

 watersystems

# Electrolysed Water Hygiene Systems

MAY 2019



WELCOME TO A CLEAN FUTURE





# WELCOME TO THE MOVEMENT

## TABLE OF CONTENTS

<b>INTRODUCTION</b>	
Company Overview	6
Welcome to eWater Systems	7
<b>PRODUCT OVERVIEW</b>	
How it Works	8
Cleaning and Sanitising	8
Efficacy	10
<b>SYSTEM BENEFITS</b>	
Commercial Payback	12
Food Safety	12
Safety	13
Operational	13
Highlighting the issues	14
Sustainability	14
Green Building	15
Customer Profiles	15
<b>IMPLEMENTATION</b>	
Considerations	20
Applications	22
Visual Guides	24
<b>SUPPORT AND SERVICES</b>	
Training	26
Preventative Maintenance	27
Certifications	28
Data Sheets	28
Specifications	29
System Pictures	30

**#1**

Worksafe Australia receives more injury claims from the cleaning industry than the construction industry.\*

**2.2bn**

Tonnes of waste will be generated per year from cities by 2025\*

**40,000**

Chemicals in Australia, less than 1% thoroughly tested\*

**#1**

Reason Australians choose Organic food is because of chemicals\*

**#REDUCINGOURCHEMICALFOOTPRINT**

\*Australian Organic Market Report 2019, National Waste Report 2016-17, Australian Government National Industrial Chemicals and Notification Scheme, Worksafe Australia.



 ewatersystems

WELCOME TO  
A CLEAN FUTURE



## COMPANY OVERVIEW

### ABOUT US

#### OVERVIEW

eWater Systems is an Australian owned company and market leader in commercial water electrolysis technology for food safety and infection control. Since our formation in 2007, we have developed a strong customer base that includes leading restaurants, hospitals, aged care providers, universities, convention centres and commercial buildings across Australia. Over this time, we have received a number of awards and certifications recognising the impact of this technology including:

- Westpac Business of Tomorrow Award
- Banksia Business Sustainability Award
- Victorian Premier's Sustainability Award
- B Corporation, Global Environment Impact Award
- HACCP Food Safety Certification
- WELL & Green Star Contribution

eWater Systems is a registered B Corporation and we are committed to making a positive impact on our increasingly

degraded environment through our own business and our product solutions for customers. This importantly leads to supporting our customers implementing a circular economy solution for hygiene that designs out waste, keeps products and materials in use and regenerates the natural environment.

Our water electrolysis hygiene solutions empower businesses to break their reliance on packaged chemicals with an on-site production system that produces commercial grade cleaners and sanitisers. This technology provides a range of benefits to customers including cost savings, operational efficiencies, improved health and safety, and sustainability credentials.

Collectively the members of our pioneering movement are replacing millions of litres of packaged chemicals each year in Australia, significantly reducing the carbon and chemical footprints.

## OUR CUSTOMERS



## RECOGNITION



## SUSTAINABLE HYGIENE SYSTEM HOW IT WORKS

### THE TECHNOLOGY

eWater Hygiene Systems use salt water electrolysis technology to generate commercial grade cleaning and sanitising solution.

The system enables businesses to have their own onsite plant for generating cleaning and sanitising solution, when and where it is needed.

Both solutions are non-toxic and do not leave any chemical residue after use, making them incredibly safe and easy to use. This enables a wide variety of applications in a diverse range of industries.

### HOW IT WORKS

The science behind eWater® is as simple as the design is elegant. Starting with ordinary tap water, the eWater Hygiene System use a mild salt solution and electrical current to create two streams of electrolysed water—one for cleaning, the other for sanitising.

As an on-demand generation system, production of each solution is initiated as required by passing an electrical charge through an electrolyte. Using positive and negative charge points in the electrolysis cell, a chemical reaction is induced producing eWater in two solutions.

One type of eWater acts as a detergent and cleans surfaces without foaming or leaving residues, whilst the other type of eWater is a sanitiser that kills bacteria, fungi and pathogens. Both types of eWater are safe and classed as non-hazardous materials.

### THE CLEANER

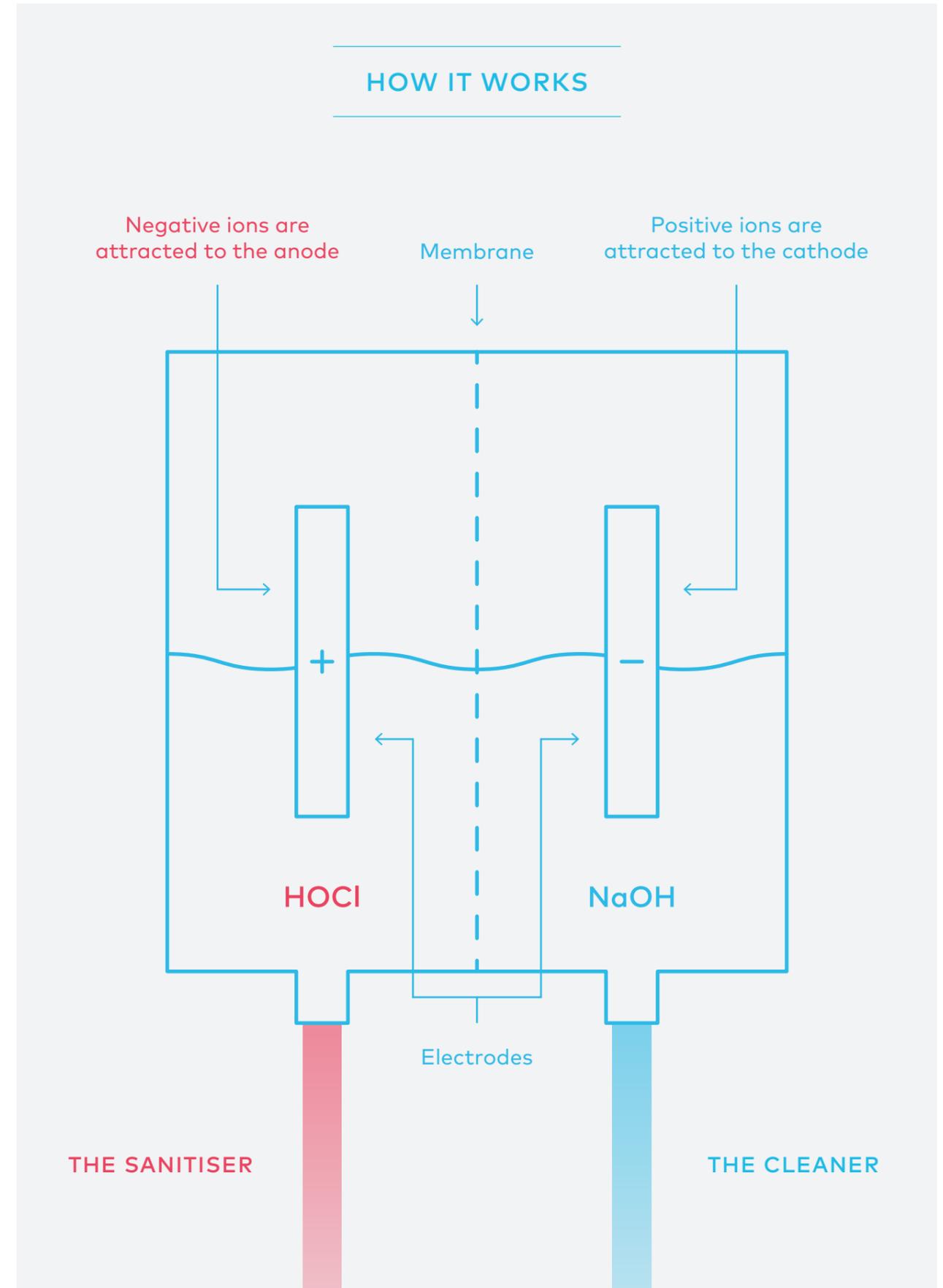
During the electrolysis process, sodium hydroxide is created from the positive charge.

