



BORASCO
İleri Ekolojik Sistemler

COMBI MACHINES

DIGITALLY REGULATED

BR-K-03



INTRODUCTION AND USER GUIDE

Center
Konacık Neighborhood, Atatürk
Boulevard No: 173-2, Bodrum - Muğla
Showroom / Turkey
Konacık Neighborhood, Atatürk
Boulevard No: 171-1, Bodrum - Muğla
Showroom / Greece
Marmaroto, Kos, Dodecanese, Greece
Post Code: 85300

+90 542 740 66 33 -
Service/Technical Support
+90 252 319 07 13 - Showroom
+90 252 319 07 14 - Center

info@borasco.net www.borasco.net

WARRANTY CERTIFICATE

Dear Customer, The product you have purchased is protected by the guarantee of Borealis Advanced Ecological Systems in accordance with the Consumer Protection Law No. 4002 and its associated regulations.

This product is warranted for a duration of one (1) year from the date of the invoice.

Product Name / Model:

Serial Number:

CONDITIONS INCLUDED UNDER THE WARRANTY

Production flaws

- Material imperfections
- Defects in workmanship
- EXCLUSIONS FROM WARRANTY PROTECTION

The subsequent malfunctions are excluded from warranty coverage:

1. Challenges Associated with Usage and Installation

Utilize in opposition to the user manual.

- Defective, incomplete, or unauthorized assembly.
- Intervention, maintenance, or repair by unapproved individuals
- Utilizing the product for purposes outside of its intended application.
- 2. Issues Associated with Electrical Installations

For use with an extension cable.

- Installations lacking residual current devices
- Installation without a grounding wire.
- Voltage fluctuations and malfunctions related to electrical installations.
- Damage resulting from lines without a regulator or protective relay.
- 3. Plumbing and Pressure Specifications

Operating with water beyond the designated pressure parameters.

- Excessively high or low water pressure
- Utilizing unfiltered water that contains sediment, sand, or rust.
- Failures resulting from limescale, sediment, or chemical deposits within the water line.
- 4. Ecological Conditions

Operating or storing the product in environments below 4°C

- The product is unsuitable for operation in environments exceeding +60°C.
- For application in excessively hot, poorly ventilated environments.
- Oxidation and corrosion resulting from elevated humidity and moisture levels.
- 5. Damage Resulting from Liquids and Chemicals

Pressurized water or high-pressure cleaning.

- Water, steam, or chemical liquids infiltrating the electrical system.
- Liquid infiltration through lower air ducts and ventilation openings.
- Surface degradation and corrosion of stainless steel surfaces resulting from improper or excessive application of cleaning agents.
- 6. Greasy Environment and Insufficient Maintenance

Unrestricted usage in settings with elevated oil vapor concentrations.

- Fan, motor, and electrical failures resulting from oil buildup.
- Neglecting to conduct regular maintenance and cleaning.
- 7. Bodily Injuries

Dropping, colliding, impact

- Damage incurred during shipping and transportation
- Damage to delicate components
- Collapse, compression, and distortions
- 8. Consumables

Deterioration of consumable components, including filters, gaskets, hoses, nozzles, and similar items.

- 9. Product Identification Details

Modification, elimination, or rendering unreadable of serial numbers or labels

- 10. Act of God

Fire, flooding, lightning, and other natural disasters

- SERVICE AND TRANSPORTATION CONDITIONS

For repairs that fall under warranty, the company will cover shipping costs.

- In instances beyond the warranty period, shipping and service expenses are the user's responsibility.
- AUTHORIZED SERVICE CONTACT NUMBER

Service Phone: +90 542 740 66 33

As a customer, you warrant that you will use the product in accordance with the instructions on the user manual.

1. INTRODUCTION

Our esteemed client.

Thank you for selecting our device and for placing your trust in our company. Our products are produced in compliance with international standards, and our 25 years of experience in the market, along with over 1,000 customers across 23 countries, serve as our strongest assurance. To ensure optimal performance and longevity of the device, we highly recommend that you thoroughly review the user manual and encourage your users to do the same. Before contacting our service department, please take note of the following warnings.

Borascos Advanced Ecological Systems

- Please review this manual thoroughly prior to installing and operating your machine, and ensure that all other users of the device do the same.
- Operating the machine without consulting the manual will invalidate the warranty.
- Please review this manual thoroughly, as it contains essential information regarding the assembly, operation, and maintenance of the vegetable and fruit washing machine you have acquired.
- Ensure that the device's electrical connection is performed by authorized personnel in compliance with legal regulations. Furthermore, the electrical installation to which the device is connected must include a residual current device and a grounding line.
- All requisite preparations must be finalized prior to the arrival of our authorized service team for the installation of the device. Avoid operating the device with an extension cord.
- Should you have any inquiries or require clarification, please reach out to your nearest authorized service center via telephone for assistance.
- Please be advised that if the service team assigned for installation experiences delays, the costs incurred during the waiting period will be charged to you.

We trust that you will achieve optimal performance from our product.

2. LABEL DETAILS

WHEN

Borasco Advanced Ecological Systems

PRODUCT CATEGORY

COMBINATION MACHINES

It is essential to read the user manual thoroughly. The manufacturer disclaims any responsibility if the user fails to adhere to the instructions provided in the manual. Maintenance and repair tasks should be conducted exclusively by authorized service personnel.

LABEL EXAMPLE


8692672726511
Seri No / Serial Number : BR-010*-24-07
Ürün Kodu / Product Code : BR-010*
Üretim Tar./ Date of Prod. : 28.02.2025
Ebat / