

# Vegetable and Fruit Washer

## SXQ160-PA

This product is patented. See patent # XXX for more information.

- Before using the CuisineClean please read this user's manual.
- Please keep this user's manual in a safe place for future reference.
- Prior to use, ensure that the CuisineClean is properly grounded.
- Operating the CuisineClean in any way contrary to that shown in the manual will void the warranty.

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## **INTRODUCTION**

Ozone is the tri-atomic, allotropic form of oxygen having the chemical symbol O<sub>3</sub>. It is formed naturally in the atmosphere, as a colorless gas with a very pungent odor. Although it is a powerful oxidizing agent, it is unstable which, under ordinary conditions, spontaneously decomposes to oxygen. It is often formed in nature after a lightning strike. The high voltage turns the normal oxygen into ozone. This is why the air always smells so fresh after a thunderstorm.

## **OZONE FUNCTION**

### **DISSOLUBILITY**

Ozone dissolves quickly in water, and has dissolubility 13 times that of oxygen's. The oxidizing power of ozone is much stronger after it has been dissolved in the water. It is anywhere from 300~2000 times stronger than Chlorine, the chemical commonly added to water supplies for disinfecting purposes. Ozone water is approved by the FDA as an effective sanitizer against microorganisms. Washing fruits, vegetables, cloth and dishware with ozonated water can rid them of peculiar smells, eliminate pesticide residue, kill bacteria and virus and keep food fresher, longer.

### **PESTICIDE, HORMONE AND TOXIN DEGRADATION**

Ozone is a very powerful oxidizing agent, which can oxidize pesticides and other toxins changing them to stable inorganic compounds.

### **STERILIZATION AND DISINFECTION**

The oxygen atom is capable of oxidizing the bacteria and virus cell wall breaking down their structural integrity and killing them. It can also degrade pesticides into harmless inorganic compounds.

### **HEAVY METAL ION OXIDIZATION**

The oxygen atom is capable of oxidizing dissolved heavy metal ions.

### **ENVIRONMENTAL CONSERVATION CHARACTERISTICS**

Traditionally, chlorine is used for water disinfection. However, it may produce carcinogenic halides and causes secondary pollution. Ozone goes by the name of The Green Environmental conservation element. After disinfection, with no outside interference, ozone reverts to oxygen naturally without any toxic residue. That is why ozone is considered to be a highly effective, environmental conservation disinfectant that can be used directly with food.

The CuisineClean uses churning current to wash the physical dirt off of the produce's surface. Meanwhile, it makes use of an electronic ozone generator to produce the powerful oxidizing ozone to sterilize and disinfect, degrade residual pesticides and break down toxins. There is no need to add any extra disinfectants. The CuisineClean is your best choice to keep your family healthy and happy.

## **USER'S INSTRUCTIONS**

### **LIST OF PARTS**

Ozone Destruct Filter

Lid Clasp

Lid

Washing Basket

Washing Basket Handle

Cabinet

Control Panel

Timer Switch

Base

Power Cord

Drain Pipe

## **FUNCTIONS**

### **1. Washing**

Water churning in the unit combined with the rotational movement of the unit washes physical dirt and debris off of the vegetables.

### **2. Ozone disinfection and pesticide degradation**

The CuisineClean has ozone disinfection and pesticide degradation functions. While disinfecting, it can also detoxify pesticides residue left on fruits and vegetables. The CuisineClean is both efficient and non-polluting.

### **3. Timer control**

Operating time can be freely selected using the turn knob timer.

### **4. Removable Wash Basket**

The unit uses a uniquely patented basket design that can be easily removed. This allows easy handling of your fruits and vegetables and helps prevent them from coming into contact with germs and bacteria after washing and disinfecting.

### **5. Easy to Maintain**

While they can be used if desired, detergents do not need to be added while operating the CuisineClean. This reduces the introduction of pollutants into the environment and helps lower the operating and maintenance costs of the unit.

## PRECAUTIONS

### Description of Warning Labels

#### CAUTION

The CAUTION sign is shown next to all areas concerning the product's and the user's personal security. Deviation from these standards may cause damage to the unit or physical harm to the operator.

