



BORASCO

Advanced Ecological Systems



PRESSURE WASH TUB DIGITAL CONTROLLED



INTRODUCTION AND USER'S GUIDE

1- DESCRIPTION

With a pre-washing machine, it is possible to clean fruits and vegetables without touching them by hand. This device prevents products that need to be cleaned in businesses from being damaged by high-pressure water, saves water, gently removes residues by blowing air into the water, and most importantly, saves time.

2- RESPONSIBILITIES

Product Owner's Responsibilities: The product owner is responsible for the implementation of the safety rules specified in this user manual, whether by applying them or delegating their implementation, and for the risks that may arise from non-compliance. Additionally, they are responsible for the periodic maintenance of the product.

Manufacturer's Responsibilities: The manufacturer is responsible for the risks arising from manufacturing and assembly errors, provided that all elements specified in this user manual are complied with.

3- SAFETY AND USAGE INSTRUCTIONS

As with other electrical appliances, please take precautions against fire, electric shock, and injury by following the written information below.

1. Please read this user manual carefully before using the device.
2. Always plug your device into an earthed socket with 220-240V (50-60 Hz) power supply.
3. The device cable should not be damaged. Therefore, do not place it near devices that generate heat (such as a radiator, etc.).
4. Do not allow water or any other liquid to enter the device to avoid electrical hazards.
5. When electrical appliances are used in areas where disabled, elderly, or children are present, there must always be a parent present to supervise the environment. Children must not be allowed to play with the device.
6. Always unplug your device when moving, cleaning, or not in use. Make sure to pull the plug directly out of the socket.
7. Do not interfere with the device with any tools as there is high voltage inside.
8. If the device cable is damaged, the device does not function properly, or the device has fallen and been damaged for any reason, do not operate the device. Call the manufacturer, seller, or authorized service center for repair and maintenance.
9. To avoid fire, electric shock, and injury, do not use your device in ways that are not recommended by the manufacturer. Always comply with the rules specified in this user manual.
10. The warranty conditions provided are only valid for use with the timer and not for continuous use as the device is not designed for that purpose.
11. Do not cover the device while it is working.
12. Keep your device away from surfaces that emit heat and open flames.
13. Do not insert any objects into the device, attempt to repair it, and always call the authorized service center.
14. Do not use or adapt any other device that will interfere with the components, operating speed, and duration of your device.
15. Do not place anything on your device.
16. Do not remove the safety tape or open your device.

4- SAFETY AND USAGE INSTRUCTIONS FOR THE DEVICE

1. Always unplug the device before performing any repairs, maintenance, or cleaning.
2. DO NOT use the device in very hot (above 40 degrees), humid, or oily environments. The device's performance decreases and its lifespan decreases in such environments. In addition, damage beyond the warranty may occur in environments below 4 degrees due to freezing.
3. Never drop, tip over, or hit the unit. Do not block the ozone outlet and air intake vents to ensure the airflow inside the device is not affected.
4. There are high voltage components inside the device. It should never be opened by anyone other than authorized service personnel.



This device should not be tampered with by unauthorized individuals.



It operates with high voltage.

5- OPERATION



- Press button A to turn on the device.
- Press button B to start water filling.
- When the sensor detects a full tank, filling will stop automatically.
- Use X1-X2 to set the washing time.
- Press and hold button C to activate the pressure system.
- Use D1-D2 to adjust the pressure level (recommended to use level 1).
- The program is completed after receiving a warning signal.

Optional Buttons:

- Press button O to activate the Drainage Pump.
- Press button G for optional functions.

6- ABOUT THE DEVICE

6.1 Operating Principles

The high-pressure washing tank for fruits and vegetables moves water to separate agricultural residues from the product.

7- TECHNICAL SPECIFICATIONS

PRESSURE WASHING TANK - BOTTOM SHELF

Model	BRT-120-Y	BRT-140-Y	BRT-180-Y	BRT-140 combi	BRT-160 combi
Model Type	Bottom Shelf	Bottom Shelf	Bottom Shelf	Bottom Shelf	Bottom Shelf
Screen	Touch Control	Touch Control	Touch Control	Touch Control	Touch Control
Number of Levels	5	5	5	5	5
Outer Case	Stainless	Stainless	Stainless	Stainless	Stainless
Voltage	220V - 50 Hz	220V - 50 Hz	220V - 50 Hz	220V - 50 Hz	220V - 50 Hz
Power	600Watt	600Watt	600Watt	600Watt	600Watt
Dimension (mm)	1200x700x850	1400x700x850	1800x700x850	1400x700x850	1600x700x850
Capacity	150LT	200LT	250LT	2x75LT	2x140LT

