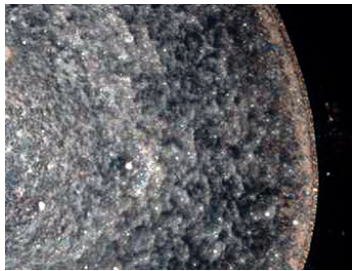
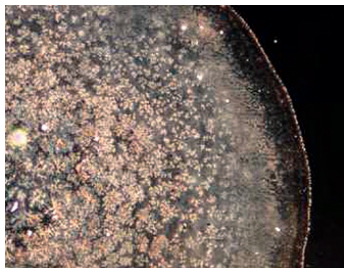


Improvement of edible, cosmetic and medical oils



Organic olive oil, not treated.
Impression: neutral (dull)



Organic olive oil after rhythmic
treatment with 36 rotations
in 30 seconds.

Edible oils play a key role in nutrition, but oils are also used in the field of massage, cosmetics and therapy. They are often the carriers of various aromatic or medical herbs and thus the intermediaries of active ingredients, may it be basil in a salad sauce, arnica in massage oil* or lavender in a medical oil.

If the oil is of inferior quality or impaired by the manufacturing process, the transport and the storage, the taste and effectiveness of the oil can be significantly increased by the rhythmizing process. In the case of olive oil the scent is multiplied and much more delicious.

The **RHYTHMIXX®** is also the ideal device to mix scent essences into cosmetic and medical oils. By rhythmizing the healing impact of medical plants can be maximized.

In order to understand this effect of rhythmized oils visually, we have treated an organic oil (olive) in the mid-price segment.
(Please see illustrations on the left).

It is amazing to see that after 30 seconds of treatment with the **RHYTHMIXX®** the entire liquid is permeated with animating structures. The dull state, in which there is only an activity in the center of the image, is obviously broken. Take basil, arnica, lavender or other essences, by rhythmizing the power of the herbs can again have its full effect in edible, cosmetic and medical oils.

► Please see the testimonial of the massage therapist Dinu Manoliu in the Kuboid-Factsheet "Dynamic movement meets dynamic touch".

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RHYTHMIXX®

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