

# Powerful Kangen Water™

## LevelLuk Super 501

Restaurant / Commercial Grade



Chefs and restaurateurs throughout the United States are learning the secret to more flavorful dishes, healthier menus and saving money that over 30,000 dining establishments in Japan have known for decades...Kangen Water™.

Kangen Water™ is the highest quality ionized water available. It is restructured water, high in alkaline, natural anti-oxidants and micro-clustered molecules. It is a healthy, eco-friendly water that is gaining popularity in the food services industry for the variety of uses and applications it offers.



### For Beverages

Kangen Water™, pH of 8.5 – 9.5, can be served as drinking water to patrons instead of filtered, bottled or tap water. The micro-cluster property of the water allows it to absorb into the body much faster, eliminating the “full” feeling created by heavy sitting waters. This increases the appetite, allowing more food to be consumed and increasing the amount spent per diner. Kangen Water™ is also able to improve the quality of many other beverages. Kangen Water™ will make the color of brewed tea more vivid, it draws out the aroma of the tea, lessens the astringency & bitterness and enriches & enhances the flavor. When brewing coffee, less coffee grounds can be used, while still maintaining the same rich flavor and strength, saving the restaurant money. Mixing Kangen Water™ with concentrated fruit juices reduces the natural acidity, extends the shelf life, increases the natural anti-oxidant properties of the juice and maximizes the full flavor of the fruit. In alcoholic beverages Kangen Water™, either added directly or used as ice, imparts a mellow and delicious taste. It also prevents many of the harsh negative physical reactions associated with drinking alcohol, by neutralizing the acid inherent in most alcoholic beverages. In Japan, Kangen Water™ is known as the “cure for the hangover”.



### For Food Preparation

Washing fresh fruits and vegetables with Strong Kangen Water™, with a pH of 11.5, will remove oil based pesticides and herbicides that regular tap water cannot remove. It eliminates the need for expensive “fruit & vegetable wash” solutions and it also eliminates the absorption of chlorine into the fruits and vegetables during the normal tap water cleaning process. The removal of these oil based pesticides improves the flavor of the fruits and vegetables and increases the shelf life, reducing waste caused by spoilage. Rice can also be washed in the 11.5 pH water, removing pesticides and dirt. Fresh fruits and vegetables can also be sterilized in Strong Acidic Water, with a pH of 2.5, which will kill most food borne bacteria, including staphylococcus, salmonella and E-coli.



### For Cooking

Using Kangen Water™, pH of 8.5 – 9.5, for cooking allows you to minimize cooking time and maximize flavor. This is because of the smaller molecular structure size of the water, its permeability and its ability to transfer convection heat. Kangen Water™ will boil in half the time compared to regular water, allowing food to be fully cooked in minimal time, which also reduces utility expenses. Steamed rice cooks up light and fluffy, and in a fraction of the normal cooking time. Steeping, boiling or steaming with Kangen Water™ allows green vegetables to retain the chlorophyll, keeping their color vivid, minimizing harshness, maximizing flavor and making them easier to digest. Soups and sauces are enhanced as the flavor of the stock is drawn out, even when little seasoning is used. The dissolving property of Kangen Water™ draws out the natural flavor of the ingredients. Soaking red meat for 20 – 30 minutes will draw out excess blood, reducing foul or strong odor. Using Kangen Water™ to cook fish will reduce odor and will keep the fish moist and flaky. Acidic water, with a pH of 5.5, is used to boil pasta to an “al dente” consistency. The pasta will maintain a sheen and will not stick together. Acidic water is also used for washing and preparing fruits and vegetables containing anthocyanins. The vibrant color of various fruits and vegetables, such as cherries, plums, grapes, strawberries, red cabbage, eggplant, asparagus, etc. will not change when washed and prepared with this water.

World renowned Vietnamese restaurant Ana Mandara in San Francisco, owned by actors Don Johnson and Cheech Marin and Managing Partner / Executive Chef Khai Duong, use Kangen Water™ in their kitchen to create the 5-star dishes that made them famous.

Chef Khai also uses Kangen Water™ in all of his new Pot de Pho Organic Vietnamese Noodle Houses. He uses the power of Kangen Water™ to prepare ingredients, cook his delicious Pho soups and to safely clean and sterilize his entire kitchen. Looks like the secret is out!

The power of Kangen preserves  
your body and the environment!

**LevelLuk Super 501**  
Continuous Ionized Electrolysis Water Generator

Eco-friendly daily water

**Change your Water...  
Change your Body...**