PRESSURE WASH TUB - WITH CABINET

Model	BRD-070-Y	BRD-120-Y	BRD-140-Y	BRD-180-Y
Model Type	With Cabinet	With Cabinet	With Cabinet	With Cabinet
Screen	Touch Control	Touch Control	Touch Control	Touch Control
Number of Levels	5	5	5	5
Outer Case	Stainless	Stainless	Stainless	Stainless
Voltage	220V - 50 Hz	220V - 50 Hz	220V - 50 Hz	220V - 50 Hz
Power	600Watt	600Watt	600Watt	600Watt
Dimension (mm)	700x700x850	1200x700x850	1400x700x850	1800x700x850
Capacity	75LT	150LT	200LT	250LT

8- APPLICATION INFORMATION

1st Level: Soft-shelled seafood

2nd Level: Green leafy vegetables

3rd Level: Hard fruits

4th Level: Hard-shelled seafood

5th Level: Large vegetables

150-liter capacity: 36 kg/batch, 10 min (recommended washing time)

200-liter capacity: 48 kg/batch, 10 min (recommended washing time)

250-liter capacity: 60 kg/batch, 10 min (recommended washing time)

The washing time may vary depending on the level of dirtiness of the product.

9- USAGE AREAS

- In commercial kitchens,
- In restaurants,
- In cafes,
- In catering companies,
- In hotel kitchens,
- In hospital kitchens,
- In factory kitchens.

10- DEVICE MAINTENANCE

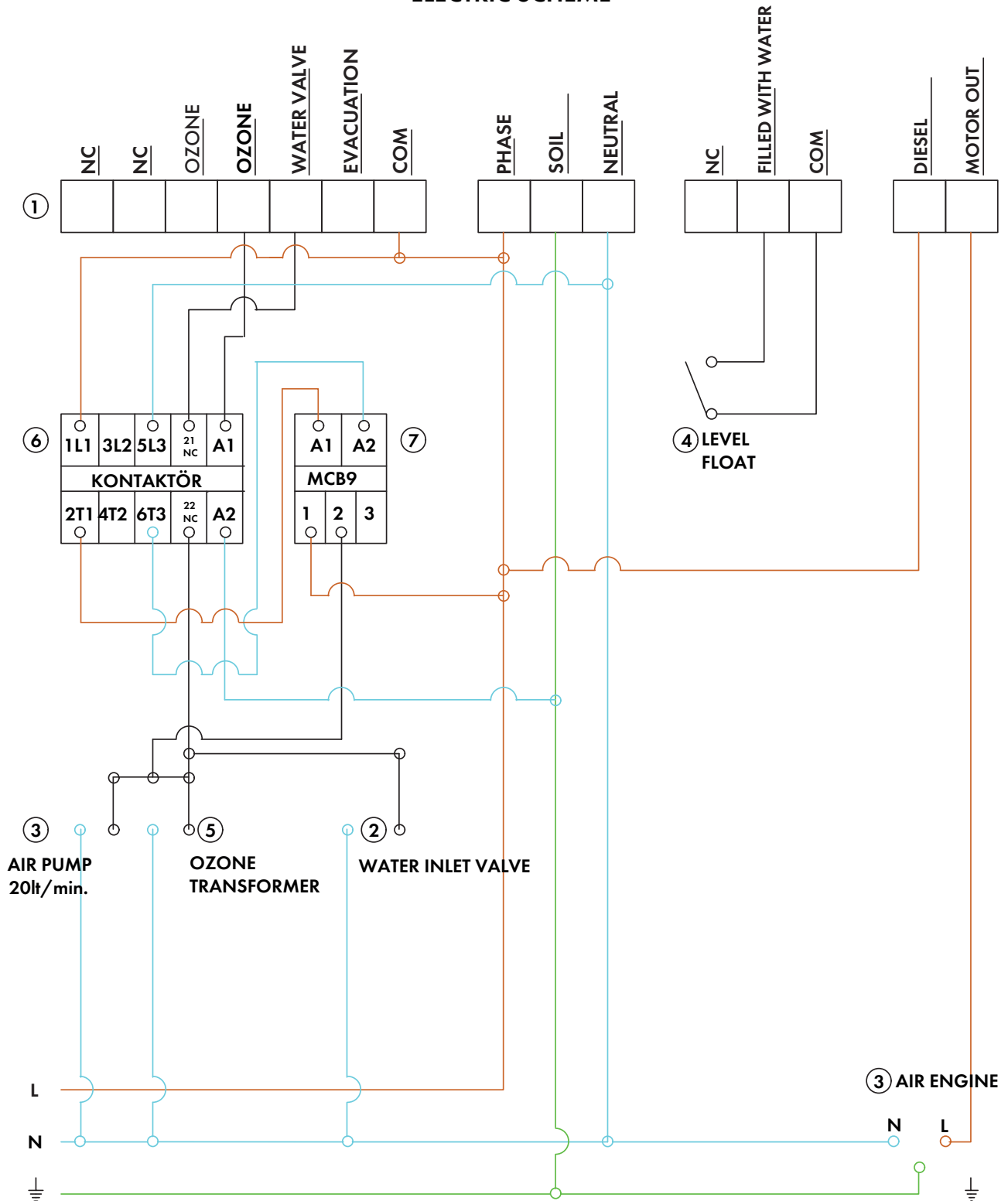
1. The device must be cleaned after use.
2. Cleaning should be done using a damp cloth. Stainless steel cleaners can be used for stainless surfaces.
3. Sharp, cutting or piercing tools such as sandpaper should not be used during cleaning.
4. Under no circumstances should cleaning be done by pouring water onto the device.

