

KD-6002 Ultrasonic and Ozone Vegetable & Fruit Sterilizer



Features:

- No Scrubbing! The Ultrasonic food washer uses principle of ultrasonic and ozone to remove 98.9% of agricultural chemicals from fruits and vegetables easily and effectively.
- The ozone eliminates odors, chlorine, and other chemicals, viruses and germs. Use it on fruits, vegetables, kitchenware, baby toys, and more.
- Operates using a silent vibration with no splashing over the rim. The unit sits on the counter top or fits directly in any kitchen sink.
- Repeated use of the Multi-Purpose Ultrasonic Washer will revive the original color of your dishes and kitchenware.
- One-touch way for easy operate.
- Do not need chemical to save water and prevent water pollution.

Specifications:

Model	KD-6002
Voltage	AC100~120V, 60Hz AC220~240V, 50Hz
OSO capacity	≥ 200mg/h
Ozone consume power	≤10W
Ultrasonic consume power	100W
Ultrasonic frequency	40kHz
Capacity	12.8L
Tank size(mm)	340×310×150 (L×W×H)
Overall size(mm)	415×375×230 (L×W×H)
Unit G.W	5.5kg
Time Setting	3-6-9 minutes, 5-10-15 minutes, 8-16-24 minutes
Drainage	Have
Cleaning basket	Have
20 GP	380pcs
40 GP	800pcs
40 HQ	980pcs

Applications:

Vegetables and fruits—To remove 98.9% pesticides.

Rice—Remove pesticides and disinfection.

Meat—Remove clenbuterol.

Fish—Sterilization and cleaning.

Kitchen utensil cleaning: chopping board, knife, fork

Other cleaning: jewelry, metal, watch chain, glasses, shaver, denture, baby articles.