This solution is a highly effective degreasing cleaner, ideal for common cleaning applications including breaking down oils, proteins and biofilms.

### THE SANITISER

From the negative charge, naturally forming hypochlorous acid is created. Unlike commercial antibacterial agents, eWater Sanitiser works through an electrochemical process.

The microbe's cellular walls are weakened and then invaded by the eWater sanitising solution which forces the microbe to burst in under 10 seconds. This means it is 80 times more powerful than household bleach, but safe enough for a child to handle.





DISPENSE  
ON / OFF  
CLEANING  
SANITIZING

# ELECTROLYSED WATER EFFICACY

## AN EFFECTIVE SOLUTION

Electrolysed Water technology has been heavily researched globally and has been accepted by both national and international authorities as an effective solution.

There are numerous independent research studies that have explored and validated the effectiveness of electrolysed water.

Electrolysed water has been proven time and again to significantly lower the presence of pathogens and bacteria such as E coli, Listeria, Salmonella and Staphylococcus. It has been shown to be more effective and faster acting than many widely used sanitising alternatives.

## KILLING BACTERIA

eWater Sanitiser contains hypochlorous acid, a weak natural acid that is found in our bodies. It has strong oxidation potential, giving it the ability to oxidize and destroy microbes as well as toxins.

It is well known that treatments with acidic electrolysed water (AEW) have many advantages for the sanitation of vegetables and fruits. There is no detrimental impact on the tissue pH, surface colour, general appearance, customer acceptance, and there is no off-odour or off-flavour.

In recent years, AEW as a 'green' process and technology has gained interest in the following fields; as a bactericide, removing pesticide residues, mycotoxins in agriculture harvest, in supermarkets, and in the food industry.

By utilising eWater instead of traditional packaged and toxic chemicals such as bleach-based sanitiser, you are not only ensuring a high standard of food safety, but you are removing toxic chemicals from contacting food altogether.

Bacteria or Virus	Time to Eliminate	Helps prevent
Escherichia coli	< 5 Sec	gastroenteritis, cystitis
Salmonella sp	< 5 Sec	gastroenteritis, typhoid
Listeria monocitogenes	< 10 Sec	meningitis, encephalitis
Streptococcus pneumoniae	< 5 Sec	pneumonia, meningitis
Streptococcus pyogenes	< 5 Sec	septicemia
Staphylococcus aureus	< 5 Sec	infections
MRSA	< 5 Sec	infections
Staphylococcus epimermidis	< 5 Sec	hospital infections
Pseudomonas aeruginosa	< 5 Sec	infections
Haemophilus influenza	< 5 Sec	respiratory infections
Bacteria Subtilis	< 30 Sec	food poisoning

Source: A Iwasawa et al, Effects of Aqua Oxidised Water on Clinical Isolates – Journal of Japanese Society of Environmental Infections

## REMOVING BIOFILM

Biofilms are a major source of food contamination in processing plants because they frequently survive sanitiser treatments during cleaning. More than 80% of the bacterial infections in the human population are associated with biofilms and approximately 60% of foodborne outbreaks are caused by biofilms.

Studies have shown that eWater eradicates biofilms formed by both Gram-negative bacteria (Vibrio parahaemolyticus) and Gram-positive bacteria (Listeria monocytogenes) and has been observed to inactivate the detached cells which are a potential source of secondary pollution.

Further studies have also demonstrated that efficacy is increased further when eWater Cleaner is used in conjunction with eWater Sanitiser. Utilising both solutions improves performance in both removing these harmful biofilms and reducing their potential to reform making it more effective than traditional bleach based sanitising.

## FOOD SAFE CERTIFIED BY HACCP

HACCP is a leading certification mark for food safe equipment, materials and services. Respected across Australia along with the wider Asia Pacific region, the HACCP certification provides a recognisable and trusted qualification for specifiers and operators alike in the food industry.



eWater Systems has received certification for both our wall mounted model and fully reticulated systems as generators of food-safe cleaning and sanitising liquids, suitable for use in food facilities and food handling operations.

Contributing characteristics:

- Well designed with 'food-safe' characteristics
- Non-toxic
- Easy to clean
- Likely to reduce the risk of any form of contamination
- Designed for a low consequence of error in use

This certificate reiterates our clients' confidence that they are using an industry leading hygiene system in their food operations.

## EFFECTIVE CLEANING

The cleaning solution is an alkaline water with a pH of 11.3 and it is natural and safe. The cleaning solution breaks down oils, proteins and harmful biofilms.

The alkaline stream is a solution of sodium hydroxide or NaOH. Sodium hydroxide is a cleaner principally known for and used for its grease cutting ability. It is a basic element in many soaps and detergents.

eWater Cleaner has been proven effective for a wide variety of cleaning applications and is a safe choice for your team with no harsh ingredients.

## ACCREDITATIONS

The following are a selection of current acceptance and accreditations for electrolysed water and eWater Systems:

- |                                |                       |
|--------------------------------|-----------------------|
| <b>International</b>           | <b>Australia</b>      |
| • Ministry of Health, Japan    | • HACCP               |
| • FDA and EPA, United States   | • AQIS                |
| • USDA Organics, United States | • Food Authority, NSW |
| • NHS, United Kingdom          | • DHS Victoria        |
| • NSF International            |                       |



## A BETTER APPROACH SYSTEM BENEFITS

### A NEW APPROACH TO HYGIENE

*As one of the cornerstone characteristics of our modern society, hygiene is of critical importance in every business and home.*

Over the past 50 years it has been dominated by industry designing, patenting and marketing synthetic chemicals for an ever-growing specialisation of applications.

This consumable driven approach has been highly effective in improving our society's hygiene standards but has come at a cost to the environment and has seen little innovation in system delivery during this time.

We believe the eWater Hygiene System provides a modern and forward thinking solution to this by removing almost all consumable waste from the process and utilising on-demand generation to improve efficiency in operations. Non-toxic and very safe, it is both good for your team and the environment.

### COMMERCIAL PAYBACK

An eWater Hygiene System provides a direct and indirect return on investment due to its associated benefits. Our customers typically realise a 2-4 year payback period on direct capital, with systems having a 10+ year product lifespan.

- eWater cleaning and sanitiser solution can be produced 80% cheaper on average than comparable commercially diluted chemical consumables.
- This operational savings supports an average capital payback period of 2-4 years – well within an expected 10+ year product lifespan.

### FOOD STANDARDS

Cleaning and sanitising fresh produce with eWater solution has been proven to extend shelf life and to be effective at removing residual pesticides.

- Reduce food spoilage
- Remove chemicals from food

### OCCUPATIONAL HEALTH AND SAFETY

WorkSafe Australia reported in 2017 that based on incident claims, the cleaning industry was more dangerous than the construction industry. Chemical related incidents in cleaning are common across all businesses and the industry is considered high risk for Occupational Contact Dermatitis.

- Fewer chemical related incidents and associated downtime
- Less heavy lifting and moving of inventory
- No PPE required

### HEALTHIER WORK ENVIRONMENTS

Businesses developing future work environments that attract the best staff are increasingly considering the healthiness of work environments.

- Contributes to WELL and Greenstar building standards
- Removes chemical residue and fragrance from food, surfaces and the air.

### EMPLOYEE ENGAGEMENT

We highly encourage where appropriate for staff members to sample and use the eWater solution.

