

BAOSHISHAN MJZ-69C

BAOSHISHAN 25 Quart Automatic Stainless Steel Autoclave MJZ-69C User Manual

1. INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation, maintenance, and troubleshooting of your BAOSHISHAN 25 Quart Automatic Stainless Steel Autoclave, Model MJZ-69C. This device is designed for sterilizing various items, including mushroom growing substrates, jars, and other equipment, using controlled temperature and pressure.

2. IMPORTANT SAFETY INFORMATION

Please read all safety warnings and instructions carefully before operating the autoclave. Failure to follow these instructions may result in injury or damage to the device.

- **Pressure Safety:** The autoclave is equipped with two valves that automatically release pressure if the device becomes overpressurized, preventing potential hazards. Do not tamper with these safety mechanisms.
- **Anti-Dry Burning Feature:** The device includes an anti-dry burning feature and a low water alarm. If the water level is insufficient, the autoclave will automatically power off to prevent damage and ensure safety. Always ensure adequate water levels before operation.
- **Material:** The autoclave is constructed from 2mm thick 304 stainless steel, providing corrosion resistance and stable heating.
- **Placement:** Always operate the autoclave on a stable, flat, and heat-resistant surface. Ensure adequate clearance around the unit for ventilation.
- **Lid Operation:** Never attempt to open the lid while the autoclave is pressurized or hot. Allow the unit to cool down completely and pressure to equalize before opening.

3. PRODUCT COMPONENTS

Familiarize yourself with the main components of your BAOSHISHAN Autoclave:

