New Lina sterilizer
the power of efficiency

Usability outside
Technology inside
B type sterilizer, yet brilliant

**B type sterilizer for best performance.**
To prevent the transmission of infections, steam sterilization plays a significant role in the reprocessing of dental instruments. Thereby, efficiency and simplicity are crucial. The new generation of Lina sterilizers meet all these requirements and more: simple operation, ergonomic and functional design, appropriate sterilization cycles and upgradeable functions guarantee high efficiency leading to maximum results.

**Interrupting the chain of infection.**
B type sterilizer – for peace of mind on reprocessing and infection prevention.

- **Ease of use** for an unrivalled smooth user experience.
- **B type sterilizer** with the best cycle times of its category.
- **Advanced traceability** for complete documentation.
- **Unique upgradeability** for customising and modernising the device according to your needs.
Improved components
Simplified work processes

Usability outside.
The Lina sterilizer is characterised by an effortless handling, ergonomic and functional design. Ideal to simplify the sterilization process and thus to ensure an efficient workflow in your practice.

Ease of use
› The 3.5” touch screen display enables smooth operation.
› The simplified user interface and menu structure support practices in all daily activities.

Optimal sterilization programs
› The Eco B sterilization program reprocesses 0.5 kg in 25 minutes.
› Lina can reprocess up to 6 kg of load to meet all requirements of dental clinics.
› The B Universal 121°C cycle even allows the reprocessing of sensitive items, including porous such as surgical clothing.

Design and maintenance
› The easily removable cover allows effortless access to the water tanks without tools. Filling is particularly easy with the integrated funnel.
› Thanks to the high level of reliability, the service interval is set to 4,000 cycles or 5 years.
› The design impresses with its ergonomic and functional shape and fits in anywhere thanks to modular feet and compact layout.

The risk of infection is actively minimised by sterilization!
Because it’s all about the safety of your patients, your staff and yourself.

How may you benefit from the improved usability?
Technical concepts

Realised visions

Technology inside.
Not only the outside, but also the technical expertise inside makes the difference. The Lina sterilizer is based on a sophisticated technical concept that offers future-oriented possibilities and significantly simplifies your workflow.

How may you benefit from the advanced technology?

- **Enhanced traceability**
  - The documentation is automatically saved via a high-capacity USB stick.
  - The barcode label printer provides additional support on traceability thanks to the opportunity to link cycle, sterilization package and patient.
  - The cycle report printer ensures adequate paper documentation of the cycle.

- **Advanced connectivity**
  - The ioDent® system offers intelligent dental solutions and allows an advanced service support.
  - The W&H Steri App allows controlling and remote monitoring of the sterilizer. Moreover, cycle history back-up saved on smartphone ensures extra-safety.

- **Unique upgradeability**
  - The Activation Code system is an innovative upgradeability tool. Activation Codes offer a tailored opportunity to enhance additional features that meet your practice needs and comply with future requirements. Effectively, for customising and upgrading your Lina sterilizer.

Use the technological upgrades to master all challenges with your sterilizer – today and tomorrow!
Unique upgradeability

Covering individual needs.
Needs and requirements may change. Prepare yourself now: with the Activation Code system, additional functions can be activated to meet your changing practice needs and future requirements.

S naked
The “S naked” cycle feature ensures maximum speed for reprocessing unwrapped handpieces.

Remote data storage
The “Remote data storage” feature is the ideal addition for the digital cycle documentation. It offers the possibility to save cycles directly on PC.

Traceability
The “Traceability” feature enables user identification and load release confirmation. Identification is secured by a PIN directly on the Lina sterilizer and the W&H Steri App.

All in One
The “All in One” feature provides all benefits at once – and ultimately your sterilizer becomes an unattainable price-performance ratio.

Six steps to your customised sterilizer:

Step 1
Purchase the Activation Code of your choice by your local approved dental supplier.

Step 2
After you have received the related login code, go to activation.wh.com

Step 3
Enter this code along with serial number and model of your sterilizer.

Step 4
Your individual, secure Activation Code is generated.

Step 5
Enter this code in the menu of your Lina sterilizer.

Step 6
The feature is available.
Sterilization, hygiene and maintenance are increasingly important in the dental practice. W&H offers best practice hygiene protocols as a complete solution for reprocessing your instruments and handpieces.

Complete reprocessing

W&H offers a wide range of accessories to optimise your workflow. Minor extras lead to major results. Work in the practice is easier and your team saves time.