Participation in the movement is a great way to help reduce the chemical footprint.

### BRAND, REPUTATION AND FIDUCIARY DUTY

Investors and customers are increasingly demanding that businesses act to reduce or minimise the environmental impact in their operations.

- eWater solutions are a future proof investment
- Protect and promote brand reputation
- Quantifiable sustainable impact
- Chemical Footprint Project association
- Circular economy alignment

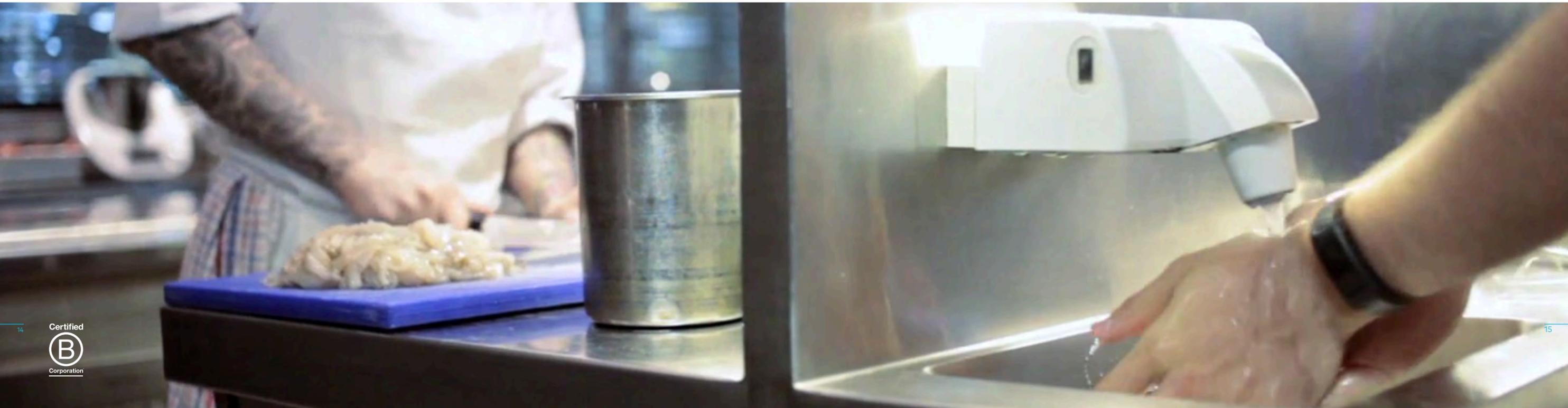
### OPERATIONAL EFFICIENCIES

As an on-demand generation system, eWater solutions don't require inventory storage, disposal or management.

In addition, the introduction of eWater products typically reduces the number of products being used to complete the same workflow.

For a current customer using eWater solutions this has resulted in 16 chemicals being reduced to three eWater solutions.

- Fewer products required for same workflow
- Less inventory to manage, store and dispose



## A SUSTAINABLE INITIATIVE SYSTEM BENEFITS

### HIGHLIGHTING THE ISSUES

#### Synthetic chemicals harm our environment

Concerns about the proliferation of synthetic chemicals gave rise to the modern environmental movement in the early 1960s. Since that time however the diversity and quantity of synthetic chemicals created, distributed, and released into ecosystems have been increasing at rates greatly surpassing those of other drivers of global environmental change.

#### Plastic waste

Most cleaning and sanitising systems are built around plastic consumables that are ordered, stored, used and then disposed of. The single use nature of these consumables (particularly plastic containers) leads to a huge volume of waste that often cannot be recycled due to the chemicals that have been stored in them.

#### Excess water use

Almost all synthetic chemicals used for cleaning and sanitising need to be rinsed off with fresh water after application to remove chemical residues on the surfaces. In conjunction with the need to dilute chemicals with water, this leads to an excessive use and pollution of water.



### BIODEGRADABLE

eWater cleaning and sanitising solutions are produced with only three ingredients – salt, water and electricity. This makes them 100% biodegradable, with no volatile, toxic or synthetic chemicals. Their natural chemical make-up makes both solutions environmentally friendly and safe.

On contact with organic compounds, both solutions start to break down and revert to their original ingredients of salt and water. This means no harmful chemicals are entering wastewater and ultimately our waterways.

### REDUCED WASTE

The eWater Hygiene System is an on-demand solution that enables an efficient cycle of producing only what is needed, when it is needed, thus removing almost all consumable products.

This means that the majority of waste such as plastics and trade waste are designed out of operations or made available for recycling or reuse.

As a naturally occurring chemical compound, all plastics used to store or apply eWater solution can be recycled.

### REDUCED WATER CONSUMPTION

Both eWater solutions leave no residue and do not need to be diluted.

This means there is no need for rinsing with water post food application and no additional water is required other than what is used to produce the solution. The net result is less water consumption.

### WATER RECYCLING COMPATIBLE

As a natural chemical solution with no contaminants, eWater is compatible with water recycling systems implemented in commercial environments.



Stokehouse Restaurant, Melbourne, Australia's first 5 star Greenstar Restaurant. eWS ROX60 Reticulated System Installed for kitchen and front of house application

## IMPROVING OUR BUILT ENVIRONMENT GREEN BUILDING

*The eWater Hygiene System provides numerous contributions for green building certifications. The three primary certifications of relevance are as follows:*

**NABERS** rates the building's environmental impact by using scientific testing and data to measure its energy efficiency, water usage, waste management and indoor environment quality.

**Green Star Performance (GSP)** also has performance-based criteria but rates a wider range of building operational data than NABERS. It also includes factors that encourage or necessitate a good outcome, such as equipment, policies and actions.

**WELL Building Standard** criteria are focused on the building design, build and supply to ensure a healthy environment for the wellbeing of its occupants. Its comprehensive criteria require evidence of materials compliance to specifications and standards, and in situ scientific testing.

### CREDIT CONTRIBUTIONS

Green cleaning credits are available within the various certification programs for buildings. Electrolysed Water can be specified within the green cleaning protocols and credits can be gained both:

#### DIRECTLY

Gained when the criteria contains requirements for cleaning products, practices, documentation or training.

#### INDIRECTLY

Gained by using cleaning equipment or practices with evidence that they reduce energy or water consumption, prevent indoor pollutants and support recycling initiatives.

*For further details about on how an eWater Hygiene System contributes to specific certifications please contact our team directly.*

## PROJECT PROFILES OUR CUSTOMERS



**Customer:** Brae Restaurant  
**Industry:** Hospitality  
**Application:** Food Safety + Cleaning  
**System:** eWS ROX10 Standalone Systems



**Customer:** Merivale Group (multiple sites)  
**Industry:** Hospitality  
**Application:** Food Safety + Cleaning  
**System:** eWS ROX10 Standalone Systems

"eWater is safer to use, easy to use, economical and it dramatically reduces the amount of contaminants we pour into the trade waste system. I can absolutely endorse the eWater system as a viable and reliable method for cleaning and sanitising in commercial kitchens."

Damien Trytell  
**Liberty Catering Melbourne Zoo**

"Its a very safe product to be using, its cheap, its cost effective and its efficient...I couldn't imagine building a restaurant without an eWater System."

Matt Stone  
**Executive Chef, Oakridge Estate**



**Customer:** ARUP  
**Industry:** Consulting  
**Application:** Commercial Cleaning  
**System:** eWS ROX10 Standalone Systems

"In my view our eWater System is an integral component of our kitchens. It allows food to be prepared from the highest quality ingredients without using chemicals and that's the way it should be. I wouldn't be without it."

Shaun Presland  
**Executive Chef, Sake Group**

"By imbedding sustainable practices such as eWater across the campus, we are creating behaviour change with todays students who are the up and coming industry leaders of tomorrow."

