



# Bravo Maintenance Schedule Quick Reference Guide

## MAINTENANCE SCHEDULE

To ensure trouble-free performance, operators must follow this preventative maintenance schedule.

DAILY	WEEKLY	EVERY YEAR	SPARE PARTS / ACCESSORIES																														
<b>Door Gasket</b> <ul style="list-style-type: none"> <li>It is recommended to check the door gasket for wear and replace if required.</li> <li>Clean the door seal with a wet cloth.</li> </ul>	<b>Sterilization Chamber</b> <ul style="list-style-type: none"> <li>Clean the chamber and appropriate accessories with a wet cloth. If required, use a neutral detergent (a mild detergent containing no alkalies or bleaches). Carefully rinse with distilled water and remove any residue.</li> <li>Clean chamber drain filter</li> </ul>	<b>Door Seal</b> <ul style="list-style-type: none"> <li>Replace every 1000 cycles or 12 months (whichever is first).</li> </ul>	<b>SPARE PARTS / ACCESSORIES</b> <table border="1"> <tr><td>Door Gasket</td><td>48000050000</td></tr> <tr><td>Biological Filter</td><td>47200010000</td></tr> <tr><td>Chamber Drain Filter</td><td>47200030000</td></tr> <tr><td>Thermal Paper</td><td>STXX0250000</td></tr> <tr><td>Chamber Rack 17/17V</td><td>C1BP683000Y</td></tr> <tr><td>Chamber Rack 21V</td><td>C1BG534000Y</td></tr> <tr><td>Tray, 17/17V</td><td>C1XP076000Y</td></tr> <tr><td>Tray 21V</td><td>C1BG345000Y</td></tr> <tr><td>Tray Extractor</td><td>STXX0080000</td></tr> <tr><td>Pouch Rack</td><td>C1BP553000Y</td></tr> <tr><td>Water Filling Jug</td><td>A0XP0010000</td></tr> <tr><td>Water In-Take Pull Kit</td><td>01-111774S</td></tr> <tr><td>Direct-to-Drian Kit</td><td>01-111775S</td></tr> <tr><td>Data Logger (G)</td><td>01-111729</td></tr> <tr><td>Data Logger (T)</td><td>01-111730</td></tr> </table>	Door Gasket	48000050000	Biological Filter	47200010000	Chamber Drain Filter	47200030000	Thermal Paper	STXX0250000	Chamber Rack 17/17V	C1BP683000Y	Chamber Rack 21V	C1BG534000Y	Tray, 17/17V	C1XP076000Y	Tray 21V	C1BG345000Y	Tray Extractor	STXX0080000	Pouch Rack	C1BP553000Y	Water Filling Jug	A0XP0010000	Water In-Take Pull Kit	01-111774S	Direct-to-Drian Kit	01-111775S	Data Logger (G)	01-111729	Data Logger (T)	01-111730
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<b>Waste Bottle</b> <ul style="list-style-type: none"> <li>Completely empty the waste tank every time you refill the water reservoir.</li> </ul>	<b>MONTHLY</b> <ul style="list-style-type: none"> <li>Test the safety valve located on the back of the unit.</li> </ul>	<b>GENERAL</b>																															
<b>Data Logger</b> <ul style="list-style-type: none"> <li>If using a data logger, transfer the data on the USB drive to your computer.</li> </ul>		<b>Voltage</b> <ul style="list-style-type: none"> <li>Prior to installation, for 220V rated units, ensure input voltage is greater than 215V</li> </ul>																															
<b>Chamber Drain Filter</b> <ul style="list-style-type: none"> <li>Inspect, clean or replace the drain filter.</li> </ul> 	<b>EVERY 3 - 6 MONTHS</b> <ul style="list-style-type: none"> <li>Inspect and replace the filter, if required.</li> </ul> 	<b>Printer Paper</b> <ul style="list-style-type: none"> <li>If printer paper is not printing properly, remove paper tighten the paper around the roll and retry.</li> </ul>																															

For chambers that require additional cleaning order:  
Part #18300000400 - Bravo cleaner – Stahl fix Classic

Maintenance instructions are located on page 64 of the Operator's Manual



Stahl Fix Classic 200 ml.

Stahl fix classic cream cleaning steel.

Cream for cleaning, care and protection of: sinks, pots, stainless steel cutlery, chrome, iron etc.

Effortlessly removes calcium deposits, grease and dirt. Gives shine and delays reappearance of deposits.

It does not irritate the skin.

Apply cleaner with soft cloth and wipe chamber to remove deposits.