

BR-D140 OZONE DISINFECTION DEVICE



The device is a highly efficient machine for ozone disinfection of vegetables and fruits. It has a food-safe structure with its toxin-free and weldless chamber design made of stainless steel. It effectively eliminates harmful microorganisms and chemicals using ozonated water. It offers digital display, programmable washing times and disinfection options in 5 different modes. It is user-friendly thanks to automatic level sensors and audible warning system.

Ozone disinfection is used to kill viruses, bacteria and other pathogens in vegetables and fruits and reduces the microbial load by 99% while also extending the shelf life. Additionally, this system provides safer and healthier disinfection since it does not produce chlorinated substances.



General Information

- Model: BR-D140
- Place of Production: Türkiye (TR)
- Production Reference Number: TRM-24-2232/01
- Production Standards:
 - EN ISO 12100:2010
 - EN 60204-1:2018
 - FDA Standard No: 21 CFR 173.368
 - EU Standard No: 852/2004
- Technical Document Approval: TRM-21-2232/01
- Chamber Type: Press press
- Construction: 304 grade stainless steel
- Product Weight: 77 kg
- Dimensions (LxWxH): 1400 x 700 x 850/910 mm
- Chamber Dimension: 1280x 510 x 400 mm
- Hopper Capacity: 260 Lt.
- Sound Level: 45-65 dB
- Control Screen: Digital display
- Audio Alert: Standard
- Chamber Internal Design: Specially curved, seamless and one-piece combination
- Disinfection Level: 5 different modes
- Disinfection Timer: Programmable
- Disinfection Termination: Automatic sound warning system
- Construction Type: With Cabinet
- Water Temperature: 24°C water temperature is recommended.
- Water pH Value: 6-8
- Water Ozone Concentration: 0.5 - 2 mg/L (ppm)
- Air Ozone Concentration: 0 - 0.2 ppm
- Filter System: Perforated stainless steel base filters

Disinfection Times and Capacities

- Low Polluting Vegetables and Fruits / 10 -12 Min Disinfection Time / 450-500 kg/hour capacity
Apple, Lemon, Orange, Beans, Tomato, Cucumber, Brussels Sprouts
- Medium Polluting Vegetables and Fruits / 12-20 Min Disinfection Time / 300-350 kg/hour capacity
Leek, Onion, Garlic, Corn, Plum, Grapes, Apricot
- Highly Polluting Vegetables and Fruits / 20-25 Min Disinfection Time / 200-280 kg/hour capacity
Potato, Beetroot, Radish, Lettuce, Jerusalem artichoke, Celery, Strawberry

Plumbing Information

- Water Inlet: 3/4 inch
- Water Output: Q50
- City Water Pressure: 2-5 Bar
- Chamber Filling Time: 10 minutes
- Water Drainage System: 2 different drain systems (Optional drain pump)
- Water Level Sensor: Standard
- Water Conversion System: Checkvalve (backflow preventer)
- Electrical Voltage: 220V, 50Hz
- Power: 550W
- Electrical Installation Height: 50 mm
- Protection: Switch with overload protection