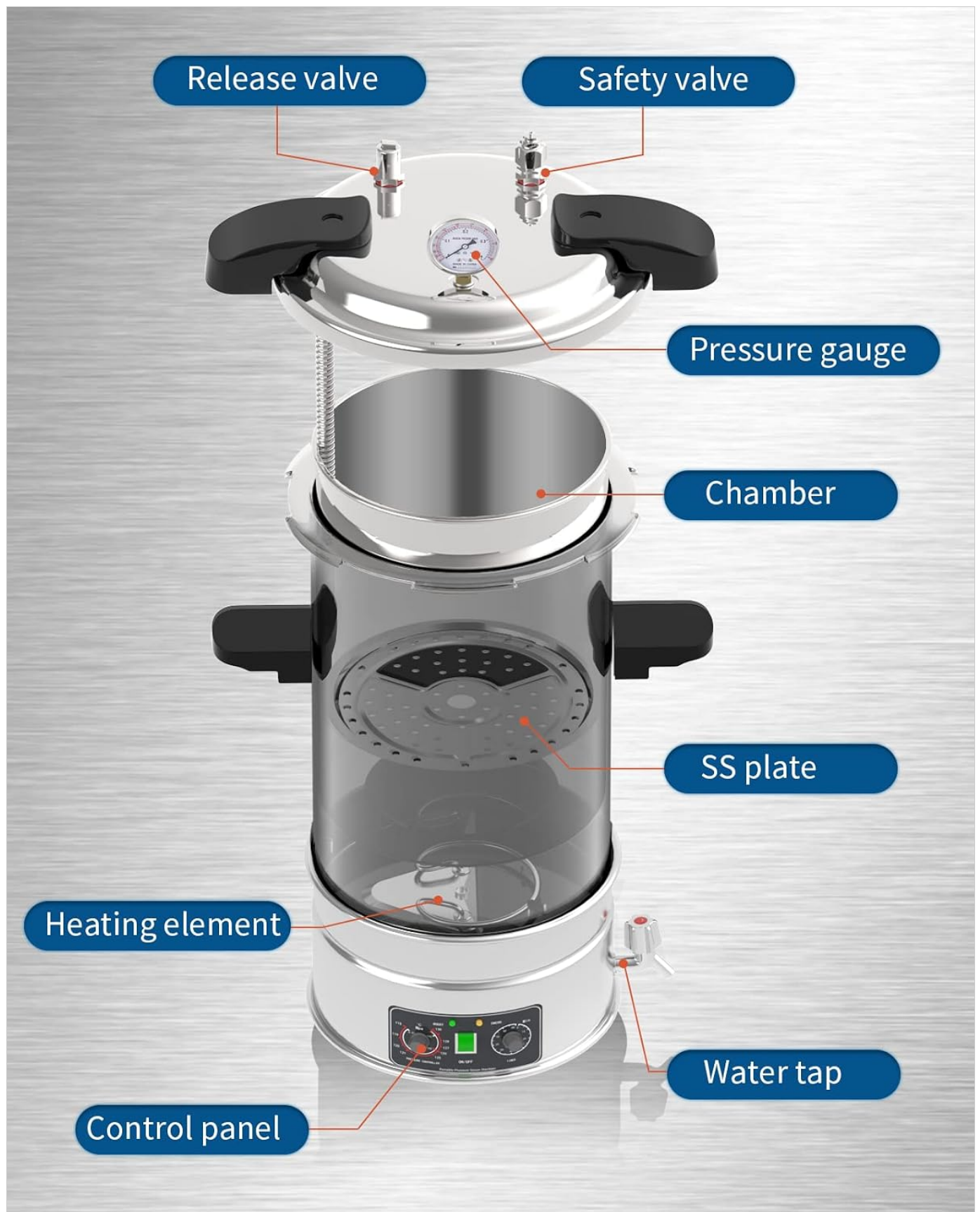


Figure 1: Autoclave Component Diagram

This image illustrates the key parts of the autoclave: the Release Valve and Safety Valve on the lid for pressure management, the Pressure Gauge for monitoring internal pressure, the main Chamber where items are placed, the Stainless Steel (SS) Plate for supporting items, the Heating Element at the base, the Control Panel for operation, and the Water Tap for draining.

- **Release Valve:** Manually releases steam pressure.
- **Safety Valve:** Automatically releases excess pressure for safety.
- **Pressure Gauge:** Displays the internal pressure of the chamber.

- **Chamber:** The main sterilization compartment.
- **SS Plate:** Stainless steel plate to elevate items above the water level.
- **Heating Element:** Located at the base, responsible for heating the water.
- **Control Panel:** Used to set temperature, pressure, and time.
- **Water Tap:** For draining water from the unit.

4. TECHNICAL SPECIFICATIONS

Feature	Specification
Model Number	MJZ-69C
Capacity	25 Quart (approx. 23.6 Liters)
Material	304 Stainless Steel (2mm thick)
Temperature Range	115-130°C (239-266°F)
Pressure Range	0.07-0.165 MPa (10-24 psi)
Timer Range	0-90 minutes
Product Dimensions (L x W x H)	69.85 x 43.18 x 32 cm (27.5 x 17 x 12.6 inches)
Item Weight	15.9 kg

FOR HANDS FREE OPERATION.



Temperature Range:
115~130C
(239~266F)



Pressure Range:
0.07~0.165Mpa
(10~24psi)



Time Range:
0~90 mins

Figure 2: Control Panel and Operating Ranges

This image displays the control panel with dials for pressure/temperature and time, indicating the operational ranges: Temperature Range 115-130°C (239-266°F), Pressure Range 0.07-0.165 MPa (10-24 psi), and Time Range 0-90 minutes.

5. SETUP INSTRUCTIONS

1. **Unpacking:** Carefully remove all components from the packaging. Inspect the autoclave for any signs of damage during transit.
2. **Placement:** Place the autoclave on a sturdy, level, and heat-resistant surface. Ensure there is sufficient space around the unit for proper ventilation and safe operation. The unit features three non-slip feet for stability.
3. **Initial Cleaning:** Before first use, clean the interior of the chamber and the stainless steel plate with a mild detergent and rinse thoroughly.
4. **Water Filling:** Open the lid and pour distilled or deionized water into the chamber. Ensure the water level is below the stainless steel plate but sufficient for the sterilization cycle. Do not overfill.
5. **Power Connection:** Connect the power cord to a grounded electrical outlet.

304 STAINLESS STEEL

BAOSHISHAN autoclave sterilizer is manufactured with **304 stainless steel and metal alloys**.

304



TRIANGLE ANTI-SLIP FEET

Three non-slip feet to help stabilize the sterilizer on a flat surface.