11- FAILURE RESPONSE

SITUATION	ANALYSIS	CONTROL
The water inlet is not working.	Is the water valve open?	Check the water connection.
	Is the control card working?	Check the electrical connection.
The touch screen is not working.	Is the device connected to electricity?	Check the electrical connection.
	Is the control card wet?	Wipe the surface of the control board with a dry cloth.
E1 or E2 error	Check the water level in the tank.	Fill the basin with water.

The diagram illustrates the electrical connections for the control board. It features three main components: 1) CONTROL BOARD, 2) WATER INLET VALVE, 3) AIR ENGINE, and 4) LEVEL FLOAT. The control board has terminals for NC, NC, OZONE, OZONE, WATER VALVE, EVACUATION, COM, PHASE, SOIL, NEUTRAL, NC, FILLED WITH WATER, COM, DIESEL, and MOTOR OUT. The water inlet valve has terminals N and L. The air engine has terminals N and L. The level float has terminals NC, FILLED WITH WATER, and COM. The wiring shows the following connections: The first NC terminal of the control board is connected to the N terminal of the water inlet valve. The second NC terminal is connected to the L terminal of the water inlet valve. The OZONE terminal is connected to the COM terminal of the level float. The WATER VALVE terminal is connected to the N terminal of the air engine. The EVACUATION terminal is connected to the L terminal of the air engine. The COM terminal is connected to the COM terminal of the level float. The PHASE terminal is connected to the N terminal of the air engine. The SOIL terminal is connected to the L terminal of the air engine. The NEUTRAL terminal is connected to the COM terminal of the level float. The second NC terminal is connected to the N terminal of the air engine. The FILLED WITH WATER terminal is connected to the L terminal of the air engine. The COM terminal is connected to the COM terminal of the level float. The DIESEL terminal is connected to the N terminal of the air engine. The MOTOR OUT terminal is connected to the L terminal of the air engine.

**BORASCO COMBI (WASHING OZONATION) UNIT
ELECTRIC SCHEME**



11- FAILURE RESPONSE



SPT-101 (325 × 530 mm)

Vegetable and Fruit Drying Apparatus

The product is made of high-quality 304 stainless steel with appropriate dimensions. There are small elevations on the base of the product that provide air flow. Thanks to the stainless steel mills on the edges, the product is highly resistant and durable.



GN-101 (325 × 530 mm)

Gentle Vegetable Washing Apparatus

The product is made of high-quality 304 stainless steel with appropriate dimensions. The product tank has holes in it. It is used for washing delicate products such as strawberries, figs, peaches, broccoli, and cauliflower. It has a depth of 15 cm. Optional depth options of 2cm, 4cm, and 6.5cm are available.



BR-OYD-1

Pre-Rinse Spray Unit for Countertop Installation

The product features a sink-type faucet and a middle faucet, and is entirely made of stainless steel. It has hot and cold water inlets. The water pressure of the pre-rinse spray unit depends on the mains pressure. It saves water and detergent. The spiral spring prevents the hose from breaking or bending. The handle has a 360° swivel capability. It is easy to install.

Pressure Washing Tub & Ozone Disinfecting Tub Easy Operation

Prioritize Your Safety



1

CHECK YOUR CONNECTIONS

Check the plumbing and electrical connections. (Do not operate in places without Ground Fault Circuit Interrupter).



2

PRESS THE ON/OFF BUTTON

When you press the on/off button, the indicator light on the screen will turn on in the on position and turn off in the off position.



3

START WATER FILLING

When you press the faucet button, the device will automatically start filling with water and will stop when it reaches the required amount.



4

PRESS THE OZONE ACTIVE BUTTON (FOR OZONATED DEVICES)

Press the symbol button on the left. Then, look at the right screen. Check the dot symbol in the bottom right corner of the screen.



