



## 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 – Bedding & linens, clothes, computers, paper, files, mail, clip boards, incoming parcels, etc.**

### **Standard Capacity Temperature Controlled Disinfection Unit Specifications:**

- Self-contained heating cabinet measurements:
  - Outside 72” x 36” x 24”
  - Inside treatment area 70”H x 34”W x 22”D.
- Overall dimensions are 89”H x 53”W x 28”D.
- Insulated cabinet uses (1) one electric heating element and a gentle forced air system; all controlled by a pre-programmed digital controller.
- Uses 220 VAC Single Phase 20 AMP power.
  - Unit furnished with a pre-wired input power cord that will plug into a NEMA Configuration 6-20R receptacle
  - (Grainger part number 5Z833 or equiv.).
- 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).
- 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 a heavy-duty, all steel cabinet with a gray painted finish.
- The entire unit is mounted on casters for easy maneuverability
- The interior of the unit is delivered with (2) two open mesh baskets that slide out to the front for the loading of the items to be treated.
- 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.
- **AMERICAN MADE!**

### **Basic Operation:**

- When items are loaded into the basket(s), a thermal probe is 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.

### **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

