

RECOMMENDED CARE AND CLEANING OF DIAMOND KNIVES

W-A-R-N-I-N-G

Diamond blades cannot be cleaned using metal or abrasive materials. Blade will chip if it comes in contact with forceps, a speculum or hard surfaces. Retract immediately after each use.

C-A-U-T-I-O-N

Handle your diamond knife with extreme care as the diamond blade can be damaged when handled improperly.

DIAMOND KNIFE ULTRASONIC CLEANER INSTRUCTIONS

1. Immediately after surgery rinse lower ¼ of knife under tepid water for one (1) minute while the blade is exposed. (Blade should not be extended beyond footplate for RK knives). Do not use heavy water pressure; a small stream of water is adequate. Point the front of the knife down when flushing.
2. Place the knife (with blade in the fully retracted position) in an ultrasound unit filled with distilled water and one (1) scoop of enzymatic powder for two (2) to three (3) minutes. The knife may be fully immersed with the blade fully retracted in a small ultrasonic cleaning unit if placed on a rubber mat to preclude severe “chatter” and movement in the chamber.
3. If the diamond is not clean repeat Steps 1 and 2. It is important not to wipe the diamond with any product. Continue to soak it in ultrasonic cleaner for an extended period of time.
4. After ultrasonic cleaning is complete rinse lower ¼ of knife under distilled water to rinse enzymatic residue from the blade for 30 seconds on each side of the blade while the blade is exposed. (Blade should not be extended beyond footplate for RK knives). Do not use heavy water pressure; a small stream of water is adequate. Point the front of the knife down when flushing. Retract blade and rinse the handle.
5. Sterilize knife by any normal method. (KNIFE MUST BE STERILIZED WITH THE BLADE IN THE FULLY RETRACTED POSITION.) 275 degrees F (135 degrees C) maximum temperature for 3 minutes unwrapped to 30 minutes wrapped, is an acceptable sterilization method for diamond knives.

DIAMOND KNIFE STEAM CLEANER INSTRUCTIONS

1. Immediately after surgery clean your diamond knife. Angle the diamond tip in a downward slant and away from you. The blade should be approximately one inch away from the steamer spout.
2. Steam each side of the blade for approximately 8 seconds. If there is still debris on the blade repeat the steam process on each side of the blade.
3. Retract the blade. Hold the knife by the end portion of the handle (the knob) and steam the handle to clean. ***The handle will become hot from the steamer, be very careful when handling.***
4. After steam cleaning rinse lower ¼ of knife under distilled water to rinse residue from blade for 30 seconds on each side of the blade while the blade is exposed. (Blade should not be extended beyond footplate for RK knives). Do not use heavy water pressure; a small stream of water is adequate. Point the front of the knife down when flushing. Retract blade and rinse the handle.
5. Dry the knife handle with a paper towel (do not open to dry the blade).
6. Sterilize knife by any normal method. (KNIFE MUST BE STERILIZED WITH THE BLADE IN THE FULLY RETRACTED POSITION.) 275 degrees F (135 degrees C) maximum temperature for 3 minutes unwrapped or 30 minutes wrapped is an acceptable sterilization method for diamond knives.

Be sure you and your staff have read and fully understand how to properly use your sterilizer. Follow the manufacturer's instructions for your sterilization unit. Consult the AAMI ST79 procedures and your institution's sterilization processes for proper sterilization of your diamond knives.