

## OxyGenie 2009 OxyWasher System

Thank you for your purchase! We know that you will be happy with the results. There is no other food washing system like the OxyGenie 2009 OxyWasher. Convenience, ease of operation, and time efficiency requested by those who regularly wash and consume fruits, vegetables, and meats have all been taken into consideration in the research, development, engineering and manufacture of the OxyGenie 2009 system. Certified by SGS International, this patented product has made it possible for health conscious individuals to employ the same cutting edge technology used by progressive commercial food processors worldwide to assure quality, ensure safety and cleanliness, maintain freshness, and extend shelf life. Now big families, vegetarians, and others who wash a large volume of fruits and vegetables on a daily basis need not be "kitchen-bound" in order to achieve thorough cleansing. Oxywashing is easy to perform, virtually automatic, and the user-friendly control panel and timer interface have been designed with the "on the go" consumer in mind. With its "set it and forget it" mode of operation, the OxyGenie 2009 System puts the power of activated oxygen at your command with a press of a button.

Compact, lightweight, and portable, the OxyWasher system can be set up in minutes. The OxyGenie 2009 generator unit can be mounted above the kitchen sink if space is limited or simply placed on a countertop for use. It requires no maintenance other than wiping the textured surface with a damp cloth. The companion bucket, diffuser disks, collar, pressure plate, and silicon hoses need only to be rinsed thoroughly after use and left to air dry in a drainer rack. In the case of washing meats, fish, or poultry, it is advisable to use hot water and a small amount of dish detergent to clean so that any grease or oils left behind are completely removed. Rinse completely to remove any soap residue. We have provided two silicon hoses and two diffuser disks so that one disk and hose set can be dedicated for use with meats and the other set delegated to use with fruits and vegetables. Under most circumstances, thorough rinsing is more than sufficient to effectively cleanse any of these system accessories. **CAUTION: DO NOT ATTEMPT TO CLEANSE THESE ITEMS IN A DISHWASHER!**

### OxyGenie Bucket

Designed to accommodate a minimum of 3 liters to a maximum capacity of 6 liters of water, this product and its companions, the ventilated pressure plate, diffuser disk, and patented collar make it more convenient than ever to quickly and thoroughly wash, decontaminate, disinfect, and sanitize a volume of fruits and vegetables at one time. It is also ideal for meats, fish, eggs, and poultry. These foods can now be fully immersed for maximum results in just minutes. In addition, the capacity of the OxyGenie Bucket eliminates the need to section or manually rotate foods as was previously necessary with round ball or small barrel diffusers typically used to ozonate foods in kitchen sinks or large bowls.

## Ventilated Pressure Plate and Disk Collar

Owing to the inclusion of the ventilated pressure plate, food items being washed are no longer subject to flotation at the surface. This guarantees a thorough and complete washing without the need for additional monitoring by the consumer. The unique patented design of the diffuser disk collar is the culmination of years of research, and has been proven to efficiently eliminate "dead angles" historically encountered in the process of container ozonation. The eradication of these "dead zones" has solved the problem of achieving consistent saturation throughout, stabilizing activated oxygen concentrations and allowing the standardization of exposure times for a wide variety of foods.

### Ready, Set, Go

Position one of the diffuser disks securely into its patented blue collar. Remove the protective cap from the diffuser disk nipple. Slide the spring included in your accessory packet over the hose. Attach one end of the silicon hose to the diffuser disk nipple. Guide the spring along the hose until it comes to rest over the section of hose connected to the diffuser nipple. This spring will prevent crimping of the hose at base. Set the diffuser disk assembly inside the bucket. Allow the unattached end of the hose to hang loosely over the rim of the bucket. Be sure to allow enough slack. Place food items into the bucket, allowing them to rest around and atop the diffuser disk. Do not load foods past the "4000" indicator line on the outside of the bucket. Now thread the unattached end of the hose loosely through any of the holes along the outer ring of the pressure plate. Lower the pressure plate into the bucket. The pressure plate should settle into position and "lock" at the narrowing point of the bucket, at or near the "5000" indicator mark on the outside of the bucket.

