

Smart + Healthy Living

Vegetable & Fruit

Cleaning and Sterilising Washer

GSJ-146-A01



**Sustainable & Chemical-Free
Sterilisation Process**

Electrochemical Process creating hydroxyl radicals through water oxidation and reduction makes it possible for a sustainable and chemical-free washing and sterilising of vegetables and fruits.

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Hydroxy Water Purification Technology

The hydroxyl radicals created from tap water (without any chemical additives) kill various types of bacterial, germs and micro-organisms and also removes harmful chemical residues such as pesticides, fertilisers and unsafe hormones from the surface of the vegetables and fruits effectively and efficiently, while preserving the original taste and texture of the vegetables and fruits.



Dimensions (WxDxH)	312x312x248mm
Voltage	220V 50Hz
Power	70W
Capacity	9L
Housing Material	ABS
Colour	White
Sterilization Principle	Hydroxy Water
HMI	Tap Panel
One Button Automatic Drainage System	Yes
E.coli (Sterilizing Appliances)	>99.9%
Staphylococcus Aureus (Sterilizing Appliances)	>99.9%
White Candida (Sterilizing Appliances)	>99.9%
Dichlorvos	>93.9%
Methamidophos	>97.7%
Dimethoate	>90.7%

Hydroxy Water Food Purification Technology

