

BR-K-03 COMBI BASED WASHING, SANITATION AND DRYING DEVICE

Pressure washer sanitizers are highly efficient machines for washing fruits and vegetables. They feature a stainless steel, toxin-free, and seamless tank design, ensuring food safety. Their digital display offers programmable wash times and five different speed options. Their automatic level sensors and audible warning system make them user-friendly.

The purpose of the device is to reduce the number of microorganisms on the surface from an unhealthy level to a safe level. Sanitation generally includes general hygiene measures such as surface cleaning, use of clean water, waste management and improvement of hygiene conditions. The drying chamber is based on a centrifugal system. It has 5 different torque settings according to the product weight - Magnetic Sensor - Digital programmable display - Stainless Chamber - 5mm thick stainless bed frame.



General Information

Model: BR-K-03 COMBI	Washing Chamber Capacity: 200 Lt.
Production Location: Türkiye (TR)	• Drying Chamber Capacity: 100L
Production Reference Number: TRM-24-2232/01	Sound Level: 45-65 dB
Production Standards:	Control Screen: Digital display
EN ISO 12100:2010	Audio Warning: Standard
EN 60204-1:2018	• Chamber Interior Design: Specially curved, seamless and one-piece joint
FDA Standard No: 21 CFR 173.368	Washing Level: 5 different speeds
EU Standard No: 852/2004	Wash Timer: Programmable
Technical Document Approval: TRM-21-2232/01	Washing Time:
Chamber Type: Press	Washing End: Automatic audio warning system
Construction: 304 quality stainless steel	Construction Type: Base Shelf
Product Weight: 115 kg	Water Temperature: 10-25°C
Dimensions (LxWxH): 1600 x 700 x 850/910 mm	Water pH Value: 6-8
• Washing Chamber Dimensions: 960x 510 x 400 mm	Filter System: Perforated stainless steel bottom filters
• Drying Chamber Dimensions: 500x500x450 mm	

Washing and Drying Times and Capacities

- Low Contaminant Vegetables and Fruits / 5-10 Min Washing Time / 300-360 kg/hour capacity / 8 Min Drying Time
- Apple, Lemon, Orange, Bean, Tomato, Cucumber, Brussels Sprout
 - Medium Contaminant Vegetables and Fruits / 10-20 Min Washing Time / 200-240 kg/hour capacity / 12 Min Drying Time
 - Leek, Onion, Garlic, Corn, Plum, Grape, Apricot
- Highly Contaminating Vegetables and Fruits / 20-30 Min Washing Time / 150-200 kg/hour capacity / 15 Min Drying Time
- Potatoes, Beetroot, Radish, Lettuce, Jerusalem Artichoke, Celery, Strawberries

Plumbing Information

- Water Inlet: 3/4 inch
Water Outlet: Q50
City Water Pressure: 2-5 Bar
Chamber Filling Time: 10 minutes
Water Drainage System: 2 different drainage systems (Optional drainage pump)
Water Level Sensor: Standard
Water Recycling System: Check valve (backflow preventer)
Electrical Voltage: 220V, 50Hz
Power: 950W
Electrical Installation Height: 50 mm
Protection: Overload protection switch