

Steelco developed its Endoscopy Product Platform to best meet the current and future needs of clinicians/Close collaboration with leading endoscope reprocessing centres

The new standard for maximum safety in endoscope reprocessing

Riese Pio X/Gütersloh/Düsseldorf, November 13, 2017. – Steelco offers a comprehensive system for both the automation of manual cleaning and the fully automatic reprocessing of flexible endoscopes: ARES (Automated Reprocessed Endoscope and Storage) comprises systems which support manual cleaning, as well as fully automatic washer-disinfectors, drying/storage units and transportation trolleys for short-term storage. Data can be captured from all process stages and archived using SteelcoData ARES traceability software.

Washer-disinfectors for flexible endoscopes are available as single or double-door pass-through models, able to reprocess between 1 and 3 scopes per cycle (single-channel scopes between 3 and 9 per cycle). A two-stage water filtration system reliably retains bacterial residue – including endotoxins - in order to provide bacteria-free water during final rinses. The whole range of endoscope washers is complemented by a variety of loading carts to enable the ergonomic positioning of endoscopes, TOE probes and rigid optics.

Steelco recently launched the new OCS 'One Connection System' philosophy allowing the use of the same connector with all Steelco equipment suitable for OCS configuration. During conventional reprocessing phases without OCS, endoscopes channels must be connected – using dedicated connection sets – and disconnected no fewer than 4 times. OCS technology guarantees more safety, less cross-contamination and faster reprocessing as scopes are connected just once starting with manual cleaning and disconnected after storage!

ARES further includes automatic systems which support manual cleaning, providing standardisation and traceability also in this grey area of endoscope reprocessing. Automated steps in manual cleaning include leak testing,

Free for editorial
use

Please submit
copies to
Miele & Cie. KG
Press/Public
Relations

Postal address
P.O.B.
33325 Gütersloh
Germany

>>>

automated detergent dispensing, channel flushing, rinsing and purging. At the end of the cycle, a print report can be issued. Data can also be transferred directly to the traceability software – SteelcoData ARES – or to a USB stick via the built-in port. Additional security is provided by a dedicated cycle to monitor organic residuals and a pump self-disinfection cycle to prevent any risk of contamination.

The SteelcoSure portfolio includes a full range of process control solutions including chemical and biological indicators, monitors for disinfectant concentration, a protein detection test and a sterile water sampling kit.

Following effective cleaning and decontamination in an automated endoscope washer, maintaining the microbiological integrity of endoscopes during storage is fundamental to reducing cross-infection risks. Steelco's ED series has been independently validated according to EN 16442 by European certified laboratories for maintaining aseptic integrity for up to 720 hours, providing users with greater flexibility in the storage of endoscopes.

Steelco drying and storage cabinets are compatible with all leading brands of endoscopes. These accommodate up to 18 endoscopes arranged vertically or a maximum of 16 positioned horizontally in closed rigid cassettes or stainless steel net baskets.

Steelco transportation system trolleys for short-term storage improve and maximise safety, thus reducing cross-contamination risks while transporting endoscopes through dirty and clean areas of Gastroenterology labs.

Trolley cartridges can be equipped with red or green tamper-proof seals for quick colour-code identification of clean and dirty scopes. Red liners can also be used to fully cover a dirty scope in its cartridge during transportation.

All reprocessing steps and an endoscope's journey can be tracked and documented using the tried-and-tested SteelcoData ARES traceability software.

(546 words, 3,930 characters incl. spaces)

>>>

Media contact Miele Group

Anke Schläger
Phone: +49 5241/89-1949
Email: anke.schlaeger@miele.com

Media contact Steelco Group

Luigi Guarda
Phone: +39 423 756333
Email: l.guarda@steelcospa.com

There are four photographs with this text

Photo 1: Manual cleaning is an important aspect of the ARES system for the reprocessing of flexible endoscopes. Steelco offers a means of automatically irrigating tubing – including a leakage test. (Photo: Steelco)

Photo 2: Automatic reprocessing of flexible endoscopes in a vertical position. Matching baskets and inserts are available for all products from leading manufacturers. (Photo: Steelco)

Photo 3: Connection to drying unit: Up to 18 endoscopes can be arranged horizontally. HEPA-filtered hot air guarantees perfect drying. (Photo: Steelco)

Photo 4: Steelco drying units offer ample space for storage for up to 720 hours. For a period corresponding to 30 days, the aseptic integrity of endoscopes is tested and confirmed by independent and certified laboratories. (Photo: Steelco)

Text and photo download: www.miele-presse.de

Follow us on Twitter: www.twitter.com/Miele_Press 