5

SET THE WASHING TIME

Adjust the washing or disinfection time with the up and down arrows located on the left side of the panel. The device will automatically give a warning and stop at the end of the set time.



6

PRESS THE BUTTON TO OPERATE THE SYSTEM

Press the symbol button on the left. The machine will start operating.



7

ADJUST THE SPEED

Adjust the washing or disinfection speed with the up and down arrows located on the right side of the panel.



WHAT TO DO IN CASE OF MALFUNCTION

Prioritize Your Safety



1

DISCONNECT YOUR CONNECTIONS

Turn off your plumbing and electrical connections.



2

CHECK YOUR FUSES

First, check your leakage current fuse from your fuse panel. Then, check the fuse the machine is connected to.



3

REMOTE SUPPORT LINE

If you have completed the first 2 steps and have not found a solution, please contact our remote support line.

+90 542 740 66 33
servis@borasco.net



4

PRODUCT INFORMATION SHARING

Firstly, note the model number from the gray label on the product. Then, if possible, take a photo or video of the malfunction and share it with the service representative.



5

WARRANTY PROCEDURE

In processes to be carried out under warranty, it is mandatory to present the invoice. Our products are guaranteed for 1 year.



6

SPARE PARTS SUPPLY

Identify the part using the diagrams in our product introduction and user guide.



7

SPEED OF SPARE PARTS DELIVERY

Our after-sales services will deliver the necessary spare part to you as quickly as possible after identifying the issue.



UYGUNLUK ONAYI ATTESTATION OF COMPLIANCE

Reference No: TRM-23-2232/01
Referans Nu:

Applicant: BODRUM ENDÜSTRİYEL MUTFAK EKİPMANLARI TURİZM
Başvuru Sahibi: SANAYİ VE TİCARET LİMİTED ŞİRKETİ
Konacık Mahallesi Atatürk Blv. No: 173 / 2 Bodrum / Muğla / TÜRKİYE

Manufacturer: BODRUM ENDÜSTRİYEL MUTFAK EKİPMANLARI TURİZM
Üretici: SANAYİ VE TİCARET LİMİTED ŞİRKETİ
Konacık Mahallesi Atatürk Blv. No: 173 / 2 Bodrum / Muğla / TÜRKİYE

Product: Ekolojik Sterilizasyon ve Dezenfektan Ünitesi
Ürün: Ecological Sterilization and Disinfectant Device

Type/Model: BR-T-70, BR-T-120, BR-T-140, BR-T-160, BR-T-180, BR-D-70, BR-D-120,
Tip/Model BR-D-140, BR-D-160, BR-D-180, BR-716 COMBI, BR-C-01, BR-C-02, BR-C-03,
BR-C-04, BR-K-01, BR-K-02, BR-K-03, BR-K-04, BR-K-05, BR-M-01, BR-M-02,
BR-M-03, BR-M-04, BR-M-05, BR-T-70, BR-T-120, BR-T-140, BR-T-160, BR-T-180,
BR-D-70, BR-D-120, BR-D-140, BR-D-160, BR-D-180, BR-T-70Y, BR-T-120Y,
BR-T-140Y, BR-T-160Y, BR-T-180Y, BR-D-70Y, BR-D-120Y, BR-D-140Y,
BR-D-160Y, BR-D-180Y

Reference Directive(s): Machinery Safety Directive 2006/42/EC
Referans Yönetmelik(ler) Low Voltage Directive (LVD) 2014/35/EU
Makina Emniyet Yönetmeliği (2006/42/AT)
Belirli Genilim Sınırları İçin Tasarlanan Elektrikli Ekipman İle İlgili Yönetmelik
(2014/35/AB)

Reference Standard(s): TS EN ISO 12100:2010, EN 60204-1:2006/AC:2010
Referans Standart(lar)

Base of attestation: File of technical documentation, test report Ref. No. TRM-21-2232/01
Onay Dayanağı: Teknik Dökümantasyon, TRM-21-2232/01 numaralı test raporu

Issue Date: 07.02.2023
Yayın Tarihi **Expiry Date:** 06.02.2024
Geçerlilik Tarihi

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Cihangir NURŞİTOĞLU
INTEGRA96 Belgelendirme
İZMİR, (rev. 00) <07.02.2023>



BODRUM
ENDÜSTRİYEL MUTFAK EKİPMANLARI
TURİZM SANAYİ
VE TİCARET LİMİTED ŞİRKETİ

Sales:+90 252 319 07 13-14

Greece:+30 22420-30060

Service: +90 542 740 66 33

STORE

Atatürk Bulvarı
Protek İş Merkezi No:171-1
Konacık / Bodrum / Muğla

FACTORY

Atatürk Bulvarı
Protek İş Merkezi No:171-1
Konacık / Bodrum / Muğla

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