

Sorcressita

Food Ingredient Cleaner

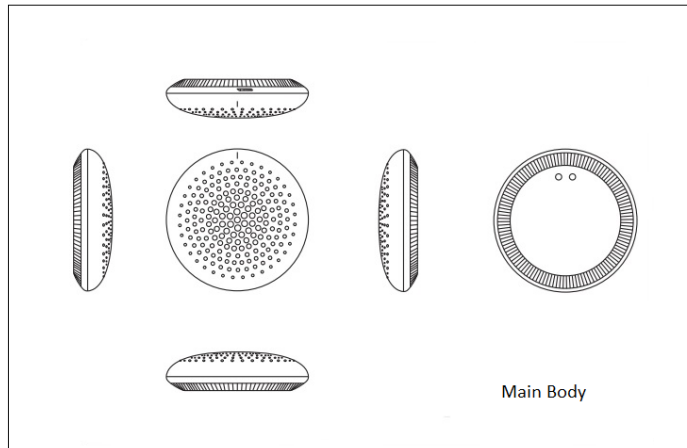
Operation Instruction

EPA Reg. No. 100962

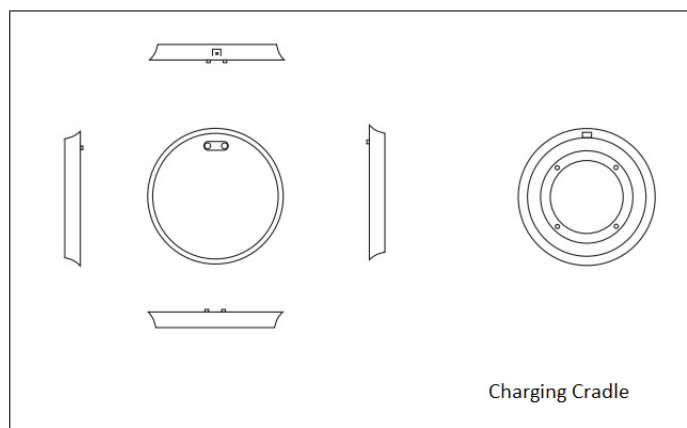
EPA Est. No. 100957-CHN-1

A: Product Appearance

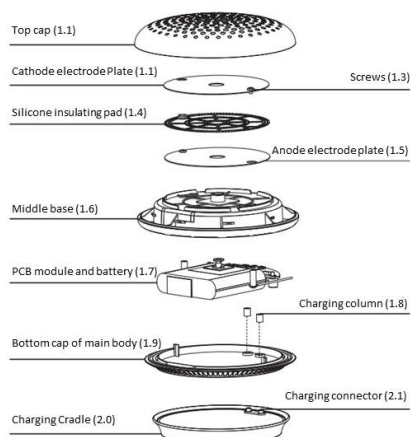
I. Main body



II. Charging Cradle



B: Product Components



- 1.1 Top cap 1.2 Cathode electrode plate 1.3 Screws 1.4 Insulating pad 1.5 Anode electrode plate
1.6 Waterproof working body (middle base) 1.7 PCB module and battery 1.8 Charging column of body
1.9 Bottom cap of main body 2.0 Charging cradle 2.1 Charging connectors

C: Product Features

I. Functionality

Built on MNB (Micro-nano bubbles) and HPF (Hydroxyl Purification Factor) technologies, it can eliminate harmful substances (bacteria, pesticides, hormones and etc.) existing on your food ingredients (fruit, vegetables, seafood, meat).

II. Multi-protect Safety Design

No AC power connected in working mode. Low voltage (24V) output with IPX7 waterproof level. Food grade ABS shell material.

III. Simplicity

Keyless design. Automatic operation without any button.

IV. Portability

With High-capacity battery, it can be taken outdoor for picnic or camping.

D: Operation Method

I. Cleaning Operation

1. Please fully charge (maximum 1.5 hours) before first usage. The charging process is done when the indicator remains blue. See "II. Charging Operation" for more information.
2. Rinse the ingredients by tap water to remove the visible impurities.
3. Put the main body into a container with water, and it starts to work automatically with its indicator flashing blue slowly. "Fog" (micro-nano bubbles) is generated for cleaning. Now put ingredients in.
4. It stops working automatically after 6 minutes (a working cycle). Take out the ingredients and rinse them with tap water again. Then it's done!

II. Charging Instructions

1. Please keep the surface of charging cradle and main body dry before charging.
2. Connect the charging cradle to AC power, and put the main body on the cradle. Make sure the charging columns (1.8) and the charging connectors (2.0) are well contacted.

The indicator flashes in red slowly when charging, and remains blue when charging completed.

III. Tips

1. If you wish to suspend, take the machine out from water and it will stop working immediately.
2. You can use any type of container for cleaning. 3L-6L volume is suggested. If the water volume is more than 6L, it would be better with

two working cycles.

