Wonderchef 63153575

Wonderchef Health-Gear Veneto Ozonizer Instruction Manual

Model: 63153575

Introduction

The Wonderchef Health-Gear Veneto Ozonizer is designed to purify food items and water using ozone disinfection technology. This manual provides essential information for the safe and effective operation, maintenance, and troubleshooting of your ozonizer.



Image: The Wonderchef Health-Gear Veneto Ozonizer in operation, demonstrating its use for disinfecting fruits, vegetables, and tableware. It utilizes active oxygen cleaning technology to produce O3, generating sterilizing micro-bubbles.

Safety Instructions

Please read all safety instructions before operating the device to prevent injury or damage.

- Ensure the power supply matches the device's requirements.
- Do not immerse the main unit in water or other liquids.
- Keep the device out of reach of children.
- Do not operate the device if the power cord or plug is damaged.
- Avoid direct inhalation of ozone gas. Ensure adequate ventilation during operation.
- Use the device only for its intended purpose as described in this manual.

- Unplug the device when not in use and before cleaning.

Product Features

The Wonderchef Health-Gear Veneto Ozonizer offers several key functionalities:

- **Pathogen Elimination:** Kills bacteria, viruses, fungi, and other pathogens on food surfaces, reducing the risk of food-borne diseases.
- **Chemical Removal:** Removes microbes, insecticides, pesticides, fertilizers, and other chemicals from vegetables, fruits, and meat using ozone disinfection technology.
- **Odor Neutralization:** De-odorizes food items, extending their freshness and shelf life.
- **Hormone & Antibiotic Decomposition:** Decomposes antibiotics and hormones present on packaged meat and seafood, making them safer for consumption.
- **Water Purification:** Purifies tap water by decomposing organic impurities and heavy metal ions.
- **Sterilization:** Sterilizes tableware, cutlery, toothbrushes, baby products, milk bottles, toys, and other accessories.



Image: Illustrates the ozonizer's ability to eliminate biological, chemical, and physical contaminants from food items.



Image: Shows the application of ozone disinfection for fruits, vegetables, meat, seafood, and tableware, removing microbes and chemicals.