#### STOP

The STOP sign is shown next to all actions that are expressly forbidden while using the CuisineClean. Performing any of these actions may damage the unit or cause physical harm to the operator.

1. When operating the CuisineClean ensure that you use a properly grounded outlet. **CAUTION**
2. Before washing, repairing or moving the machine ensure that the power has been turned off and the power cord has been unplugged. **CAUTION**
3. Before using the ozone destruct filter for the first time and before each use make sure that you rinse it in water thoroughly to remove any charcoal dust. This dust is not harmful to your health; however it may not look great on your produce. The filter should be replaced every 4 months. **CAUTION**
4. Take care to ensure that the power cord is not twisted or kinked. If you find that the power cord has been damaged, turn off the power and unplug the CuisineClean immediately and contact the after-sales service representative. **CAUTION**
5. Do not insert or remove the power cord with wet hands to prevent electrical shock. **STOP**
6. Do not use, or store, the CuisineClean near a heat source (i.e. radiator or oven). **STOP**
7. When using the CuisineClean do not use water over 80°F. Studies show the colder the water the more effective ozone is in purifying food. **STOP**
8. Do not let children operate the CuisineClean unattended. **STOP**
9. When using the CuisineClean, ensure that the electrical socket is not overloaded. **STOP**
10. Do not place heavy items on top of the CuisineClean. **STOP**
11. Ensure that the ventilation holes on the lid are not covered at any time. **STOP**
12. If, while operating the CuisineClean, you notice any strange sounds, smells, or movements

turn the power off, unplug the power cord and contact an after-sales representative immediately.

**STOP**

13. Do not place your hands inside the machine while it is running. Even low rotational speeds can be dangerous. **STOP**

14. At no time should you add water in excess of the “Max Water Level” marked in the basket. Doing so may cause the unit to leak during operation. **CAUTION**

**Note:** Only the washing time is controlled by the timer. While washing make sure that you hang the drainpipe on the back of the unit. To drain, place the loose end of the drain pipe in a sink or other area suitable for water drainage.

## OPERATING INSTRUCTIONS

### 1. Preparation

- a. Hang the drainpipe on the back of the unit via the clip.
- b. Make sure that the electrical outlet you are using is properly grounded.
- c. Make sure that the timer is set to 0 minutes before plugging the unit in.

### 2. Place Produce in Unit

Open the lid and place the vegetables, fruit, or other utensils into the washing basket; then close the lid (make sure that the lid is closed before turning on the power). Some larger vegetables may need to be cut into more manageable pieces before they are placed in the unit.

### Reference weight about washing

When using the CuisineClean do not let the weight exceed 1 lb for leafy green vegetables (i.e. spinach, lettuce) or 3 lbs for roots and tubers (such as potatoes and carrots).

### 3. Add Water

Fill the CuisineClean with water up to the “Max Water Level” shown on the basket. **DO NOT OVERFILL THE UNIT**

### 4. Close the lid

Make sure that the lid is closed and locked before operating. This will keep water from splashing out.

### 5. Usage

Washing time can be selected using the timer on the front of the unit. Times are adjustable from 1 to 15 minutes. We recommend the following:

| Specifications   | Time  |
|--|---|
| Light disinfection cycle (appropriate for most delicate produce found in the supermarket). ie. strawberries and peas                     | Rinse 2 times, 3 minutes per time.  |
| Medium disinfection cycle (appropriate for medium tenacity pollutants or residual pesticides). ie. Grapes and cherries                   | Rinse 3 times; the first and second times for 3 minutes, and the third time for 1 minute.                   |
| Heavy disinfection cycle (appropriate for high tenacity pollutants or residual pesticides). ie. Apples, oranges, potatoes, and cucumbers | Rinse 3 times; the first time for 15 minutes the second time for 3 minutes and the third time for 1 minute. |

### 6. Drain

After washing, place the loose end of the drainpipe into a sink or other appropriate receptacle and allow the water to drain. While water is draining, run the unit for an additional 2 minutes to remove any excess water from the contents. This will help extend the storage life of the produce.

