

Go Green. Go Clean.



DEW Fruit and Vegetable Washer D818

PRODUCT SPECIFICATIONS

Model	D818
Dimensions	350(W) x 306(D) x 255(H) mm
Voltage / Frequency	220 V / 50 Hz
Power	10 W
Water capability	4 L
Operating Temperature	2-45 °C
IEC protection class	Class II Equipment

Another premium product by
Hyflux Lifestyle Products (Singapore) Pte Ltd

www.hyflux.com

A member of :



Antimicrobial effectiveness exceeding 99%, tested by TÜV SÜD in accordance to:

- FDA Bacteriological Analytical Manual Online - Chapter 3: Aerobic Plate Count (January 2001)
- BS EN 1040 : 2005, "Chemical disinfectants and antiseptic - Quantitative suspension test for the evaluation of basic bactericidal activity of chemical disinfectants and antiseptics"
- Test method and requirements (Phase 1)*



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Introducing Hyflux premium DEW Fruit & Vegetable Washer D818, a state-of-the-art kitchen appliance that can clean and safely remove harmful contaminants on the surface of fruits and vegetables that we consume daily.

Transform the way you prepare your food, and protect the health of your loved ones through the use of our fuss-free DEW Fruit & Vegetable Washer D818! Not only does it prolong the storage life of your fruits & vegetables, there are absolutely no chemicals required in the disinfection process! With two simple mode selections, the DEW Fruit & Vegetable Washer D818 effectively kills microorganisms (→99%) via safe ozone reaction.

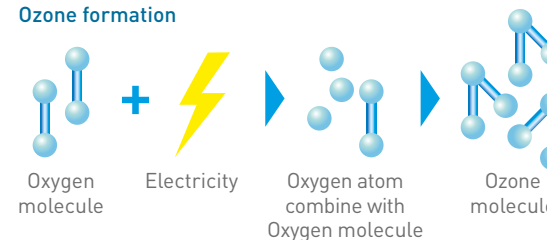


Superiority of D818

- Utilises ozone to destroy harmful microorganisms through cell wall disintegration
- No chemical required
- Leaves no harmful residue
- Helps maintain freshness of fruits and vegetables
- Safe and easy-to-use for every modern home

DEW Fruit & Vegetable Washer D818 uses ozone to disinfect and breaks down harmful contaminants found on fruits and vegetables we consume daily. Ozone is a strong oxidising agent that destroys the microorganisms through cell lysis, also known as cell wall disintegration, and does not leave any hazardous substances on the surface of fruits and vegetables. It is widely applied in food disinfection and sterilisation.

Ozone formation



Antimicrobially Effective



Maintain Freshness



Fuss-free / Convenient



Environmental-friendly



2 Modes



Compact & Space-saving