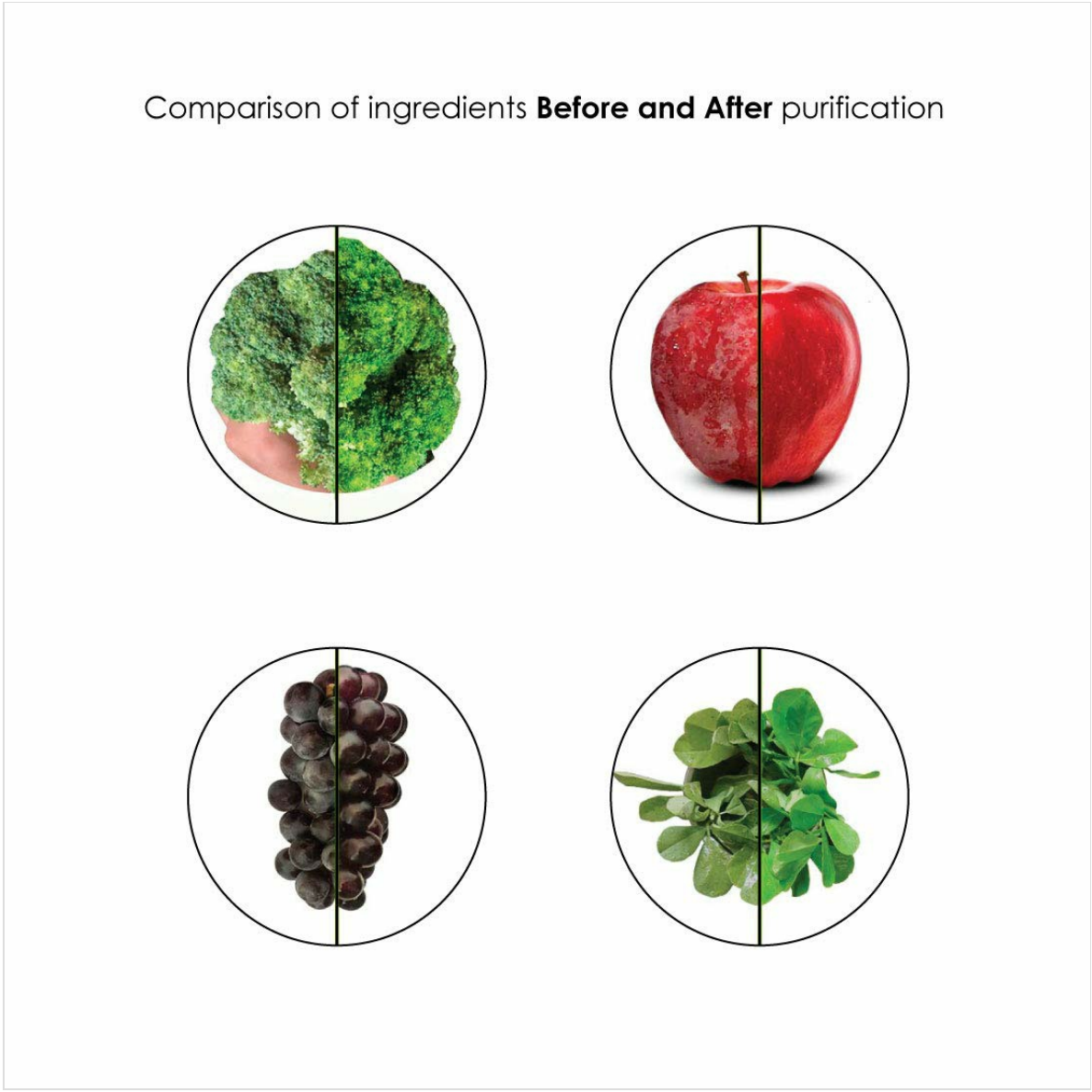


Image: Demonstrates the visual difference in ingredients before and after purification, highlighting the ozonizer's effectiveness in cleaning various food items.



Image: Illustrates the decomposition of antibiotics and hormones in packaged meat and seafood for safer consumption.



Image: Shows the sterilization capability for tableware, cutlery, toothbrushes, baby products, milk bottles, and toys.

Setup

Follow these steps to set up your ozonizer for first use:

1. **Unpack:** Carefully remove all components from the packaging.
2. **Placement:** Place the ozonizer on a stable, flat surface in a well-ventilated area.
3. **Assembly:**
    - Ensure the main unit (base) is clean and dry.
    - Place the transparent container onto the base.
    - Position the lid securely on top of the container.
4. **Power Connection:** Plug the power cord into a suitable electrical outlet.



Image: A diagram illustrating the main components of the ozonizer, including the Lid, 10 Litres Capacity container, Time Indicator, On/Off button, and specific buttons for Fruits & Vegetable, Milk Bottles, and Tableware.

Operating Instructions

The ozonizer features a touch control panel for easy operation. Refer to the control panel image for button identification.



Image: A close-up view of the ozonizer's control panel, showing the digital display and touch buttons for ON/OFF, Fruit/Vegetable, Meat, and Tableware.

General Operation Steps:

1. **Prepare Items:** Place the items to be purified (fruits, vegetables, meat, tableware) into the transparent container. Ensure they are submerged in water if required for the specific purification task.
2. **Add Water (if applicable):** For fruits, vegetables, meat, or water purification, fill the container with clean tap water, ensuring items are fully submerged. Do not exceed the maximum fill line.
3. **Close Lid:** Securely place the lid on the container.
4. **Power On:** Press the **ON/OFF** button to turn on the device. The digital display will illuminate.
5. **Select Mode:** Press the appropriate button for your purification task:
   - **Fruit/Vegetable:** For purifying fruits and vegetables.
   - **Meat:** For purifying meat and seafood.
   - **Tableware:** For sterilizing tableware, baby bottles, etc.