Appropriate accessories

W&H offers a wide range of accessories to optimise your workflow. Minor extras lead to major results. Work in the practice is easier and your team saves time.
### Technical Data

#### Sterilization Cycle

<table>
<thead>
<tr>
<th></th>
<th>B Universal 134</th>
<th>B Prion 134</th>
<th>B Universal 121</th>
<th>S naked 134 (optional)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Temperature:</strong></td>
<td>134°C</td>
<td>134°C</td>
<td>121°C</td>
<td>134°C</td>
</tr>
<tr>
<td><strong>Holding time (minutes):</strong></td>
<td>4'</td>
<td>18' 30''</td>
<td>20' 30''</td>
<td>4'</td>
</tr>
<tr>
<td><strong>Total cycle duration (minutes) including complete drying:</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lina 17</td>
<td>Automatic from 25'–49'</td>
<td>Typical load 45'</td>
<td>Automatic from 40'–64'</td>
<td>Typical load 60'</td>
</tr>
<tr>
<td>Lina 22</td>
<td>Automatic from 28'–52'</td>
<td>Typical load 48'</td>
<td>Automatic from 43'–67'</td>
<td>Typical load 63'</td>
</tr>
<tr>
<td><strong>Lina 17 loads:</strong></td>
<td>maximum 3.5–5.5(1) kg/typical 2 kg/maximum porous 0.5–1.5(2) kg</td>
<td></td>
<td>max. 4 kg unwrapped</td>
<td></td>
</tr>
<tr>
<td><strong>Lina 22 loads:</strong></td>
<td>maximum 4–6(3) kg/typical 2 kg/maximum porous 0.5–2(4) kg</td>
<td></td>
<td>max. 4 kg unwrapped</td>
<td></td>
</tr>
<tr>
<td><strong>Lina 17/22 containers:</strong></td>
<td>maximum 6 kg</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Test cycles:</strong></td>
<td>Helix/Bowie and Dick/Vacuum</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

(1) Duration reported in the table refers to 3.5 kg. It is possible to sterilize up to 5.5 kg by drying time extension.

(2) Duration reported in the table refers to 0.5 kg. It is possible to sterilize up to 1.5 kg by drying time extension.

(3) Duration reported in the table refers to 4.0 kg. It is possible to sterilize up to 6.0 kg by drying time extension.

(4) Duration reported in the table refers to 0.5 kg. It is possible to sterilize up to 2.0 kg by drying time extension.

#### Items supplied with reversible rack, 3 aluminium trays, drain hose, tray holder, 8 GB USB stick, door opening tool, factory test

- Items supplied with reversible rack, 3 aluminium trays, drain hose, tray holder, 8 GB USB stick, door opening tool, factory test

#### Lina 17

<table>
<thead>
<tr>
<th></th>
<th>Lina RIK-117</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chamber size:</strong></td>
<td>17 l</td>
</tr>
<tr>
<td><strong>Power supply:</strong></td>
<td>200–240 V AC; 50 Hz or 60 Hz; 10 A single phase</td>
</tr>
<tr>
<td><strong>Power consumption:</strong></td>
<td>2.0–2.4 kW</td>
</tr>
<tr>
<td><strong>Overall dimension (w x h x d):</strong></td>
<td>465 x 452 x 646 mm</td>
</tr>
<tr>
<td><strong>Weight (empty):</strong></td>
<td>40 kg</td>
</tr>
<tr>
<td><strong>Main/used water tanks:</strong></td>
<td>4.8/4.8 l</td>
</tr>
<tr>
<td><strong>Working range:</strong></td>
<td>7 to 10 cycles</td>
</tr>
<tr>
<td><strong>Usable space in chamber (w x h x d):</strong></td>
<td>195 x 195 x 312 mm</td>
</tr>
<tr>
<td><strong>Connection types:</strong></td>
<td>1 USB port in the front (additional 1 in the rear as option), automatic water filling kit (optional)</td>
</tr>
</tbody>
</table>

#### Lina 22

<table>
<thead>
<tr>
<th></th>
<th>Lina RIK-122</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chamber size:</strong></td>
<td>22 l</td>
</tr>
<tr>
<td><strong>Power supply:</strong></td>
<td>200–240 V AC; 50 Hz or 60 Hz; 10 A single phase</td>
</tr>
<tr>
<td><strong>Power consumption:</strong></td>
<td>2.0–2.4 kW</td>
</tr>
<tr>
<td><strong>Overall dimension (w x h x d):</strong></td>
<td>465 x 452 x 646 mm</td>
</tr>
<tr>
<td><strong>Weight (empty):</strong></td>
<td>42 kg</td>
</tr>
<tr>
<td><strong>Main/used water tanks:</strong></td>
<td>4.8/4.8 l</td>
</tr>
<tr>
<td><strong>Working range:</strong></td>
<td>7 to 10 cycles</td>
</tr>
<tr>
<td><strong>Usable space in chamber (w x h x d):</strong></td>
<td>195 x 195 x 400 mm</td>
</tr>
</tbody>
</table>

#### Lina Sterilizers were designed, certified and validated with the most stringent directives and standards:

- **N°2017/745 Medical Device Regulation**
- **IEC 61326-1 Electromagnetic compatibility**
- **2014/68/EU Pressure equipment Directive**
- **IEC 61010-1 Safety requirements sterilizer**
- **EN 13060 Small steam sterilizer**
- **IEC 61010-2-040 Specific requirements for steam sterilizer**
- **IEC 61770 Electric appliances connected to the water mains**
- † The sterilizer can be validated according to EN ISO 17665-1

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