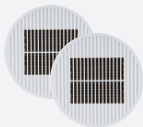


AVIAIR

Food Ingredients Sterilizer **AVVW-530**

Electrolyzed
Hydroxyl Radical Technology



Fruits & Veggies
Meats & Seafoods

Two sterilizers to purify
different foods separately

Read & Keep These
Important Instructions



SINCE 1968

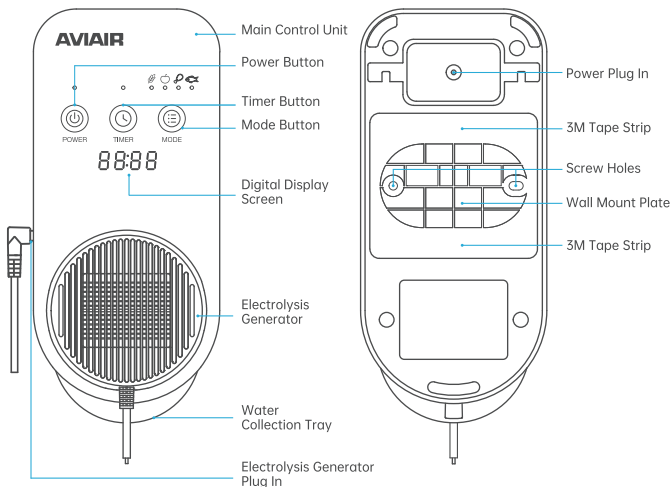


I Caution

Please operate in accordance with the following instructions to prevent damaging the product and potential danger to user.


- Use municipal water from the tap for electrolysis purification. Do not use softened water, distilled water, or dirty water.
- Water residue may remain inside the electrolysis generator from production testing. This is normal and does not affect product performance.
- If control panel is wet, operating buttons may be affected. Wipe dry before use.
- In areas with hard water, it is recommended to use vinegar or citric acid to clean the electrolysis generator maximum every two months to remove any mineral buildups.
- There may be a slight scent of chlorine in the cleaning process, which is caused by municipal water treatment residue. This does not affect the cleansing performance.
- Do not insert any foreign objects into the gap of electrolysis generator to prevent potential electric shock and malfunction.
- Do not immerse control unit in liquids, it may cause electric shock or short circuit and damage the machine.
- Do not wipe the product with corrosive liquid cleaners.
- Do not alter, disassemble, or repair product to prevent potential hazard causing fire or electric shock.
- Do not plug or unplug power with wet hands to avoid electric shock.
- Do not pull the power cord to unplug.
- Unplug the power supply before installation, maintenance, or not in use.
- Ensure the power supply is within AC 100~240V / 50~60Hz
- Do not power on with damaged power cord or power plug to avoid electric shock, short circuit, and potential fire.
- Do not use near stoves, fire, or under direct sunlight.
- If the main control unit or accessories are damaged, please contact your local dealer.
- Do not add salt or detergent to water when using.
- Children or any person with a physical, sensory, or mental disability should not use the device unsupervised.

Descriptions



Sterilizers Descriptions

Two sterilizers to purify different foods separately
Select the matching electrolysis generator to sterilize your food.
Use and clean separately to avoid mixing food flavors.

Grains / Beans — 

Fruits / Veggies — 

Meats — 

Seafoods — 



Quick Installation Guide

wall mount with screws

WARM REMINDER

- * For installation on ceramic tiles, recommend to use 3M tapes.
- * To wall mount on ceramic tiles with screws, must use proper drilling tools to avoid cracks.
- * Manufacturer does not assume any responsibilities for tile cracks.



At 20 in. (50cm) above the sink, use the wall mount plate to mark screw positions and drill holes.



Insert the expandable screw caps into the holes for a tight fit.



Position the wall mount plate accurately and tighten the screws.



Insert adaptor jack-plug into the back side and push cable into the recessed channel.



Properly hang the main control unit on to the wall mount plate.



Press in electrolysis generator jack-plug on to the left side.

Finally, plug the power adaptor into the wall and you are ready to start sterilizing your favorite food ingredients!

Quick Installation Guide

wall mount with 3M tapes

WARM REMINDER

- * Allow 12 hours for 3M tapes to firm up for secure positioning before hanging on the main control unit.
- * If the wall is painted, or other than ceramic tiles, recommend to wall mount with screws.



At 20 in. (50cm) above the sink, wipe clean free of any oil or dust particles, await surface to dry.



Peel off one side surface layer of 3M tapes and stick on to the wall mount plate.



Peel off both remaining tape layers from the wall mount plate and adhere to the wall.



Insert adaptor jack-plug into the back side and push cable into the recessed channel.



Properly hang the main control unit on to the wall mount plate.



Press in electrolysis generator jack-plug on to the left side.

Finally, plug the power adaptor into the wall and you are ready to start sterilizing your favorite food ingredients!