Wayne Chrimes  
**Program Manager, The Gordon TAFE**



**Customer:** ISS | Griffith University  
**Industry:** Education  
**Application:** Commercial Cleaning  
**System:** eWS ROX10 Standalone Systems



"Our eWater System plays an integral part in our day to day kitchen operation, it ensure our food is produced safely, cuts down on the normal costs associated with cleaning chemicals and greatly reduces our impact on the environment."

Kitchen Manger, International  
**Convention and Centre Sydney**

**Customer:** Fenn Foods  
**Industry:** Food Production + Hospitality  
**Application:** Food Safety + Cleaning  
**System:** eWS ROX10 Standalone Systems

## PROJECT PROFILES OUR CUSTOMERS



**Customer:** The Royal Children's Hospital  
**Industry:** Healthcare  
**Application:** Food Safety + Cleaning  
**System:** eWS ROX60 Reticulated System

"We're really pleased with the results so far with eWater. All 3 kitchens are running eWater with staff and students alike finding the system a lot easier and safer to use for cleaning, and sanitising all surfaces, chopping boards and vegetables".

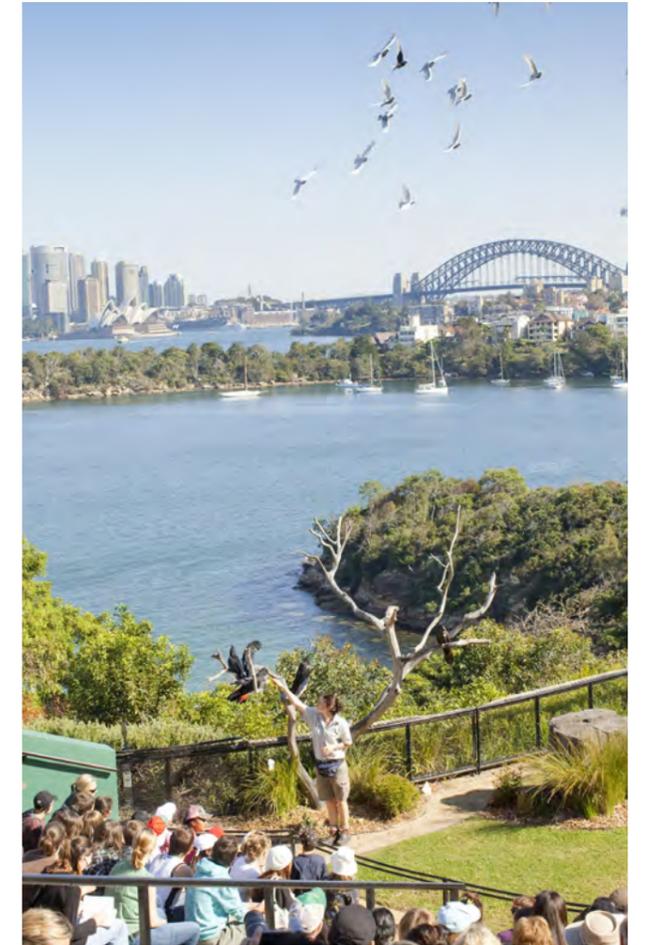
Mark Burtenshaw  
**Aging Together, Challenger TAFE**

"We'd recommend eWater to anyone interested in the highest levels of food safety. Its very effective and being reticulated through our production kitchen, its easy convenient to use. It's contributed greatly to reducing our chemical expense."

Imran Hanif  
**CPK Manager, Monash Health**



**Customer:** Vue Group (multiple sites)  
**Industry:** Hospitality  
**Application:** Food Safety + Cleaning  
**System:** eWS ROX60 Reticulated System



**Customer:** Taronga Zoo  
**Industry:** Hospitality  
**Application:** Food Safety + Cleaning + Husbandry  
**System:** eWS ROX60 Reticulated System & eWS ROX10 Standalone

"The eWater system cleans so well that it even removes oil spots without using chemicals. It also sustains the shelf life of ingredients after cleaning and sanitising in eWater, which is so important in our industry. The end result is that eWater has provided us with a significantly cleaner & healthier environment in our restaurant."

Yutaka Yamauchi  
**Satsuki, Subiaco**



**Customer:** Regis (multiple sites)  
**Industry:** Aged Care  
**Application:** Food Safety + Cleaning  
**System:** eWS ROX10 Standalone Systems

"eWater just makes sense to me. It has proven to be highly effective and does not taint the taste of food. It's not wasteful. By literally producing our cleaners and sanitisers on site, the need for packaging, transportation and production of emissions associated with chemicals is virtually eliminated."

Shannon Bennett  
**Owner, Vue De Monde Group**



**Customer:** Burger Project (multiple sites)  
**Industry:** Food Retail  
**Application:** Food Safety + Cleaning  
**System:** eWS ROX10 Standalone Systems

## PROJECT PROFILES OUR CUSTOMERS



**Customer:** 25 King Street, Lendlease  
**Industry:** Commercial  
**Application:** Commercial Cleaning  
**System:** eWS ROX10 Standalone Systems

"I can honestly say that both products are fantastic. The cleaning water is the best product I have used on windows and mirrors in my 10 years in the commercial cleaning industry. It leaves no streaks or smudges and it will save us a fortune in ongoing chemical costs"

Paul Humphrys  
**One Planet Cleaning**

"Our micro results consistently point to eWater solutions as being as effective as traditional chemicals in reducing bacterial numbers to safe levels."

Eileen Palmieri  
**Food Safety Manager, Austin Hospital**



**Customer:** Sush Sushi  
**Industry:** Hospitality  
**Application:** Food Safety + Cleaning  
**System:** eWS ROX10 Standalone Systems



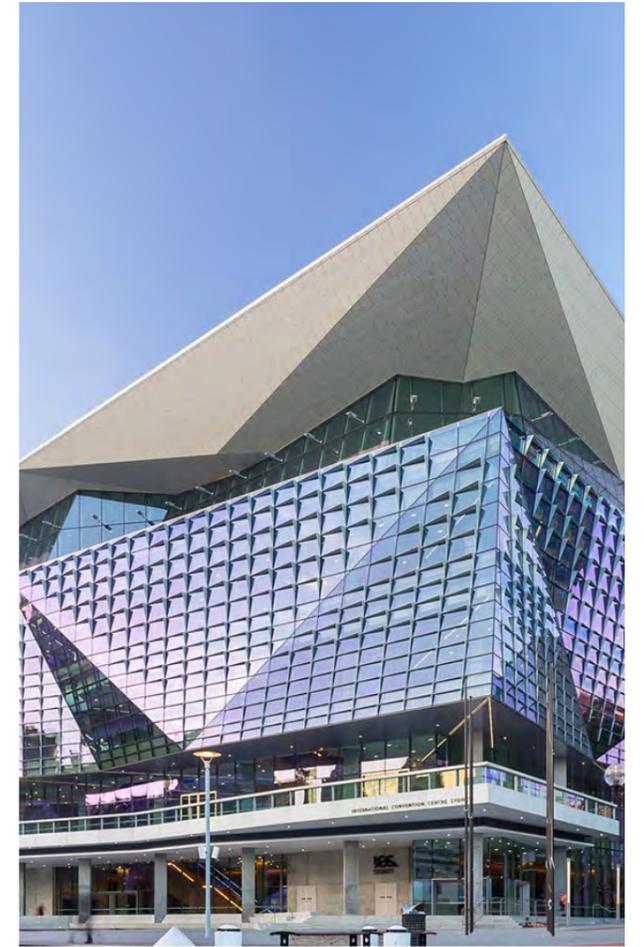
**Customer:** St. Vincent Hospital (multiple sites)  
**Industry:** Hospitality  
**Application:** Food Safety  
**System:** eWS ROX10 Standalone Systems

We started investigating electrolysed water years ago and soon realised its benefits in food safety, hygiene, environment and operating costs. The question will not be "Why did you install eWater" but "Why didn't you?"

