

# Converter Use

## What do I need to know?

Attach the food converter to the fridge, bread cabinet, food cabinet, wine cellar or under the vinegar and oil bottles and let it act for at least 8 hours. Use the food converter permanently.

## How long does the converter work?

Its effectiveness lasts for at least 30 years.

## i-like meta-converters are:

100% Swiss Engineering  
100% Swiss Made

## Effects of the food converter:

More vitality (Qi) and a significantly improved taste. In addition, the food converter can help to keep away vermin attracted by rotting or decay (vinegar flies, moths).



# Use of the food converter

The food converter from i-like is suitable for everything you consume. It is used wherever food is stored:

- **in the fridge**
- **under the fruit bowl**
- **in the bread basket**
- **in the food cupboard**
- **under the wine bottle**
- **under vinegar and oil bottles**
- **with the spices**
- **in the pantry**
- **in the lunch box**
- **under the coffee beans**
- **and many other places**

Benefit from other bioresonance products, such as Meta-Converters, sinus Body, Bamboo-Vitalplasters, CurSun+, Vitaldrink, F.X.-Balance products, bioresonance cosmetics and many other valuable helpers in everyday life!

**i+like**™  
Metaphysik  SWISS MADE



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My consultant:



**food converter**  
**for vitalising**  
**food**

**i+like**™  
Metaphysik

# Food or nutrition

Food should contain LIFE. In naturopathy, life means a balance between the yin and the yang.

Unfortunately, nowadays food is often robbed of its essence and vitality. Due to diverse processing methods which involve the use of chemical sprays, radiation, preservation, cooking and more, our food loses its naturalness and life energy.

With the food converter you can vitalise food, activate its water molecules in the food and compensate the negative information from fungicides, antibacterial, anti-parasitic and other “anti” agents. Thus, food becomes more vital and bioactive.

Anything that preserves food or gives it a nicer colour or a more intense taste, or otherwise changes it, so that the consumer will be more tempted to buy it, has a negative impact on the information of the food.

You can compensate for this negative energy with the i-like food converter!

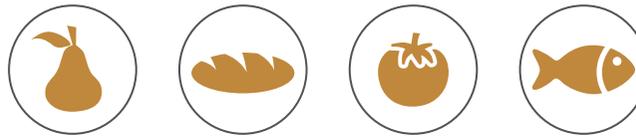


# Experts are excited - & wonder: “Is that possible?”

Star chefs report that, thanks to vitalisation with the food converter, meat is more tender and keeps fresh much longer.

Vinegar and oil experts report that with the help of the food converter, a 2-star balsamic vinegar gains the quality of a 5-star balsamic vinegar within just a few minutes.

UHT milk, which hardly has any “life” left in it, is revitalised when activated with the converter for 24 hours. The result is that the milk in an open carton ferments to cottage cheese after two days, which is the natural behaviour of fresh milk, as opposed to UHT milk which, without a food converter, only goes sour, but always remains liquid.



**Conclusion: the test results are astonishing**

The experience of charging wine or balsamic vinegar with the converter and detecting it in the double-blind test is unique!

Everyone can recognise the difference and will be instantly thrilled! Try it out!

**Conclusion:** Vitalise your food and make it nourishing. With the food converter from i-like, food gains vitality and tastes great!

The i-like food converter is scientifically supported by the health campus of St. Elisabeth University and other institutions.



## Good to know!

The food converter is suitable for everything you consume, such as food, supplements, fruit juices, wine and more. The converter can be glued directly onto the inside of the refrigerator or onto the shelf or other containers. You can also leave the converter in its packaging and place it within a radius of max. 30 cm from the food. The converter must not be bent, cut off or otherwise deformed. The converter is not waterproof (but is splashproof).

Food is vitalised and optimised with the food converter.



For more information, please go to [www.i-like.net](http://www.i-like.net)

