

Vegetable Washer With remote control



Chemical Free Food Sanitizer
For a Healthier Lifestyle

For years we have been told that fruits and vegetables are good for us as they provide nutrients and vitamins necessary for our bodies. As a society we have washed our fruits and vegetables with the chlorinated water that comes from our faucets believing we are protecting our families from pesticides and foodborne bacteria (pathogens).

Research studies have indicated that chlorine is limited in its ability to kill bacteria on fruit and vegetable surfaces. The number of produce-associated foodborne disease outbreaks and the number of cases of illness due to food pathogens have significantly increased in recent years (Tauxe et al.1997).

Large amounts of pesticides have been used annually to control insects on fruits and vegetables (Ong et al.1995). Diet is an important source of exposure to pesticides and chlorine does not destroy the chemical residues on the surface of fruits and vegetables. Pesticide residues ultimately will be consumed by customers and are already directly and indirectly affecting public health.

"Safety Assurance for use with food"

FDA-Ozone Regulatory Status FDA/CFSAN- June 26, 2001

"The FDA amends the food additive regulations to provide for the safe use of ozone in gaseous and aqueous phase as an anti-

microbial agent on food, including meat and poultry."

Final Rule published in Federal Register (21 CFR Part 173, Do9cket No. OOF-1482)

What is Ozone & how does it work?

Ozone is a naturally occurring trace element in the atmosphere and is produced during lightning storms (high voltage passing through the air). When a molecule of Oxygen is bound via oxidation to a third oxygen atom, it becomes ozone. The O3 Pure Vegetable Washer utilizes this same principal to produce ozone, but in a safe controlled environment.

The simplest explanation of how ozone works is that the unstable electrons of ozone blast holes through cell walls (oxidation) killing the bacteria and viruses. When ozone oxidizes pesticides and herbicides it changes the chemical complex molecular structure back to its safe and original elements. Harmful residues are eliminated during the oxidation process.

Ozone always reverts back to its original form oxygen, after oxidation.

Directions for Use

Check to make sure you have everything:

Instruction manual Remote control Silicon tube Diffusion stones

Familiarize yourself with the unit. The Remote has a red power button, up and down buttons which increase or decrease the timed length of ozone production) plus 5 pre-set run times.

The O3 Pure Vegetable Washer can be set manually by turning the unit on and the pushing the up or down button to achieve the desired timed length of ozone production.



O3 Pure Vegetable Washer is Multi-Functional		
Function	Purpose	Time Required
Washing Fruits, Vegetables & Meats	Destroys bacteria, viruses & molds; Decomposes pesticides &, herbicides	30 minutes
Disinfects	Kills bacteria on nursing bottles, soothers and toys	15 minutes
Sterilize Water	Used as a mouth wash; ozonated water kills bacteria reducing the risk of oral cavity infections. Kills bacteria on toothbrush.	5 minutes
Removes Odors	Destroys kitchen odors from food preparation & cooking (onions, garlic & fish). Removes pet odors	30 minutes

Directions for Washing Fruits, Vegetables & Meat

- 1. Make sure the Vegetable Washer is positioned higher than what the water level will be in the bowl (You may want to place the bowl in the sink).
- 2. Position diffusion stone in the middle of the bottom of the bowl and connect the silicon tube to the O3 port on the side of the vegetable washer unit.
- 3. Place fruits and vegetables into the bowl and fill with water. Set timer to 30 minutes. Alternate produce or meat at the top of the bowl to the bottom of the bowl after 15 minutes.

When used as directed the O3 Pure Vegetable Washer can combat bacteria, viruses, fungus and reduce or remove pesticides & herbicides.

Disinfecting Nursing Bottles, Soothers & Toys

- 1. Repeat steps 1 & 2 from washing fruits directions.
- 2. Place nursing bottles, soothers & toys into the bowl and fill with water. Set timer to 15 minutes.

Sterilizing water

Repeat steps 1 & 2 from washing fruits directions using a water pitcher instead of a bowl. Set timer to 5 minutes.

Removing Odors

Remove tube from the side of the O3 Pure vegetable washer and set the timer for 30 minutes

Care and Caution

Do not cover when in use.

Keep away from heat.

Disconnect from power source when not in use.

Always store in a dry place.

Periodically wipe the unit with a damp cloth.

Cleaning products and moisture will damage the unit and void the product warranty.

Keep out of the reach of young children.

Do not stay in an airtight room when removing odors.

The O3 Pure Vegetable Washer is designed as an O3 Sanitizer. Do not use for medical use.

Warranty

The O3 PURE® Vegetable Washer is warrantied to perform as specified in this handbook for a period of 12 months from the date of purchase. Due to the manufacturer having no control over the environment or locations of use this warranty excludes: misuse, accidental damage, physical abuse and water damage, damage from lighting or power surges and/or the use of the product on power systems such as solar wind battery inverters.



O3 PURE® is a Division of Pure Energy LLC®

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