Tim Smallwood  
**Principal, Foodservice Design Management**

"As an Approved Analyst registered by the Victorian Health Department for the microbiological testing of waters and foods with more the 40 years experience in the food industry, the eWater system is an effective finalhand wash alternative to current chemical options"

Neil Bartlett  
**Laboratory Manager, Food Laboratories**



**Customer:** International Convention Centre  
**Industry:** Events + Hospitality  
**Application:** Food Safety  
**System:** eWS ROX60 Reticulated System



**Customer:** MCG  
**Industry:** Events + Hospitality  
**Application:** Food Safety  
**System:** eWS ROX60 Reticulated System

"The eWater System fits our environmental philosophies and extensive food safety program. It safer to use than chemicals and it directly addresses the social, environmental and financial issues that face our generation."

Peter Haycroft  
**Executive Chef  
 Melbourne Convention Centre**

## GETTING STARTED CONSIDERATIONS

*Ensuring a great experience with eWater is as important to us as it will be to you. For this reason, we provide every customer with a complete support and onboarding program. This is a combination of technical and commissioning support, operator training and user material. The following are key recommendations and areas the eWater customer experience team can assist your business.*

### INTRODUCING EWATER AT STAFF INDUCTIONS

Our customer team will support your business in introducing eWater to your team. As an unfamiliar technology to some, providing clear communication regarding the decisions for choosing eWater and the benefits can provide your team with the confidence they need to make the most of the system.

### TRAINING SYSTEMS

Providing staff with practical training on how to use both the system and the solution is important to gaining confidence. We provide initial training for all new customers and further training can be organised on a regular basis as required.

### INCORPORATING EWATER INTO YOUR FOOD SAFETY PLAN (FSP)

As a HACCP certified solution, eWater is an accredited food safety technology. Integrating it into your FSP is a strongly recommended to ensure proper application and expectations across the team.

### MEASURE YOUR IMPACT

One of the powerful benefits of the eWater Hygiene System is that you can measure and report on your sustainable impact. Our team is able to guide you to create impact reports for your business.

### VISUAL INFORMATION IN WORK AREAS

As a system driven approach, using visual information and guides provide a quick and easy reminder to the team. We have a full range of visual documentation that are available for customisation and use.

### REMOVING PACKAGED CHEMICALS

Making eWater Sanitiser and Cleaner your primary hygiene solutions is important for a successful implementation. We encourage you to remove all comparable chemicals from operations to prevent use by staff. This ensures there is a clear and easy directive for the team to follow.

### CELEBRATE THE USE OF EWATER

Working with eWater means that you are participating in the circular economy and reducing your chemical footprint. We encourage sharing the collective impact your team is making by using eWater instead of packaged chemicals.





IMPLEMENTATION

## APPLICATIONS GETTING STARTED

The eWater Hygiene System is ideal for generating cleaning and sanitising solutions that can be used for a wide range of applications. For many applications existing cleaning and sanitising protocols can be used, minimising the need for operational change.

eWater particularly stands out in applications involving food preparation and processing, but equally matches traditionally packaged chemicals in housekeeping and front of house cleaning applications.

As part of our customer onboarding, we provide team training and a full kit of supporting collateral including application guides and operational reference posters.

*Please see the following page for examples of visual collateral you can expect to receive.*

**APPLICATIONS INCLUDE:**

- Cleaning fresh produce
- Cleaning and sanitising hands
- Extending the shelf life of food through the removal of spoilage organisms
- Sanitising cutting boards, knives and equipment
- Eliminating pathogens from mops, clothes and sponges
- Deodorising bins, sinks and drains
- Cleaning glass and metal surfaces with no streaks
- Cleaning floors
- Cleaning bathrooms and toilets
- Surface cleaning



Hand Washing



Work Benches



Chairs & Tables



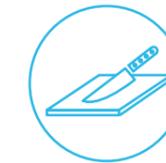
Mop Buckets



Fruit & Vegetables



Fish & Meat



Chopping Boards



Kitchen Utensils



Mincers



Can Opener



Mixing Equipment



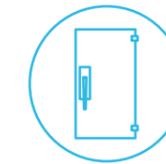
Cooking Kettles



Meat Slicers



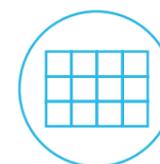
Bratt Pans



Cool Rooms



Canopies & Hoods



Floors



Food Trolleys



Fryers



Bins



Toilets



Drains & Grates

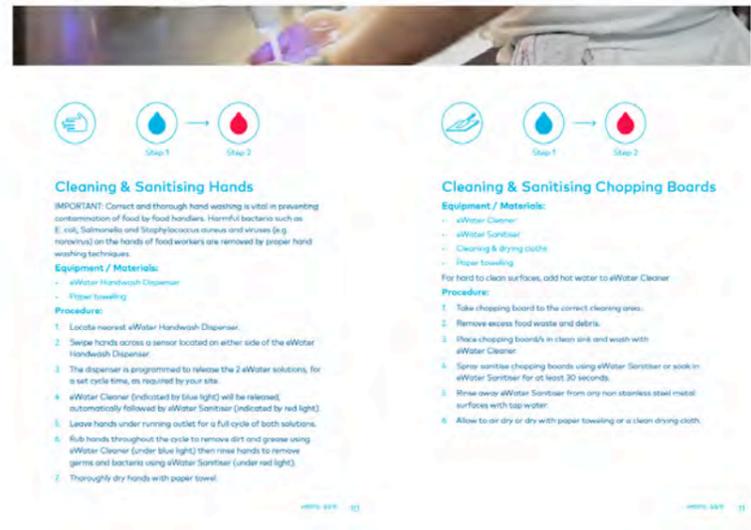
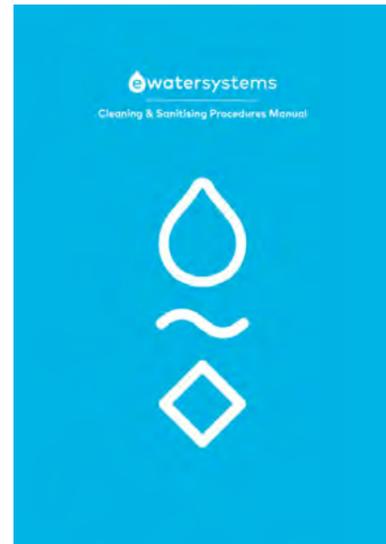


