | 300 Diameter × 570 Depth  |
| Gross Weight (kg)              | 75  |
| Voltage/Wattage (Heater)       | 220- 240V AC, 50/60Hz, 2735W  |
| Fuses                          | 15A × 2, No Fuse (circuit) Breaker  |
| Water Reservoir Capacity (ml)  | 8400  |
| Water Capacity per Cycle (ml)  | 1000 ~ 12000  |
| Sterilization Temperature (°C) | 121 / 134   |
| Working Environment            | <ul style="list-style-type: none"> <li>● Indoor use;</li> <li>● Under 1,000m (altitude);</li> <li>● Temperature 5°C to 40°C;</li> <li>● Relative Humidity 80%RH@31°C to Relative Humidity 50%RH@40°C;</li> <li>● Voltage fluctuation ±10 %;</li> <li>● Transient overvoltages category II;</li> <li>● Pollution degree 2</li> </ul> |
| Transportation Conditions      | -10°C to 70°C, 10%RH to 90%RH   |
| Storage Conditions             | -10°C to 50°C, 10%RH to 70%RH   |
| Over Pressure Protection       | Safety valve 2.55 bar (2.6 kgf/cm <sup>2</sup> )  |
| Over Temperature Indication    | Independent temperature protection device with warning lamp   |
| Door lock                      | Pressure door lock  |
| Pressure Display               | Analog pressure gauge   |
| Function Display               | Lamp  |
| Cycles Selections              | Sterilization Time, Dry/no dry Timer, Re-Dry (or Liquid*)<br>*optional function by order request  |
| Temperature Selection          | 118°C to 134°C (recommended 121°C or 134°C)   |
| Drying Function                | 0 to 60 mins (Re-Dry: 0 to 60 mins)   |
| Additional controls            | Emergency switch  |

## 10. Warranty

### **WARRANTY**

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Your “**STURDY**” product has a one (1) year guarantee of defective in materials and workmanship under normal use from the date of purchase.

This warranty does not apply to any product damaged by accident, misuse, abuse, neglect, improper line voltage, drop, fire, flood. Or the products were altered or repaired by anyone other than qualified service personnel.

The liability of Sturdy Industrial Co., Ltd. is limited to repair or replacement and under no circumstances shall “**STURDY**” be liable for any collateral consequential damages or loss. This guarantee specifically excludes the expendables and consumable.

All warranty claims must be directed to the distributors or agents authorized by Sturdy Industrial Co.,Ltd. whom are responsible for the sales of this equipment. The customers are responsible for shipping expense.

---

User's Name: \_\_\_\_\_

Address: \_\_\_\_\_  
\_\_\_\_\_

Country: \_\_\_\_\_ Tel: \_\_\_\_\_ Fax: \_\_\_\_\_

Date of Purchase: \_\_\_\_\_ Model No.: \_\_\_\_\_

Series No.: \_\_\_\_\_



Distributor: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Manufacturer: Sturdy Industrial Co.,Ltd. (ISO 13485 Certificated Firm)







|   |   |
|---|---|
| <b>Name</b>   | Sturdy Autoclave Sterilizer   |
| <b>Model</b>  | SA-300H   |
| <b>Manufacturer</b><br>      | Sturdy Industrial Co. Ltd.  |
| <b>Address</b>  | 168, Sec. 1, Zhongxing Rd., Wugu District,<br>New Taipei City, 24872, Taiwan        |
| <b>EC Representative</b><br> | APEX MEDICAL S.L.<br>Elcano 9, 6 <sup>a</sup> planta 48008 Bilbao. Vizcaya<br>SPAIN |

422-03046-01