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Water restructuring device: Bottle top application note

Below is an image of a **Phi'ON** patented, bottle top, water restructuring device for use with screw top bottles. This device is fitted (encased) with 10mm neodymium magnets, and designed using sacred geometry principles to create a **permanent negative charge** in the liquid.



Apollo bottle top device is a Magnetic Water Vortexer with two bottles supplied in chrome or 24 caret gold plated. The device is traded under **Phi'ON**.

See www.meawater.com.au and www.phion.com.au

for technical and scientific papers on restructured water and its benefits for microbes, soil, plants,

This device is most suitable for in-door use for restructuring drinking water (particularly urban or chemically treated water), wine, juices, milk and other liquids that are predominately water. This device may not always remove the smell and taste of chlorine from urban water. Some urban waters have high levels of chlorine and other contaminants.

Directions for bottle use and water storage

The image on page 2 is the type of glass bottle that is required for use with the bottle top device. The bottle neck has a gradual gradient, and this is critical to forming a perfect vortex. By contrast, the typical wine bottle neck with its long narrow neck is unsuitable to form a suitable vortex, and can constrict the flow of liquids through the device. While this form of neck on a wine bottle may be fine for pouring wine, it is not a good design for forming a good vortex of water that is critical in water restructuring. **Avoid placing this magnetic device near credit cards, pacemakers, etc.**

Below is the style of glass bottle provided with the bottle top device. Also, the normal 1L, plastic soft drink bottle is also suitable for use with this device, and may be best used when travelling overseas due to its light weight.



Any water that has been restructured with a MEA device is best stored in an appropriate container for dispensing. Above (right) is an image of a 43-litre ceramic water storage unit that is very suitable for water storage and dispensing through a tap. This ceramic egg shape is ideal for retaining water energy. The unit is available from <http://www.livingwaterflowforms.com/amphora.htm>, along with a 14-litre unit. There are alternative units for water storage that include 15-20 litre ceramic containers with a tap, and can cost less.

It is always best to allow any liquid restructured by the bottle top to stand (breathe) for at least 5 minutes to allow any gases to escape (particularly wine that will improve from 15-60 minutes of breathing). Some urban waters may require up to 2 days in a storage container to release the chlorine as a gas.

Directions for use

1. Decanter the liquid into one of the bottles and fill it until it is about 7cm from the top of the bottle. Use about 750 mL and do not overfill the bottle because you need an air gap to create the vortex. Use a small funnel to pour in the liquid to avoid spillage
2. Attach the magnetic device to the top of the filled bottle. Just tighten until it grabs and apply gentle pressure to secure. Over-tightening can snap the top off the bottle. This task will work best with a *light touch*
3. Hold the base of the filled bottle, and with the bottle upright, screw the other bottle onto the other end of the magnetic device. Again, do not over-tighten
4. Reverse the bottles so that the full bottle is at the top and empty bottle at the bottom, then start the next task immediately or simultaneously
5. Grasp the bottom bottle tightly and hold stationary, then instantaneously and vigorously swing the top bottle in an anti-clockwise manner (left-hand spin), wide circle for about 3 turns and then watch to see a vortex form as the liquid in the top bottle swirls into the bottom bottle
6. This process can be repeated up to 4 times to enhance the effect
7. Decanter the liquid into your bottle of choice (eg. wine back into a wine bottle). Use a small funnel if necessary

8. Enjoy the difference in the liquid quality and effects. In the case of wine, it may be best to let the treated wine breathe for about 10-15 minutes (ie. decanter to a carafe), as experience shows that the effects on wine balance, aromas, flavours, viscosity, etc. are significantly improved.

Also, once the liquids are treated with the magnetic device, the liquids will store at a high quality for a much longer time (eg. wine in a carafe or returned to the bottle, and particularly with raw milk where it extends storage time and eliminates pathogenic microbes, eg. E. coli); compared with untreated liquids.

Other uses

The 4 images below demonstrate ways to use the bottle top device. Starting with the images from the left:

1. The device is an excellent way to improve wine quality. Firstly, vortex the wine as described above and then decanter the wine into a wine carafe, ideally 30-60 minutes before drinking. The wine will **never** oxidise and turn to vinegar once it is restructured, regardless of how long it is kept in an open carafe (exposed to the air).
2. The device is great for travelling. Just take the bottle top device only if the bottles are a weight issue in a travel bag. Then, select another bottle at the end of your destination with the appropriate screw top and shape to create the vortex action (as in the images below) The example image (second from the left) is an *Evian* spring water bottle, and in this case, is being used to restructure the bottled spring water with a permanent negative charge.
3. The device can be used to restructure raw milk (or processed milk) to eliminate pathogenic microbes and increase milk storage time and taste.
4. The device can be placed under a tap and will produce a permanent negative charge in the water of about -150mV. However, when the bottles are used and vortexed 4 times the permanent negative can be sustained at -350mV.



Extensive testing with various wine varieties has produced significant results that include:

- Greater balance in wine structure

- Increased intensity of flavours and aroma
- Less tannin and sharpness (acidity) taste
- Potentially enhances the beneficial aspects of polyphenols
- The wine **never** oxidises or changes to vinegar when stored in a wine carafe, and open to the air.

This device will potentially improve the quality of water in all liquids and potentate the uptake of nutrients and minerals in liquids. For example, trials with raw milk have produced the following results:

- Pathogenic microbes (eg. E. coli) are eliminated (ie. perfect pasteurisation) without losing essential enzymes.
- The oils do not separate from the fats in the cream (ie. perfect homogenisation)
- Storage time in refrigeration is increased by nearly 2-fold.

Restructured water from the bottle top device has also been demonstrated to increase flavours in black and green teas, herbal teas, coffee, and where it is used in preservatives, fermentations, and slow cooking of meats and vegetables.

Cleaning the device

The device and bottles can be cleaned after each use by simply cleaning in warm to hot water. There may be a time when the inner rubber washers need to be removed to clean under them. The steps in this cleaning are:

1. Remove the two (2) inner, white washers with a pointed instrument, however, experience is that this cleaning may be every few years or so, depending on the type of liquids processed through the device, eg. in the case of regular processing of milk or red wine
2. Immerse the device and washers in lemon juice or white vinegar
3. Clean out any organic residue with a tooth brush or similar brush
4. Rinse the device and washer thoroughly in clean water
5. Replace the washers by folding the washer into a U shape and place it on one end below the bottom screw area. Then use a round-end knife to press the washer into place. The washer should move very slightly from side to side if it is in position below the screw area.

Travelling with the device overseas

If the device is posted overseas or you are travelling overseas, it is best to pack the bottle top device with an outer layer of aluminium foil and store the device in your main luggage bag, and not in your take-on luggage. This foil packaging may help to contain the magnetic energy within the package, albeit experience shows that there has never been an issue, if the foil is not used, and storage is in the centre of the main luggage bag.

For information

Contact Phi on office staff on 61-2-48428182 or visit either www.meawater.com.au or www.phion.com.au for information papers on the MEA water devices. All MEA water restructuring devices have been invented and patented by Phi on's research company, Resonate Research Pty Ltd.