Walls

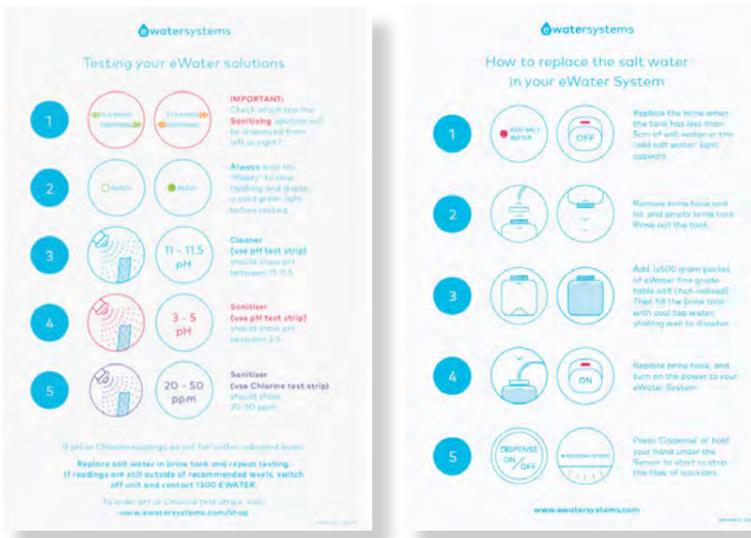


Glass & Mirrors

# VISUAL GUIDES GETTING STARTED

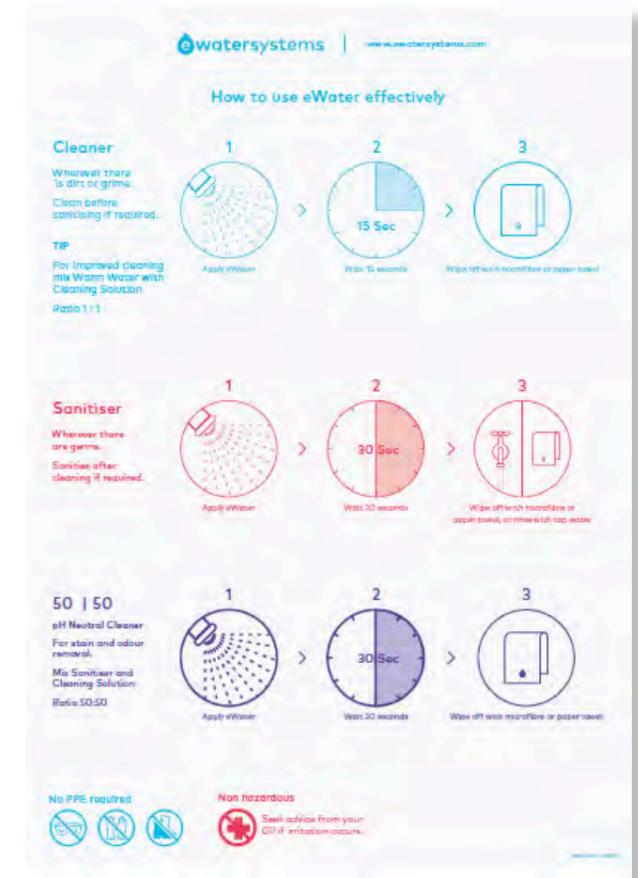


## CLEANING AND PROCEDURES MANUAL

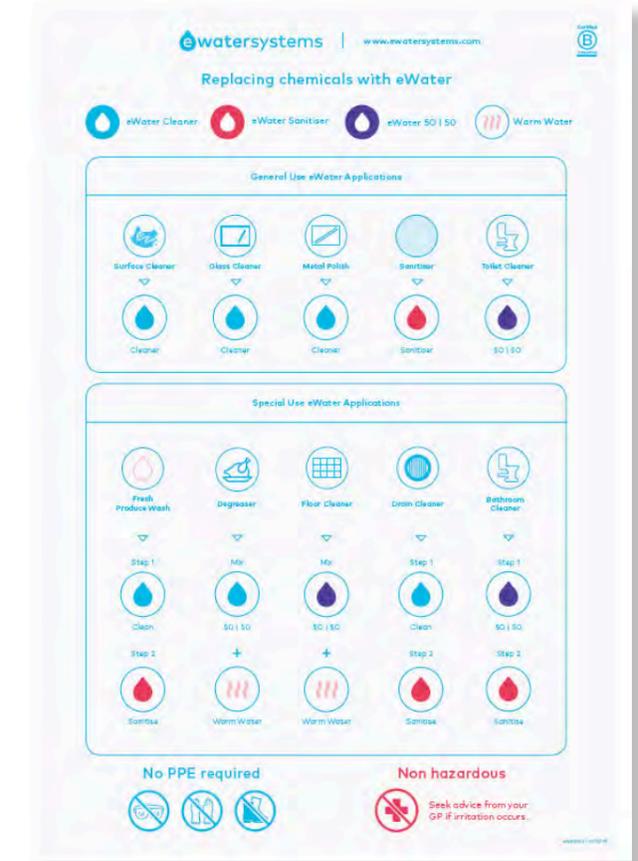


## OPERATIONAL HANDBOOK

## HOW TO USE POSTER



## APPLICATION POSTER



## TRAINING SUPPORT & SERVICES

To ensure you have the best possible start with your new eWater Hygiene System, our team will be on hand to provide team training. Ongoing training is available via our support programs and we are always available to provide support via our help desk.

eWater Systems Support Programs (eWSSP) offer a variety of training programs, including individual online training and on-site operator sessions through to "train the trainer" and engineering maintenance briefing sessions.

We are committed to supporting you and your investment over the life of your system, and want your experience with eWater to be painless, seamless, and 100% effective.

eWSSPs recognise that training for your staff is critical to achieving the full value from

your new system. As a result we provide the initial training session as a part of the Implementation phase.

Additionally all eWater Systems clients have full access to our growing suite of web based, downloadable basic training videos, troubleshooting and other resources.

### HELP DESK AND SUPPORT

There are a range of free training videos and downloadable resources for basic training and troubleshooting on our website.

Please visit [www.ewater.com](http://www.ewater.com)  
or call us on 1300 EWATER

## MAINTENANCE SUPPORT & SERVICES

The eWater Systems Support Program (eWSSP) includes trained technicians who have the expertise to maintain and service your eWater equipment.

This program ensures your system is properly maintained whilst protecting the manufacturer warranty. We are committed to supporting you and your investment over the life of your system, and

### RETICULATED SYSTEMS HEALTHCHECK

- Check pH and Chlorine Levels at base unit
- Check setting for reverse cycle, undertake regeneration if required
- Check for any errors in the system via control diagnostics
- Clean out brine tank, refill if required (salt supplied by client)
- Clean and service float switches within the brine tank
- Clean excess salt from within the unit
- Check operating hours of electrolytic unit
- Check limestone chips in the neutralizer tank, refill if required (supplied by client)
- Clean out inline filter
- Ensure correct operation of both salt pumps, check for blockages
- Drain down storage tanks using valves at the front of the unit to check that plant is producing electrolysed water correctly and at the correct pH levels
- Check unit is producing on both electrolytic cells when level drops below the first float switch
- Check that float switches within storage tanks are operating correctly
- Check tanks fill to capacity, ensure float switches work, and turn off production when tanks are full
- Check water supply to ROX plant and check for no leaks and damage to pipework
- Check function of and service water softener. Refill with salt as required (supplied by client)
- Check function of remote control unit

want your experience with eWater to be painless, seamless, and 100% effective. As part of that commitment we recommend implementing an eWSSP. This Support Program is calculated based on number of base systems, dispensers & outlets.

**For more information regarding this program, please contact our help desk or your state sales manager.**

### HANDWASH DISPENSERS HEALTHCHECK

- Check that unit starts up and shuts down correctly
- Check for drips and leaks
- Check dispense times and reset as needed
- Check that unit is locked off
- Check that sensors are working, replace if required
- Check that plastic screws and backing plate are secure
- Clean and wipe down unit if dirty
- Check isolation valves, pisco fittings and pisco pipework for leaks (repair if necessary)
- Check there are no blockages in solenoids within the body of the unit and nozzle

### FLEXIBLE OUTLETS HEALTHCHECK

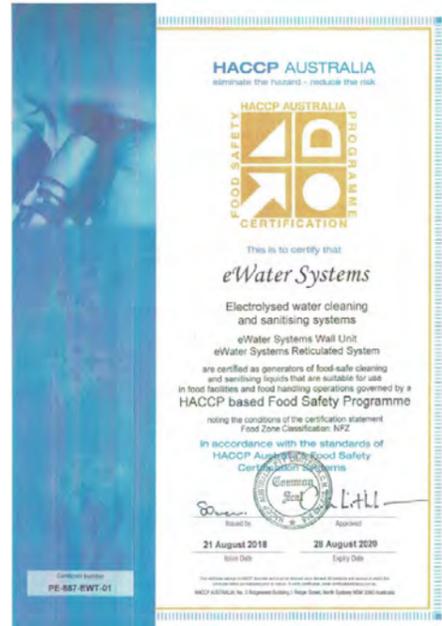
- Check for any broken flexible connections (replace if required)
- Check pH and Chlorine levels
- Check valve handles and functions, ensure correct on and off positions
- Clean flexible connections and repair where required
- Check for drips and leaks
- Check isolating valves (reapply Teflon if required)
- Check hose reel connections
- Report on condition
- Clean as required



# CERTIFICATIONS VERIFICATION

For copies of our Safety Data Sheets and HACCP certificate, please contact our help desk or speak to your sales manager.