### 7. Finish washing

- a. After the wash cycle has been completed the CuisineClean will automatically turn off.
- b. First remove the wash basket; then, remove the freshly washed fruits or vegetables.
- c. Unplug the CuisineClean, and then clean up any stray vegetable matter left inside the unit.
- d. Store the power cord and hook the drainpipe to the back of the unit.



## CARE AND MAINTENANCE

**If the CuisineClean is not functioning properly please refer to the following troubleshooting guide and FAQ.**

Before performing any maintenance on the CuisineClean, turn the power off and unplug the power cord. Review the FAQ before contacting the after-sales representative to ensure that the problems cannot be solved without sending in the unit. If the reason for failure cannot be found below then contact the authorized repair center or the after-sales service representative.

### FAQ

#### **1. Does it work?**

Experiments have shown that using the CuisineClean Fruit Vegetable Washer is much more effective than hand washing to kill bacteria and destroy residual pesticides and fertilizers. The CuisineClean applies churning current to physically wash the dirt off of the vegetable's surface while simultaneously employing an electronic Ozone generator to produce Ozone. Activated oxygen, or ozone, is then used to oxidize the vegetable and fruits, which causes pesticide degradation, toxin oxidization, sterilization and disinfection. Much more than could be achieved by common hand washing. Ozone degrades to common oxygen and water after approximately 15 minutes leaving no pollutants to harm the environment.

#### **2. How does it work?**

The washer makes use of the electronic generator to ionize the O<sub>2</sub> in the air to O<sub>3</sub> (ozone), which is then released into the machine through the pump. The powerful oxidation effects of ozone have cause pesticide degradation, toxin oxidization, sterilization and disinfection. After that, the ozone reverts to oxygen and water.

#### **3. How much can be washed at once?**

For leafy green vegetables (such as spinach, lettuce, etc.) no more than 1 lb should be washed at a time.

For roots and tubers (such as potatoes, carrots, etc.) no more than 3 lbs should be washed at a time.

This should fully satisfy the common family.

#### **4. How much electricity is used during each use?**

The power requirement is 100W, or 0.1 degree per hour. Running time on the normal cycle is 8 minutes which translates to 0.013 degree for each washing cycle.

#### **5. How much water is used during each use?**

The CuisineClean uses approximately 1 gallon for each washing period. On the normal cycle one washing cycle will wash the vegetables twice for a total of 2 gallons.

#### **6. Do extra detergents or disinfectants need to be added to the machine during operation?**

There is no need to add other disinfectants; just turning the knob on will work.

**7. What kind of certifications does the CuisineClean have?**

The CuisineClean is ETL certified in the USA.

**8. Why does the unit have an ozone destruct filter?**

The ozone destruct filter is meant to remove ozone that outgases during the washing process and passes through the ventilation holes in the lid. This is done by using activated carbon.

## TROUBLESHOOTING GUIDE

| Problem                              |         | Cause  | Repair Method  |
|--------------------------------------|---------|--|--|
| Water is leaking from the lid        |         | <ul style="list-style-type: none"> <li>• Too much water in the unit while it is running</li> <li>• Lid is not properly sealed</li> </ul> | <ul style="list-style-type: none"> <li>• Drain water from the unit until the water level is equal to the “Max Water Level” marker.</li> <li>• Close the lid and ensure that both clasps are engaged</li> </ul> |
| Unit does not drain or drains slowly |         | <ul style="list-style-type: none"> <li>• Drain pipe is clogged</li> <li>• The end of the drain pipe is too high</li> </ul>               | <ul style="list-style-type: none"> <li>• Clean out the drain pipe</li> <li>• Ensure that the end of the drain pipe is lower than the outlet valve</li> </ul>   |
| The machine is out of order          | No wash | <ul style="list-style-type: none"> <li>• The power cord is not properly plugged in.</li> <li>• The power is turned off</li> </ul>        | <ul style="list-style-type: none"> <li>• Properly plug the unit in</li> <li>• Turn the power on</li> </ul>   |
|                                      | No spin | <ul style="list-style-type: none"> <li>• The plug is inserted incorrectly</li> <li>• The lid is not correctly closed</li> </ul>          | <ul style="list-style-type: none"> <li>• Insert plug correctly</li> <li>• Ensure that the lid is properly closed and secured</li> </ul>  |

