

aqua
whizz
purity to the core

Remove harmful
Chemical, insecticides
& germs

Eat Fresh
Be Healthy



USA Office: 238, Charlotte Place, South Bound Brook, New Jersey, USA 08880
Branch India : 24 Kohat Enclave , Pitampura, New Delhi -110034
Ph.: +91 9871254708 | 9818158213 | 9650083608
Email: customer@aquawhizz.com, Web.: www.aquawhizz.com



VEGETABLE PURIFIERS

**aqua
whizz**
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- * Eliminates harmful bacteria
- * Neutralizes toxic pesticides
- * Food stays fresh up to 3 times longer

APPLICATIONS

- These wonderful product can produce ozone to sterilize water directly.
- To remove insecticide and other chemicals
- To destroy bacteria and virus
- To Keep Vegetables Fresh
- To Keep Fruits Fresh
- To Keep Food Fresh
- To Keep Beverages Fresh

Why wash Fruit & Vegetables?

- Most commercially grown produce is routinely sprayed with toxic pesticides - they have to be toxic to kill the pests. Apples for example can be sprayed up to 16 times with a variety of pesticides before being sold in shops. Bacteria is present on all fruit and vegetables, some harmless and others potentially serious, particularly to the young or the elderly.



Disinfection for Fruits and Vegetables:

- Dip the fruits and vegetables into water inside the container, place the vents in the bottom of water, and operate the machine for 5 to 10 minutes. The effect is that residual pesticide, fertilizer and other poisonous materials will be removed. Operate the machine for 20 to 30 minutes; 5 to 10 kg of fruit or vegetable may be treated.

Keeping fresh of Eggs, Meat and Fish:

- Place eggs, meat or prawns in water and induce ozone for about 15 minutes, the bacteria and other germs will be killed. Moreover, the residual hormone, antibiotics and fungus will also be removed to make the meat fresher, and its fresh duration can be prolonged to 2 or 3 times as it used to be.



Best Design



Minimum
Footprint



Maximum
Convenience
Plug & Play



Easy
Maintenance



Service
Advantage