UMH PLANT

WATER IN SPRING WATER QUALITY.

With UMH Plant, UMH provides a high quality device specifically for growing plants, which allows you to energize all the water for your business. The device is made of brass and is equipped with a special gemstone composition. Additionally, inside the device there is a hyperbolic flow cycle and hand-

made borosilicate glass vials for a highly stable energy field that is specifically geared to the plant area. With this built-in device, you support your plants with highly structured water in spring water quality.

RANGE OF USE

- Farms
- Gardening

WARRANTY

- 5-year warranty on function and device technology
- 5-month money-back guarantee for unsatisfactory effectiveness

ADAVANTAGES

- Stronger defense against pests
- Better hydration of plant cells
- Transfer of anabolic energy through watering
- Protection for pipes and irrigation systems
- Improved profitability
- No electricity, no chemicals, no magnets
- Maintenance-free



»All life springs from the water.

Water is therefore the true source of life.«

Viktor Schauberger















An irrigation experiment with tomatoes in a glasshouse using energized water. Test period of 4 months.

On average, all varieties showed the irrigation variant with energized water as an additional yield of 13.4%, with an increased unit weight of 3.6 g per plant and 3.03 more pieces were harvested.

> Agricultural College Eisenstadt, 1997

Biophoton measurement from two cultivated cucumber samples given different water for 8 weeks.

Probe:

A: BieKom-cucumber grown with vitalized UMH water.

B: Verhoeven-cucumber, grown with normal tap water.

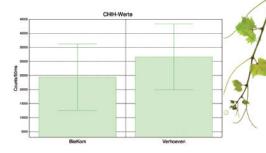
Principle:

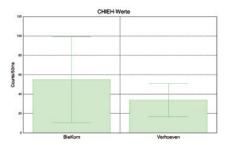
The measurements are based on the claim made by Erwin Schrödinger on the notion that the quality of food is not merely based on the content or the material composition based or caloric properties, but on the ability of the food to organize the consumer.

This "negentropic" function of the food is associated with the light memory capability. Consequently, when food is left in its natural state, we can then see its qualities.

Biophotonics uses this relationship by measuring the "delayed luminescence", the persistence of food after a defined exposure. The process is patented in Europe (EP 0430 150 B1).

Measurement results





According to our method the BieKomcucumber demonstrated a significantly higher quality than the Verhoeven-cucumbers. The lower CHIH values and the higher CHIEH values indicate a higher level of order.

BIOPHOTONIC

Dr. Fritz-Albert Popp, 2006



SPECIFICATIONS

	1/2"	3/4"	1"	5/4"	6/4"	2"
Built-in length* in mm:	175	210	230	250	340	380
Length in mm:	104,7	140,7	140,7	142	217	215
ø in mm:	79	79	79	79	79	123
Water flow I/min:	25	50	90	120	160	300
Weight in kg:	2,1	3,4	3,5	3,3	5,5	13,1

* with fittings