Operation Manual
Large Ultrasonic & Ozone vegetable & fruit sterilizer

DG-6601

PLEASE READ THIS MANUAL CAREFULLY BEFORE OPERATION
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operation manual

Use method

For this model the working time is 5mins, when it come to 5mins Auto shut-off. Though scientific argumentation, five minutes is enough to guarantee the effect of removing pesticides, disinfection sterilization.

1. before the cleaning: pick up the hair, straw, yellow leaf mold, and other debris from the cleaning items.
2. open the power of water
3. Put the fruit and vegetable, when the fruit is automatic rolling pls stop put.
4. Press the cleaning bottom then the machine automatically add water, when the water come to the water level sensor it will auto cleaning (At this time, the machine automatically shut off inlet valve
5. Open Ozone bottom, the Ozone function begin to working (upward means open, downward means stop)
6. After cleaning the fruit & vegetable, express cleaning bottom then it stop to work.
7. Remove the fruit & vegetable after finish cleaning
The cleaning method for the collector and activated carbon.

Don’t remove the collector when the machine is working.

When the water level below the collector surface can do the above cleaning.

1. After finish the Ozone function cleaning, pull out the water stopper form the pool, when the water below the collector surface pls remover the collector. Pour out the collection in the collector then clean it.

2. Remover the carbon filter (pls keep the balance to avoid the activated carbon pour out)

3. Cleaning the Activated carbon filter gland.

4. Take out the gland cover and let the activated carbon pour into the pen until cleaning.

5. Keep the Pump suction protector cleaning, always to clean it according to the bur.

6. After finish the Ozone function, using the tube to cleaning the silt on the tank.