## HACCP CERTIFICATION



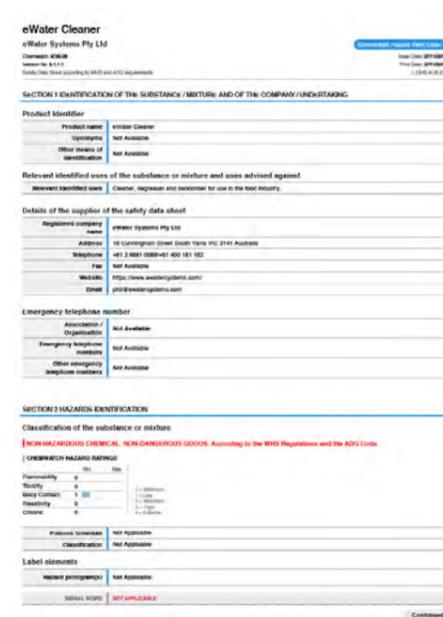
## 50|50 SAFETY DATA SHEET



## SANITISER SAFETY DATA SHEET



## CLEANER SAFETY DATA SHEET



# EWATER SYSTEMS ROX 60 DATA SHEET SPECIFICATIONS

ITEM	eWater Systems Water Electrolyser	
MODEL	Hishozaki ROX-60SA-E (EW)	
POWER SUPPLY	1 Phase 220 - 240V 50-60Hz 1.11kVA(5.1A)	
AMPERAGE	2.1/2.1A Pump Operation: 2.9/3.8A	
ELECTRIC CONSUMPTION	350W/350W Pump Operation: 620/820W	
STANDARD PERFORMANCE	FLOW RATE	Sanitising/Cleaning Water: approx. 4L/min Supply pressure 0.25MPa(2.5bar) required for 4.0-6.0L/min
	AVAILABLE CHLORINE	Sanitising Water: 10mg/kg(ppm) or more (Flow Rate: 6L/min)
	pH	Sanitising Water: Approx. 3 Cleaning Water: approx 11
REFERENCE PERFORMANCE	AVAILABLE CHLORINE	Sanitising Water: 10mg/kg(ppm) or more (Flow Rate:6L/min)
	PH	Sanitising Water: Approx.2.9-3.3, Cleaning Water: Approx.10.5-11.0 [Note] Depends on raw water quality and temperature
SETUP	TANK CAPACITY	Sanitising/Cleaning Water: Approx. 200L(Available capacity 180L)
	DISCHARGE RATE	Sanitising/Cleaning Water: Approx 25/28L/min(at outlet)
	DISCHARGE HEAD	5m
	SALT WATER TANK	Max 12kg
	WATER SOFTENER	Ion Exchange Resin Volume: 12L Max Water Flow: 250L/h
	NEUTRALIZER	Neutralise sanitizing water overflow with neutralising agent (max Capacity 12kg)
OUTSIDE DIMENSIONS	1400mm(W) x 660mm(D) x 1800(-1830)mm(H)	
FLOW RATE ADJUSTMENT SYSTEM	Automatic Adjustment by Switch Operation (Low/Med/High)	
WATER SUPPLY SYSTEM	Direct Connection to Water Main (Pressure reducing valve provided) Rc 1/2	
START/STOP	Push Button	
CONNECTIONS	Water Inlet Rc1/2, Water Outlet 20A (G3/4 Female, Sanitising/Cleannng Water) Drain Outlet 20A (G3/4 Female) x 1, 13A (G1/2 Female) x 1	
VENT	25A(G1 Female Thread) x 3	
SALT WATER USAGE CONTROL	Float Switch	
ELECTRIC CIRCUIT PROTECTION	Earth Leakage Circuit Breaker(with Overcurrent Protector), Earth Wire, Fuse(for PC Board: 5A)	
LEG	Plastic Adjustable 150-180mm	
WEIGHT	250kg (Gross 300kg)	
PACKAGE	Crate 1520(W) x 790mm(D) x 1960mm(H)	
INSTALLATION CONDITIONS	Ambient Temp: 5-35c, Water Temp: 5-30c, Relative Humidity: Max 85%(No Condensation), Water Supply Pressure: 0.15-0.75MPa(1.5-7.5bar(gauge)).	