3. The cleaning could achieve the best effect if the ingredients are completely immersed into water. If not, please manually press or roll the object to fully contact the water.

4. Red indicator means it needs charging. A fully charged battery can support up to 5 working cycles.

E: Maintenance Notes

I. Cleaning of electrode plate

After the machine has been used for a long time, scale may adhere to the surface of cathode electrode plate (1.2); the cleaning steps are as follows:

1. Put a soft cloth on the flat table, pick up the main body (1), hold the top cap (1.1) with your hand and rotate it inward, then remove the top cap (1.1).
2. Remove the screw (1.3) using a screwdriver and take out the cathode electrode plate (1.2).
3. Put the cathode electrode plate (1.2) into a heatable container, add an appropriate volume of water, and keep the water level above the surface of cathode electrode plate (1.2). Pour 1 bag of high-efficiency descaling agent/vinegar into water, boil for 3 minutes, then rinse it with tap water. At last, wipe the surface of the cathode electrode plate (1.2) with a brush/towel.
4. Cover the screw with the boss of silicone insulating plate (1.4), keep the surface flat, align the cathode electrode plate (1.2) at the mounting position and cover it on the silicone insulating plate, then tighten the screw (1.3); finally, align the unlocking position at the top cap of main body (1.1) with the charging columns of body (1.8), and cover it at the position about 1cm from the inside, rotate it outwards, then fasten it to complete the installation.

II. Cleaning of charging columns

When you see water scale adhered to the charging columns (1.8), you can clean them with a wirecloth.




III. Cleaning of appearance

The main body (I) can be cleaned with neutral disinfectant if it is dirty.

F: Fault Examination and Analysis

Status	Cause Analysis	Inspection and Repair
Not charged	<ol style="list-style-type: none">1. Charging cradle is not aligned with the main body accurately2. Poor contact between the charging connector and the socket	<ol style="list-style-type: none">1. Move it a little bit left and right to ensure accurate alignment2. Check the availability of the socket, or change a new one
When cleaning meat, unable to work after a short time	The hormones, antibiotics and dirt cleaned from the meat stick to the electrode plate, thus resulting in short circuit	<ol style="list-style-type: none">1. Rinse the machine with tap water2. For cleaning meat, put the meat into water after the machine starts to work
Not fully charged	Water scale exists on the charging column, thus causing poor contact	Perform maintenance in accordance with "Maintenance Note II"
Still work after leaving water	Water inside the machine is not eliminated completely	Shake to eliminate water inside

G: Precautions for Use

Prohibited 	Do not charge when the main body or charging cradle is wet
	Do not use in hot water
	Do not place the product near any heat source or open flame
Precautions 	Keep the charging cradle dry and free of moisture
	Not applicable to high-salt preserved food
	People should be accompanied if unable to operate independently
	The adapter is specialized. It is strictly forbidden to use other chargers for charging or use the adapter to charge other devices
	When charging, do not place any metal objects on the charging cradle
Reminders 	Smell of bleaching powder in tap water may escape during the cleaning process, please rest assured to use
	It is strictly tested before delivery. If you find a tiny quantity of water remaining in the product when the box is opened first time, please rest assured to use

H: Guarantee

The whole machine is guaranteed for one year free of charge (from the date of purchase on the invoice). Please refer to the sales platform for services.

If any fault occurs during use and cannot be eliminated, please contact the seller for inquiries or warranty.

Following situations are not included into the scope of free services:

1. Correct purchase record or invoice cannot be presented.
2. Damage is caused by abnormal environment, accidental factors or improper use.
3. Damage is caused due to repair by yourself without permission of SORCERESSITA.
4. Product fault or damage is caused by natural disasters and other force majeure (such as earthquake, fire, lightning, etc.).

I: Packing List

Main body*1, Charging cradle*1, Charging adaptor*1, Instruction manual*1, Quick guide*1

J: Product Parameters

Product name	SORCERESSITA Food Ingredient Cleaner
Maximum output voltage	24V
Maximum output power	50W
Applicable water volume	3-6L
Dimensions	Φ6.02*1.57 inches
Net weight	1.32 pounds
Working temperature	+5C~+40°C
Waterproof Level	IPX7
Executive Standards	GB 4706.1 Part 1 of Safety of Household and Similar Electrical Appliances: General Requirements GB 22747 Basic Concept for Food Processing Machinery: Hygienic Requirements GB 4208-2008 Enclosure Protection Grade

Special Declaration

All contents in this document have been carefully checked. SORCERESSITA reserves the right of interpretation for any printing errors or misunderstandings in the contents.

Any technical improvements in the product will be compiled into the new version of instructions without notice. The appearance and color of the product may be changed, please subject to actual products.

Do not disassemble the machine by yourself. Please follow the maintenance procedures in the instructions for disassembly and maintenance.

The logo for Sorceressita, featuring the brand name in a stylized, gothic-style font with a small crown icon above the letter 'i'.

Technology is Magic

www.sorceressita.com

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