



## PRODUCTION SYSTEMS AUTOMATION, INC.

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**PSA Systems is pleased to present specifications and basic operations for a Temperature Controlled Disinfecting Unit for “Hard & Soft Goods” in the Healthcare and Hospitality Industry.**

**Suitable for items such as – Office furniture, bedding & linens, clothes, computers, paper, files, mail, clip boards, incoming parcels, etc.**

### **Large Capacity Temperature Control Disinfecting Unit Specifications:**

- Overall dimensions are 95”H x 81”W x 93”D
- Self-contained heating cabinet measurements:
  - Inside treatment area 70”H x 70”W x 68”D
- Insulated cabinet uses (4) four electric heating element and a gentle forced air system; all controlled by a pre-programmed digital controller.
- Uses 220 VAC Single Phase 50 AMP power.
  - Unit furnished with a 20’ pre-wired input power cord that will plug into a dryer style receptacle or can be hard wired into a dedicated breaker panel.
- Pre-programmed digital controller allows for a low temperature (120°F) and high temperature (180°F) cut off limits and a set point of 130°F.
  - Maintains the proper temperature (+/-5°F).
- Digital thermometers can be placed in or around items such as, (office furniture, clothes, computers, paper, files, etc.) being treated to ensure that the proper temperature (120°F) has been reached.
  - Temperature readouts for the (3) three thermometer probes are displayed on machines operator interface screen.
- Includes fixed thermocouples for each heat zone to maintain air duct temperature.
- The duct system utilizes an independent sensor that will trip open in case of an over-temperature condition such as fan or temperature controller failure.
  - An over-temperature fault light will be provided.
  - Recycling input power to the cabinet required in order to reset the fault.
- Exterior is constructed of heavy-duty, all steel cabinet with a gray painted finish.
- Interior of unit has additional floor supports that will allow furniture to be stacked on the floor.
- The entire unit is mounted on heavy-duty locking casters for easy maneuverability.
- Unit is delivered with (4) four removable baskets mounted to the front doors, (4) four shelves that are removable for the loading of items to be treated and (6) six cross bars that are adjustable for holding odd shaped items such a chairs or larger items.
- The interior surface is fully insulated with a minimum of 1” thick black Armaflex rubber insulation. The insulation seams and joints are foil taped for safety and efficiency.
- The heating elements and blower unit are mounted to the top of the unit and are protected by a metal grill.

- The heating elements and fan are removable for maintenance.
- Oven has 2 (two) thermocouples – (1) one for air temperature and (1) one for treated item temperature.

### **Basic Operation:**

- When items are loaded into treatment over, the thermal probes are inserted in with the items.
- At the start of the cycle, the operator loads the cabinet, closes the doors and presses the start button.
- The oven circulates air at approximately 180°F. Once the temperature of the items being treated reaches 130°F (the thermal probe inserted in the basket), a timer starts.
- After the temperature of the items being treated has been above 130°F (programmable) for a half hour, the oven automatically shuts off and a light will illuminate to indicate the cycle is complete.
- The heating unit turns off, but the fans will continue to circulate.
- Opening the door auto resets the timer.
- A stop button is provided to stop the heat cycle prematurely if required.
- **Proudly made in America!**

### **Supporting Documentation:**

- **Information from the World Health Organization regarding the SARS Coronavirus:**

The World Health Organization has published the following data

[https://www.who.int/csr/sars/survival\\_2003\\_05\\_04/en/](https://www.who.int/csr/sars/survival_2003_05_04/en/)

### **Virus disinfection data in cell-culture supernatant:**

- Heat at 56°C (133°F) kills the SARS & MERS Coronavirus at around 10000 units per 15 min (quick reduction).
- Heat at 65°C kills the SARS & MERS Coronavirus at around 10000 units per <5 min