   The device will automatically set a default purification time for the selected mode.
6. **Start Purification:** The device will begin the purification process. The time indicator on the display will count down.
7. **Completion:** Once the purification cycle is complete, the device will automatically turn off or emit a

signal.

8. **Remove Items:** Carefully remove the purified items from the container.
9. **Power Off:** Press the **ON/OFF** button to turn off the device if it did not turn off automatically. Unplug from the power outlet.

Specific Usage Notes:

- **Fruits & Vegetables:** For optimal results, ensure fruits and vegetables are separated and not overcrowded in the container.
- **Meat & Seafood:** Place meat or seafood in the container with water. The ozonizer helps remove surface contaminants and odors.
- **Tableware/Baby Products:** Ensure items are clean of visible food residue before placing them in the ozonizer for sterilization.
- **Water Purification:** For purifying tap water, simply fill the container with water and run the appropriate cycle.



Image: The Wonderchef Health-Gear Veneto Ozonizer shown with a variety of fruits and vegetables being purified in its transparent container.

Maintenance and Cleaning

Regular cleaning ensures optimal performance and longevity of your ozonizer.

1. **Unplug:** Always unplug the device from the power outlet before cleaning.
2. **Empty Container:** After each use, empty any remaining water from the transparent container.
3. **Clean Container & Lid:** Wash the transparent container and lid with mild soap and water. Rinse thoroughly and dry completely before reassembly or storage. These parts are generally dishwasher safe, but hand washing is recommended for longevity.
4. **Clean Base Unit:** Wipe the exterior of the main unit (base) with a soft, damp cloth. Do not use abrasive cleaners or immerse the base unit in water.
5. **Air Stone:** Periodically check the air stone (if removable) for any blockages. Clean gently if necessary.
6. **Storage:** Store the ozonizer in a cool, dry place when not in use.

Troubleshooting

If you encounter issues with your ozonizer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Device does not power on.	Not plugged in; power outlet malfunction; damaged power cord.	Ensure the device is securely plugged into a working outlet. Check the power cord for damage.
No bubbles or ozone smell during operation.	Air stone blocked; insufficient water; device malfunction.	Ensure the air stone is clear and not obstructed. Verify sufficient water level. If problem persists, contact customer support.
Display not working correctly.	Electrical issue; temporary glitch.	Unplug the device for 5 minutes, then plug it back in. If the issue continues, contact customer support.
Unpleasant odor after purification.	Residual ozone; items not rinsed properly.	Allow items to air out for a few minutes after purification. Rinse items thoroughly with fresh water. Ensure adequate ventilation during operation.

If the problem persists after attempting these solutions, please contact Wonderchef customer support.

Specifications

Feature	Detail
Brand	Wonderchef
Model Number	63153575
Product Dimensions	28 x 3.5 x 33 cm
Item Weight	1.2 kg (1200 Grams)
Color	White
Power Source	Corded Electric

Feature	Detail
Control Method	Touch Control
Filter Type	Activated Carbon
Noise Level	18 Decibels
Special Features	Ozone disinfection for food safety and tap water purification
Specification Met	Energy Star Certified
Generic Name	Ozonizer
Net Quantity	1 Count

Warranty and Support

For warranty information, service, or technical support, please contact Wonderchef customer service using the details below:

- **Manufacturer:** Wonderchef Home Appliances Pvt Ltd
- **Manufacturer Address:** New Era Warehouse and Industrial Complex, Survey no 91/4, Village-Vanivali, Patalganga, Rasayani, Dist- Raigad, Maharashtra 410220
- **Importer:** Wonderchef Home Appliances Pvt. Ltd.
- **Importer Address:** B-Wing, Supreme Business Park, Unit No. 303, 3rd floor, Hiranandani Gardens, Powai, Mumbai, Maharashtra 400076
- Please retain your purchase receipt for warranty claims.