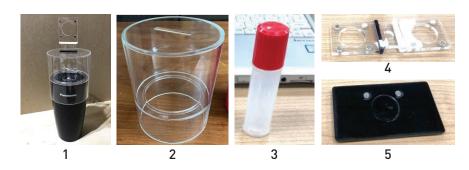


# nanoe™ X GENERATOR DEMO KIT OPERATION MANUAL

## 1. Check Materials Inside Demo Kit Box

### **Materials List**

- 1. nanoe™ X generator
- 2. Plastic cover
- 3. Bottle for chili sauce
- 4. Plate for cutting the testing paper
- 5. Plate for applying chili sauce





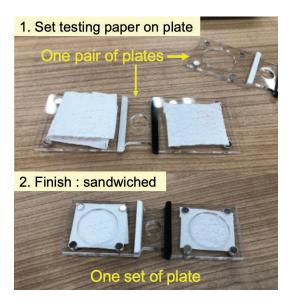
# 2. nanoe™ X Demo Preparation: Prepare Testing Paper 1

- 1. Prepare testing paper.
- 2. Cut the paper. Size of the paper should be **2 times bigger** than the size of this one.





3. nanoe™ X Demo Preparation: Prepare Testing Paper 2
Fold the paper in half.



# 4. nanoe™ X Demo Preparation: Prepare Testing Paper 1

- 1. Set testing papers on plate for deodorizing.
- 2. Sandwich the papers between the 2 plates.









5. nanoe™ X Demo Preparation: Prepare Testing Paper 2

- 1. Prepare plate for test & plate for chili sauce.
- 2. Spread chili sauce on testing paper, on both sides of the plate.





6. 2. nanoe™ X Demo Preparation: nanoe™ X Generator (1)

Connect USB cable.



# **7.** nnanoe<sup>™</sup> X Demo Preparation: Assemble

1. Insert test plate into plastic cover on the generator.

# WhisperAir Repair PURIFIED BY CONCEX

## nanoe™ X GENERATOR DEMO KIT OPERATION MANUAL

### **How To Demo**

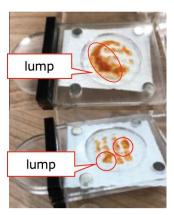
- 1. Ask the person to smell the odor of the chili sauce on the paper, located on the plate.
- 2. Insert the test plate into demo and wait 30 seconds.
- 3. Ask the person to first check the odor of the side that is *not* inserted into the generator.
- 4. Smell the side which is inserted into the plate and make sure the chili sauce odor is suppressed.

## Volume of Chili Sauce

Apply a *small* amount of chili sauce (apply gently). The demo kit does not work when the chili sauce is lumped up. Use the acrylic table when you apply chili sauce. Put two papers on the acrylic table.

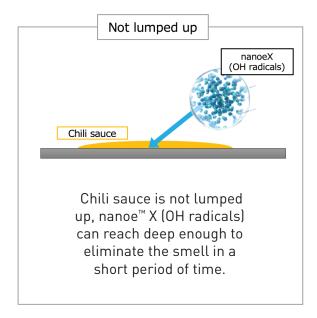


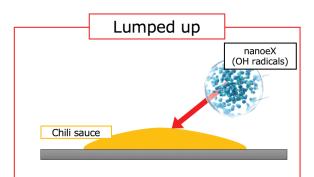




## Why Lumped Up Chili Sauce Is Bad

When the chili sauce is lumped up with a certain thickness, nanoeX (OH radicals) can not reach deep enough with a short period of time (45 seconds).





Chili sauce is lumped up, nanoe<sup>™</sup> X (OH radicals) can not reach deep enough to eliminate smell in a short period of time. => nanoe<sup>™</sup> X can reach only the surface of chili sauce, so smell does not disappear.