**\*\*\*DO NOT FORCE THE VENTILATED PRESSURE PLATE PAST THIS POINT! \*\*\***

The ventilated pressure plate should now be resting at least 2" above the food. Place the OxyGenie Bucket in the sink or in a dishpan to catch any overflow. Add water in sufficient volume to cover food and pressure plate. Do not add water past the "7000" indicator line. Be sure that the OxyGenie 2009 unit is positioned safely on the countertop or attached securely to the wall. The placement of the 2009 unit must be slightly higher than the bucket to ensure that any water that may enter the hose while oxywashing does not seep into the outlet port. Connect the unattached end of the hose to the outlet port on the side of the 2009 unit. Plug unit in and press the matching food icon. Unit will beep and shut off automatically when oxywashing cycle is complete. Disconnect the hose from the outlet port before unloading food. It's that easy!

# **ATTENTION!**

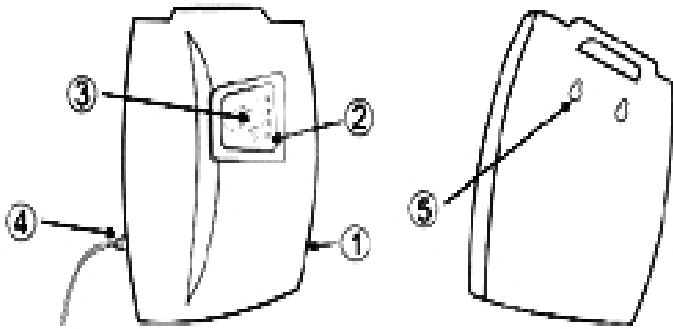
\*\*\*\*\*PLEASE READ BEFORE OPERATING FOR THE FIRST TIME\*\*\*\*\*

## **IMPORTANT GUIDELINES FOR TROUBLE-FREE OPERATION**

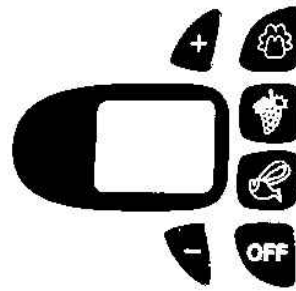
1. TO PREVENT MOISTURE DAMAGE TO MACHINE, ALWAYS UNPLUG THE OXYGENIE 2009 UNIT AND DISCONNECT THE OUTLET PORT END OF THE HOSE FIRST BEFORE UNLOADING FOOD AND/OR DISASSEMBLING SYSTEM COMPONENTS FOR CLEANING OR STORAGE.
2. ALWAYS OPERATE THE OXYGENIE 2009 IN A WELL-VENTILATED AREA.
3. READ AND FOLLOW THE OPERATING INSTRUCTIONS EXACTLY.
4. NEVER OPERATE THIS SYSTEM IN A MANNER INCONSISTENT WITH INSTRUCTIONS. THIS UNIT IS NOT INTENDED FOR USE AS A MEDICAL DEVICE OR FOR ANY OTHER PURPOSE THAN AS DESCRIBED. USAGE INCONSISTENT WITH INSTRUCTIONS WILL VIOLATE ALL WARRANTY SERVICE TERMS AND PROTECTIONS. THE OXYGENIE 2009 IS DESIGNED, CERTIFIED, ADVERTISED, AND SOLD FOR USE EXCLUSIVELY AS A FOOD WASHER.
5. DO NOT SUBMERGE THE 2009 UNIT IN WATER. IF CLEANING IS NEEDED, SIMPLY WIPE TEXTURED SURFACE GENTLY WITH A SOFT DAMP CLOTH. DO NOT USE ABRASIVES.
6. THERE ARE NO USER SERVICEABLE PARTS INSIDE THE 2009 UNIT. BREAKAGE OF THE MANUFACTURER'S SEAL WILL VOID WARRANTY IN ITS ENTIRETY. IN THE EVENT THAT ANY REPAIR OR SERVICE IS REQUIRED, CONTACT YOUR AUTHORIZED OXYGENIE DEALER.
7. IF ATTACHING TO WALL ABOVE SINK, BE CERTAIN THAT THE OXYGENIE 2009 UNIT IS SECURELY AFFIXED AND FIRMLY ANCHORED BEFORE EACH USE. THE ENTIRE 2009 UNIT, INCLUDING ITS POWER CORD, MUST BE SAFELY POSITIONED IN A MANNER THAT WILL PREVENT ANY PART OF THE UNIT FROM COMING INTO DIRECT CONTACT WITH WATER.
8. THE LID OF THE OXYGENIE BUCKET IS NOT DESIGNED TO FIT TIGHTLY. IT IS INTENDED TO DEFLECT SPLASH AND ALLOW VENTING. DO NOT FORCE THE LID INTO THE BUCKET. THIS WILL COMPROMISE THE HOSE AND INTERFERE WITH THE OPERATION OF THE 2009 UNIT.

