

Dry-Checks Dry Heat Indicator Strips

CI 136

Indications for Use

The Dry-Checks Dry Heat Indicator Strips are designed for use in dry heat sterilizers at 160°C. The indicator provides clear identification of processed and unprocessed items. When used as directed, Dry-Checks give visible confirmation that the sterilized item was exposed to dry heat.

Color Change

Under proper dry heat conditions, the green indicator check mark turns to black.

Stated Values (As determined in a dry heat resistometer)

160°C - 7 minutes

Instructions for Use

1. Place one Dry-Checks indicator strip in each pack or tray to be sterilized.
2. Sterilize package as recommended by the manufacturer.
3. The chemical indicator changes color from green to black during processing in a dry heat sterilizer.

Storage

- Store at normal room temperature 50°-100°F (10°– 38°C) and 10-60% R.H.
- No special storage conditions are necessary after exposure to dry heat conditions

Safety Precautions

- *If there is any doubt about sterility of item, it must be considered NOT sterile*
- *Do not use any strips if the indicator check marks are not green in color prior to exposure to dry heat processing*

Expiry Date

The expiry date is printed on the product packaging. Do not use after expiration date listed on the packaging.

LOT Number

A unique identification code, [LOT], is printed on each indicator and packaging labels.

Interfering Substances or Conditions

There are no known interfering substances or conditions that could affect the intended use of the indicator or adversely affect the indicator performance.

Release of Toxic Substances

The indicator releases no known toxic substances in sufficient quantities to cause either a health hazard, or a hazard to the intended properties of the product being sterilized before, during or after the sterilization process.

Declaration of Conformity

The Dry-Checks conform to all applicable portions ISO 11140-1 Type 4 Multicritical Process Variable Indicators.