



TITLE: Nelson - Operation and Maintenance of Dry Heat Oven

SOP Category: Facilities

RUAC SOP #: 2.09

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Approval: *Lisa Antonucci*

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SCOPE:

This document details the procedures to be followed when using the dry heat sterilizer from Gruenberg, a division of Thermal Product Solutions. This 140-cu ft sterilizer is used for preparation of microisolator cages as an alternative to steam sterilization. The oven is operated from, and opens into, Nelson Room 157.

OBJECTIVE:

This SOP details the sterilization process and safety features when using the dry heat oven.

PROCEDURES:

Safety Caution

A door limit switch is provided as an operator safety feature. Opening the oven door during the process cycle will shut the machine down. This applies should one be inside the machine and the door is shut. An emergency exit may be made by pushing on the door to exit. Operator procedures are posted on the Allen Bradley control panel.

Daily Maintenance and Operation

- The machine is always in the power “on” position and should not be shut off. In case of an emergency, shut down the machine by turning the power switch on the front of the panel to the “off” position.
- Sweep out debris before loading the unit.
- Load carts with bedded, covered cages and wheel into the chamber.



- Close the door.
- Temperature and time parameters are preset.

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- Press F1 on the control panel located across room from oven, to initiate sterilization of prepared boxes.
- At the end of the cycle the dry heat oven will turn off automatically and begin to cool.
- Wait until temperature falls below 180 degrees Fahrenheit before opening door.
- **Wearing protective gloves**, remove racks from oven and allow to cool in room D157 before removing cages and components.

Weekly Maintenance

- Clean the outside of the dry heat oven with stainless steel cleaner.

Temperature Verification

- The machine is factory set to reach a temperature of 250°F. For verification, temperature indicator tapes are placed in cages at different levels and cage positions in the oven. These locations are indicated on at temperature log sheet kept in the supervisor's office. Verification is performed monthly.