**BEFORE USING YOUR OXYGENIE SYSTEM FOR THE FIRST TIME**, read this page to become familiar with its various parts, accessories, and functions.

Figure 1--OxyGenie 2009 Unit



Control Panel Icons



- 1. Hose Port 2. Control Panel 3. LCD Screen
- 4. Power Cord 5. Wall Slots

- 1st Icon---Vegetables, Eggs
- 2nd Icon—Fruits
- 3rd Icon—Meats, Fish, Poultry

Figure 1--Accessories Detail

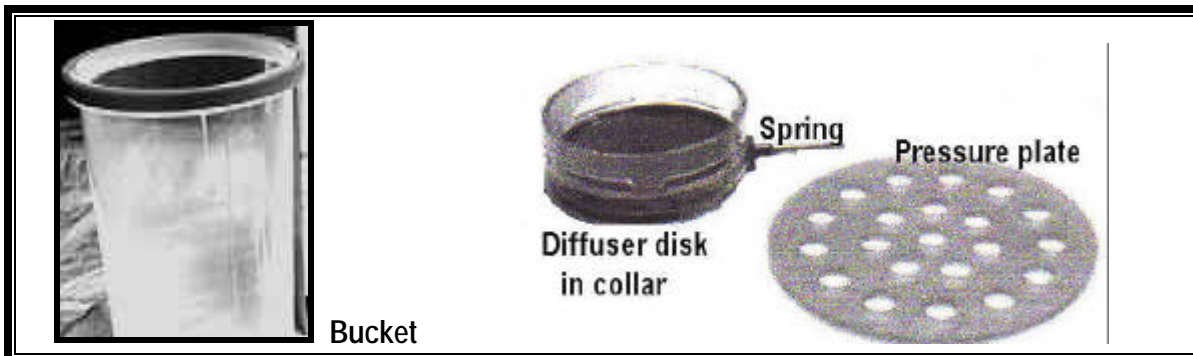


Diffuser Disks (2)

Disk Storage

Silicon Hoses (2)

Bubbler



Bucket

Diffuser disk  
in collar

Spring

Pressure plate

MANUFACTURERS MODEL SPECIFICATIONS  
MANUFACTURERS SUGGESTED RETAIL PRICE \$599.00 USD  
DIMENSION: L235 X W120 X H265 (MM)  
O3 RATING: 150 MG/HR +-20%  
MODEL CODE: OG2009-FW  
VOLTAGE: AC110V/60 HZ  
POWER RATING: 22W  
TIMER: 5-30 MINUTES  
NET WT: 5.06 LBS.

**1 YEAR LIMITED WARRANTY**

OXYGENIE WARRANTS THIS PRODUCT AGAINST ANY DEFECTS DUE TO FAULTY MATERIAL OR WORKMANSHIP FOR A ONE-YEAR PERIOD FROM DATE OF ORIGINAL CONSUMER PURCHASE. IF THE PRODUCT SHOULD BECOME DEFECTIVE, OXYGENIE, AT ITS OPTION, WILL REPAIR OR REPLACE THIS PRODUCT OR ANY COMPONENT OF THE PRODUCT FOUND TO BE DEFECTIVE DURING THE WARRANTY PERIOD. REPLACEMENT WILL BE MADE WITH A NEW OR REMANUFACTURED PRODUCT OR COMPONENT. THIS WARRANTY IS VALID FOR THE ORIGINAL RETAIL PURCHASER FROM THE DATE OF INITIAL RETAIL PURCHASE AND IS NOT TRANSFERABLE. OXYGENIE DEALERS, SERVICE CENTERS, OR DISTRIBUTORS SELLING OXYGENIE PRODUCTS DO NOT HAVE THE AUTHORITY NOR THE RIGHT TO MODIFY, AMEND, ALTER, OR IN ANY WAY CHANGE THE EXPRESS TERMS AND CONDITIONS OF THIS WARRANTY. WARRANTY DOES NOT EXTEND TO NORMAL WEAR OF PARTS OR DAMAGE RESULTING FROM ANY OF THE FOLLOWING: NEGLIGENT USE OR MISUSE OF THE PRODUCT, USE ON IMPROPER VOLTAGE OR CURRENT, USE CONTRARY TO OPERATING INSTRUCTIONS, DAMAGE TO THE PRODUCT RESULTING FROM ACCIDENT, SUBMERSION OF GENERATOR UNIT IN WATER OR OTHER LIQUID, ALTERATION, DISASSEMBLY, MODIFICATION OR REPAIRS PERFORMED BY UNAUTHORIZED PERSONNEL. OPENING OF UNIT CASE BY PERSONNEL OTHER THAN AUTHORIZED OXYGENIE SERVICE TECHNICIAN WILL VOID THIS WARRANTY IN ITS ENTIRETY. THIS WARRANTY DOES NOT COVER ANY DAMAGES RELATED TO EARTHQUAKE, FIRE, FLOOD, HURRICANE, TORNADOES, LIGHTNING, POWER OUTAGES, OR OTHER SUCH "ACTS OF GOD".