# EWATER SYSTEMS ROX60 COMPONENTS VISUAL REFERENCE

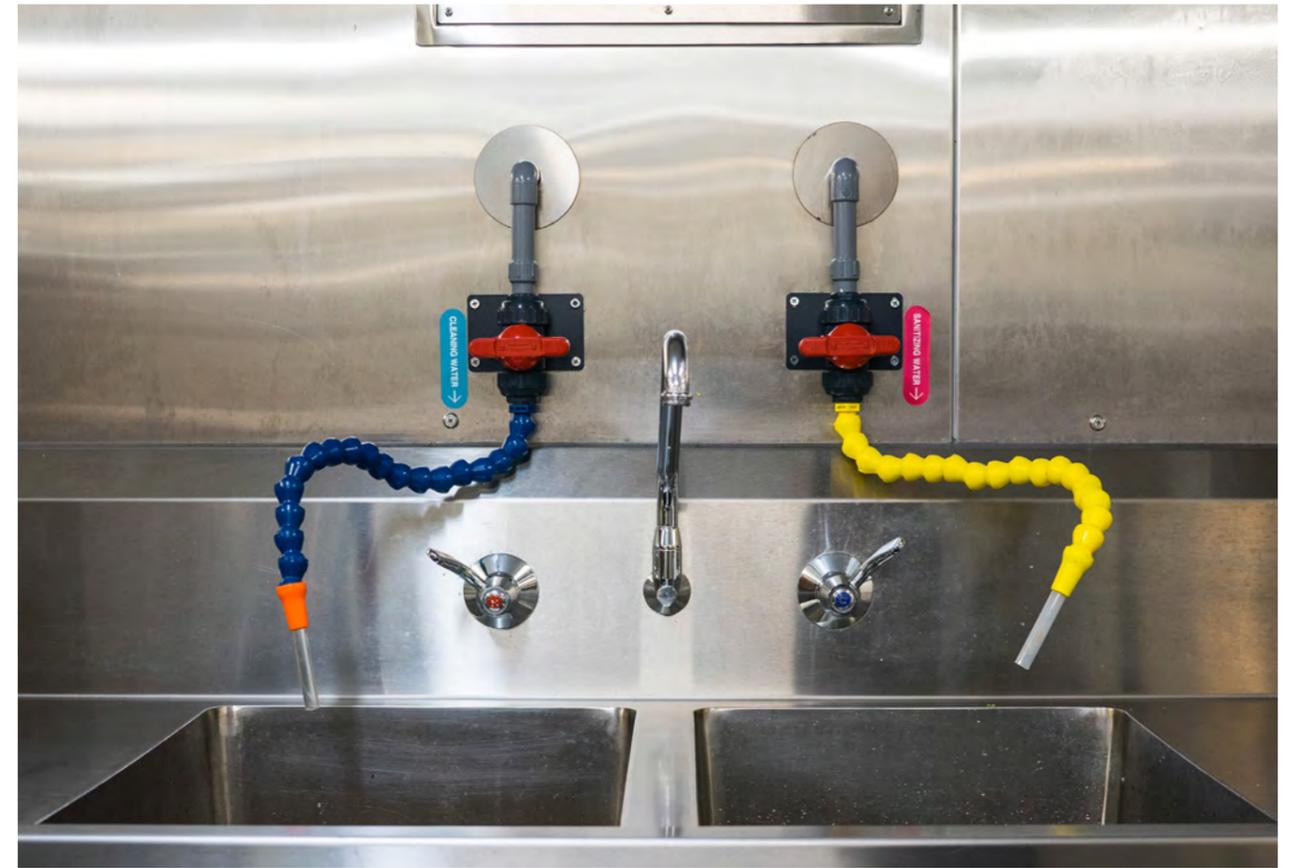
EWS ROX 60 BASE UNIT AND TANKS



REMOTE CONTROL UNIT



FLEXIBLE HOSE (AY) OUTLETS

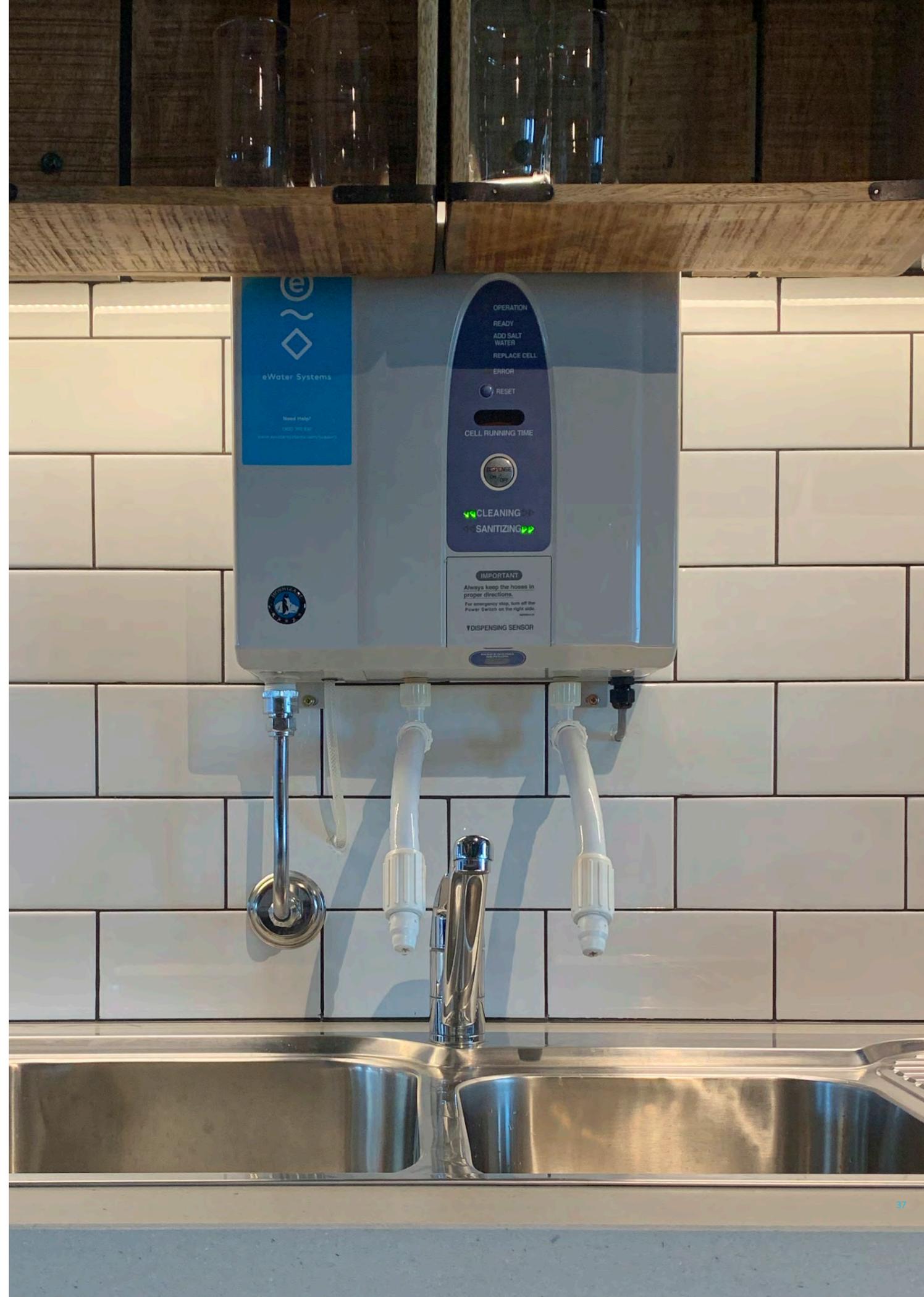


AUTO HANDWASH (VDW) DISPENSER



# EWATER SYSTEMS ROX 10 DATA SHEET SPECIFICATIONS

ITEM	eWater Systems Water Electrolyser	
MODEL	ROX-10WB-EWS	
POWER SUPPLY	1 Phase 100 - 240V 50/60Hz	
AMPERAGE	2.0A	
ELECTRIC CONSUMPTION	170W	
ELECTRIC CIRCUIT PROTECTION	Ground Fault Interrupter (with Overcurrent Protector) Grounding Wire, Fuse(for PC Board: 5A)	
STANDARD PERFORMANCE	PRODUCTION RATE	Acid/Alkaline Water: approx. 0.7-1.5L/min
	AVAILABLE CHLORINE	20ppm or more
	pH	Acid Water: Approx. 3 or less Alkaline Water: 11 or more
OUTSIDE DIMENSIONS	350mm(W) x 185mm(D) x 340mm(H)	
WEIGHT	Approx. 13kg (16kg Gross)	
PACKAGE	Carton 610mm(W) x 250mm(D) x 452mm(H)	
EXTERIOR	Galvanized Steel (Polyester Powder Paint, ABS Plastic)	
INTERIOR	Stainless Steel, Galvanized Steel (Polyester Powder Paint)	
PRODUCTION RATE ADJUSTMENT SYSTEM	Automatic Adjustment by Switch Operation (Low/Standard/High)	
WATER SUPPLY SYSTEM	Direct Connection to Water Main(Accessory pressure reducing valve required) G3/4 (G1/2) Water Supply Pressure: 0.15 - 0.75MPa(22 - 109 PSIG)	
START/STOP	Push Button Switch, Noncontact Sensor	
DISPLAY	Operation, Ready, Add Salt Water, Replace Cell, Error, Water Outlet (Acid/Alkaline)	
ACCESSORIES	Salt Water Tank (5L), Cap, Water Supply Hose, Nozzle Hose (x2), pH Tester (TB, AZY), Chlorine Tester, Measuring Cup, Gasket, Pressure Reducing Valve (22 PSIG), Operation Sheet, Screw Collar, Anchor Bolt, Wood Screw, Rubber Dropper, Shower Nozzle, Straight Nozzle, O-ring, Elbow Assy	
INSTALLATION CONDITIONS	Clean. Dust Free. Well Ventilated. Install mid-point over sink, preferably mid-point over double bowl sink	





---

[www.ewatersystems.com](http://www.ewatersystems.com)

1300 EWATER