How To Use

1 Getting Started

After plugging in power adaptor and electrolysis generator, there will be one beep to signify power connection and all the indicators to light up then off. Only the power indicator light remains on in the standby mode.

2 Turning On/ Off

Press the power button once to turn on and the digital display screen shows (----) for selection of operating mode. Press the power button again to turn off to enter standby mode.

3 Timer

After turning on, press the timer button multiple times to select 5~30 minutes (every tap of button to increase by 5-minute interval) sterilization time. Once selected, await 6 seconds, the sterilization process begins. After completion, the power will shut off automatically to enter standby mode.

4 Mode Selection

After turning on, press the mode for type of food to be sterilized :



Grains / Beans Sterilization time: 10 minutes

Select "**Grains / Beans**", await 6 seconds for the beep to start cleaning. Digital display shows "10:00" and count down begins. Upon completion, five long beeps to alert user then enters standby mode.



Fruits / Veggies Sterilization time: 12 minutes

Select "**Fruits / Veggies**", await 6 seconds for the beep to start cleaning. Digital display shows "12:00" and count down begins. Upon completion, five long beeps to alert user then enters standby mode.



Meats Sterilization time: 15 minutes

Select "**Meats**", await 6 seconds for the beep to start cleaning. Digital display shows "15:00" and count down begins. Upon completion, five long beeps to alert user then enters standby mode.



Seafoods Sterilization time: 18 minutes

Select "**Seafoods**", await 6 seconds for the beep to start cleaning. Digital display shows "18:00" and count down begins. Upon completion, five long beeps to alert user then enters standby mode.

| Easy & Convenient



Place ingredients in and fill with water (Max.7L) then put in electrolysis generator



Press Mode button to select the corresponding food type to start sterilization process



Auto shut-off with beeping alarm to indicate sterilization process is completed

| Cleaning & Maintenance

- 1 First unplug power source.
- 2 After each usage, detach the electrolysis generator from the main control unit and wash off the residues with running water then leave to dry. Use dry cloth or paper towel to wipe clean surfaces of the main control unit.
- 3 Recommend to use vinegar or citric acid to clean the electrolysis generator maximum every two months to remove any mineral buildups. Soak for at least 60 minutes then rinse off with clean running water.

Working Principle/ Functions

Electrolyzed hydroxyl radical technology uses tap water only, no chemicals, salt, nor detergent needs to be added. By utilizing electrodes inside the electrolysis generator to break up water molecules, hydroxyl free radicals are formed to be powerful oxidizing agents to remove bacteria, pesticides, hormone, and other harmful substances.



Bacteria Kill Rate* 99.9%
Pesticide Removal Rate** >92.1%
Hormone Removal Rate*** 88.6%



Sterilization by
Electrolyzed Hydroxyl Radicals



Coil Cable Design
For easy access & storage



Touch Control
4 modes to choose from



Compact & Lightweight
Occupy minimum space



Detachable Design
For easy cleaning

Proven by independent labs, tested bacteria and pesticides include:

* E. Coli / Candidia Albicans / Staphylococcus aureus / Salmonella

** DDVP / Dimethoate

*** Clenbuterol

Specifications

Model	AVVW-530	Weight	675g + 235g
Power In	100-240V 50/60Hz	Dimensions	222 x 100 x 45 mm
Voltage	15V --- 2.4A	Maximum water	7L
Power Adaptor Model	KA3601A-1502400EU	Proven by independent labs, tested : * E. Coli / Candidia Albicans / Staphylococcus aureus / Salmonella	
Product Functions	Bacteria Removal* Pesticide Removal** Hormone Removal***	** DDVP / Dimethoate *** Clenbuterol	

What Are Included

1 Main Control Unit	2 Electrolysis Generator x2	3 Power Adaptor
4 Product Manual	5 Wall Mount Plate	6 Screw Caps
7 3M Tapes	8 Screws	

I Troubleshooting Q & A

Q	A
Product not working	Check weather power connections are loose. Re-plug to make sure correct fit.
Buttons not responding	Confirm power light on and in standby mode. Press power button to activate other options.
Electrolysis Generator Is smelly	Wash with running water after each usage. Soak in vinegar or citric acid for 60 minutes.
Display "Err 1"	Water too soft, low TDS, use tap water. Immerse electrolysis generator in water.
Display "Err 2"	Do not add salt or detergent, excess TDS. Refill and use only municipal tap water.

I Limited Warranty

This product is warranted against product design and manufacturing defects for 12 months from the date of your purchase. Fill out the form and keep proof of purchase to reserve your rights. This limited warranty excludes any misuse or use that does not conform to the instructions in the manual. For any questions, please contact your dealer.

| Warranty

Customer Name:	
Phone Number:	
Address:	
Product Name:	
Model:	
Purchase Date:	
Dealer:	
Customer Signature:	

AVIAIR



Official Global Website



Official USA Website



SINCE 1968

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Designed by AVIAIR in California Assembled in China

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