## FREQUENTLY ENCOUNTERED PROBLEMS

| Problem Encountered   | Explanation  |
|---|--|
| Black powder present in the water, water has a black tint to it                       | Make sure that the ozone destruct filter is properly rinsed before installation.   |
| While using the CuisineClean for the first time, some water drains from the drainpipe | There is a small volume of water left in the machine after conducting the factory performance tests. It is common for it to drain out during the first wash cycle. |

### PACKAGE CONTENTS

| <b>Item</b> | <b>Name</b>   | <b>Quantity</b> |
|-------------|---|-----------------|
| 1           | Manual-controlled Disinfection Fruit and Vegetable Washer<br>(CuisineClean) | One piece       |
| 2           | Manual/Warranty Card  | One piece       |
| 3           | Ozone Destruct  | One piece       |

## AFTER-SALE SERVICE

Dear Users:

Thank you for purchasing Vesture's CuisineClean. We offer continuing after-sales service.

1. The entire unit is covered by a one year warranty (subject to the Warranty Card)
2. The following situations will void the warranty:
  - 1) The user damages the CuisineClean because of improper transporting, loading, or use
  - 2) Dismantling the CuisineClean
  - 3) Altering the purchase invoice or not providing the purchase invoice and warranty card
  - 4) Damage by external reasons, such as unusual voltage, fire, etc:
  - 5) Not adhering to the instructions listed in this operations manual.
  - 6) Damage caused by improper application of the CuisineClean (e.g. public or commercial).

If you experience any difficulties while using the CuisineClean, please read the Warranty Card and call the local after-sales service representative. It is our pleasure to serve you.

If you experience any problems that cannot be solved using the troubleshooting guide shown in this manual please contact a customer service representative at the telephone number below. If necessary return the unit to the Retailer it was purchased from or send it to the address shown below.

After-sale Service Telephone: 1-800-462-4201  
After-sale Service Address: Vesture  
120 E. Pritchard Street  
Asheboro, NC 27203  
After-sale Service E-mail: [www.vesture.com](http://www.vesture.com)

## SPECIFICATIONS

|                       |                       |
|-----------------------|-----------------------|
| Model                 | SXQ8-PA               |
| Rated voltage         | 110V                  |
| Rated input power     | 100W                  |
| Washing/spin capacity | ~ 2 gallons           |
| Water capacity        | ~ 1 gallon            |
| Water inlet pressure  | 0.03 Mpa - 0.78 Mpa   |
| Size                  | 15.7 X 12 X 12 inches |
| Weight                | 14 lbs                |

## CAUTION

This product is an electrical appliance. Please pay attention to the electrical safety while using it!

1. Use a reliable grounded source for electricity.
2. Do not overload the electrical outlet with too many other appliances that you plug CuisineClean into.

For the health of you and your family, please pay attention to the previous points. Make any necessary changes before using this product.

**WARRANTY CERTIFICATE\***

|                      |              |                     |  |
|----------------------|--------------|---------------------|--|
| CUSTOMER'S<br>NAME   |              | TEL. NO.            |  |
| ADDRESS 1:           |              |                     |  |
| ADDRESS 2:           |              |                     |  |
| ZIP CODE:            |              | SERIAL<br>NUMBER:   |  |
| DATE OF<br>PURCHASE: |              | RETAILER'S<br>NAME: |  |
| RECORD OF REPAIRS:   |              |                     |  |
| DATE                 | REPAIRS MADE | TECHNICIAN          |  |
|                      |              |                     |  |
|                      |              |                     |  |
|                      |              |                     |  |
|                      |              |                     |  |
|                      |              |                     |  |