Figure 3: Stainless Steel Construction and Stability Features

This image highlights the autoclave's construction from 304 stainless steel and its stable design with triangle anti-slip feet, ensuring durability and secure placement during operation.

6. OPERATING INSTRUCTIONS

- 1. Prepare Items:** Place items to be sterilized (e.g., mushroom growing jars, equipment) onto the stainless steel plate within the chamber. Ensure items are arranged to allow steam circulation.
- 2. Secure the Lid:** Close the lid firmly. The lid is designed for easy opening and closing, similar to a pressure cooker. Ensure the lid is properly sealed.
- 3. Set Sterilization Parameters:**
 - Use the pressure controller dial on the control panel to select the desired temperature/pressure (e.g., 121°C for standard sterilization).
 - Use the timer dial to set the desired sterilization time (e.g., 60-90 minutes depending on load).
- 4. Start Operation:** Press the ON/OFF button to start the heating process. The indicator light will illuminate.

5. **Monitor Progress:** Observe the pressure gauge to ensure the desired pressure is reached and maintained. Steam will begin to escape from the release valve as pressure builds.
6. **Cool Down:** Once the set time has elapsed, the autoclave will automatically stop heating. Allow the unit to cool down naturally until the pressure gauge reads zero. **Do not force open the lid while pressure is present.**
7. **Open Lid:** Once the pressure has fully dissipated, carefully open the lid.
8. **Remove Items:** Use heat-resistant gloves to carefully remove the sterilized items.



CAPACITY
21QT

PINT JARS
19

QUART JARS
7

Figure 4: Example Loading for Sterilization

This image demonstrates the loading of multiple jars of mushroom substrate for sterilization. The autoclave's capacity can accommodate various items, such as approximately 7 quart jars or 19 pint jars.

7. MAINTENANCE

Regular maintenance ensures the longevity and safe operation of your autoclave.

- **Cleaning:** After each use, allow the autoclave to cool completely. Drain any remaining water using the water tap.

Clean the interior of the chamber and the stainless steel plate with a soft cloth and mild detergent. Rinse thoroughly and dry.

- **Rubber Seals:** Regularly inspect the removable rubber seals on the lid for any signs of wear, cracks, or damage. Damaged seals can lead to steam leakage and improper pressure buildup. Replace seals as necessary to ensure a tight, leak-free seal.
- **Valve Inspection:** Periodically check the release valve and safety valve for any blockages or debris. Ensure they move freely.
- **Exterior Cleaning:** Wipe the exterior of the unit with a damp cloth. Do not use abrasive cleaners.



HAND FOR OPEN

Easy to use as a pressure cooker.

REMOVABLE RUBBER SEALS

Easy to clean and no leakage



DOUBLE VALVE

When the deflate valve is not working properly, the safety valve will automatically be deflated to prevent overpressure.

Figure 5: Lid Features and Safety Valves

This image details the lid's design for easy opening, the removable rubber seals crucial for maintaining pressure, and the double valve system (release and safety valves) that ensures safe pressure regulation.

8. TROUBLESHOOTING

If you encounter issues with your autoclave, refer to the following common problems and solutions:

- **Autoclave not heating up:**

- Ensure the power cord is securely plugged into a functional outlet.
- Check if the ON/OFF switch is activated.
- Verify that there is sufficient water in the chamber. The anti-dry burning feature will prevent heating if water levels are too low.

- **Pressure not building or steam leaking:**

- Ensure the lid is properly closed and sealed.
- Inspect the rubber seals for wear or damage and replace if necessary.
- Check the release valve and safety valve for any obstructions.

- **Autoclave not reaching desired temperature/pressure:**

- Confirm that the temperature/pressure dial is set correctly.
- Ensure the heating element is clean and free of mineral deposits.

- **Timer not functioning correctly:**

- Verify the timer dial is set to the desired duration.
- If the timer consistently stops prematurely or runs inaccurately, contact customer support.

9. WARRANTY AND CUSTOMER SUPPORT

BAOSHISHAN provides a **12-month warranty** for this autoclave. Additionally, lifetime technical support is available to assist you with any questions or issues you may encounter.

For technical assistance, warranty claims, or any other inquiries, please contact BAOSHISHAN customer service through your purchase platform or the official BAOSHISHAN website.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question