KEEP THE ORIGINAL SALES RECEIPT. PROOF OF PURCHASE IS REQUIRED TO OBTAIN WARRANTY SERVICE. CONTACT YOUR OXYGENIE DEALER FOR DETAILS, QUESTIONS, COMMENTS, OR TO OBTAIN ANY NECESSARY SERVICE AUTHORIZATION FORMS REQUIRED.

## IMPORTANT FACTS ABOUT YOUR OXYGENIE 2009 SYSTEM

### What the OxyGenie 2009 WILL do...

1. Decontaminate, disinfect, sanitize, and thoroughly wash a wide variety of foods.
2. Oxidize chlorination by-products and deodorize tap water.
3. Reduce exposure to pesticide, herbicide, fungicide, and fertilizer residues.
4. Flocculate heavy metals in water, including those common in aquacides.
5. Reduce exposure to bacteria, viruses, and other food-borne pathogens.
6. Improve look and taste as well as extend the shelf-life of fruits and vegetables.
7. Reduce exposure to antibiotic and hormone residues in meats, fish, & poultry.
8. Remove detergents, soaps, polishes, and waxy or glossy coatings from produce.
9. Remove spores, fungi, and molds from the surface of fruits and vegetables.
10. Provide peace of mind at point of use to the health conscious consumer.

### What the OxyGenie 2009 WILL NOT do...

1. Purify air. The OxyGenie 2009 System is designed for aqueous applications. The amount of activated oxygen released into the air during operation is < 0.1 ppm.
2. Filter water. The OxyGenie 2009 System is NOT a water filtration system.
3. Function as a medical device. The OxyGenie 2009 generator does NOT produce medical grade ozone. The activated oxygen created by the OxyGenie 2009 is generated using the "silent discharge" or cold spark method. This method is recognized as a safe way to generate ozone for non-medical applications using ambient air due to the negligible amount of nitrogen affected in this sealed chamber process. Medical ozone generators require an oxygen feed source in order to GUARANTEE that NO nitrogen is passing through the reaction chamber. For reasons of purity and safety, medical grade ozone MUST meet this criteria.
4. Sterilize to 100%. Ozone is 99.99% effective at sanitization in aqueous solution.
5. Leave any harmful residues behind as a result of its oxywashing process.
6. Produce any hazardous by-products. The by-product of ozonation is oxygen.
7. Adversely affect any organic substance that is protected by antioxidant barrier.
8. Contribute to the creation of "super bugs" or resistant strains of bacteria. Bacteria like staphylococcus and salmonella do not become immune to ozone.
9. Generate activated oxygen 24/7. Ozone (O<sub>3</sub>) begins to decompose almost immediately. Within 20 minutes, activated oxygen generated will have reverted to its previously stable form of oxygen (O<sub>2</sub>). The timer of the OxyGenie 2009 unit is designed to automatically shut off after a maximum generation time of 30 minutes. Manufacturer's recommendation is to allow a 20 minute "rest" between cycles.
10. Operate at peak efficiency in high humidity or at temperatures over 100 degrees. Use cool to cold water to fill the bucket to maximize your sanitization results.