Gulf Medical Fiberoptics™

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# *FIBER OPTIC CABLE CARE*

With proper treatment, a fiber optic cable can stay in service for long intervals. Our cables have been tested with multiple sterilization processes. Below are our recommendations for maximizing the useful life of your fiber optic cable.

- Avoid stretching your cable, forming configurations involving sharp angles or kinks, or contact with sharp objects.
- Keep the optical faces from contacting the floor. The resulting scratches will diminish the light output.
- Any inadvertent cut or puncture will render the cable unsafe. It should be taken out of service immediately.

## CLEANING

A soft bristled brush used in lukewarm water with middle soap is recommended to remove visible debris. (Do not use synthetic detergents or oil based soap, as the chemicals may be absorbed into the cable subsequently leak out and cause tissue reactions.) Rinse thoroughly in warm water followed by a distilled water rinse.

## DISINFECTING

Cables may be soaked in disinfecting solutions for up to 10 minutes without potential damage.

## STERILIZATION

Fiber optic cables are designed to withstand repeated autoclave sterilizations in the following types of sterilizers:

- Standard gravity (Steam)
- STERRAD Systems -- 100NX, 100S, 50, 200

Avoid sterilizing with sharp or pointed instruments!!

Following sterilization allow your cable to cool to room temperatures SLOWLY! DO NOT immerse or rinse in cold liquid, as this will cause fiber breakage and extensive light transmitting losses.

Silicone light guide cables may become tacky when processing in a STERRAD system. It is recommended to utilize an approved sterilization tray or container instead of a Tyvek pouch for sterilization when using silicone light guide cables.

General Guidelines for Steam Autoclave:

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| Temperature | 134 degrees C |
| PreVac Time | 3 Minutes |
| Dry Time | 20 Minutes |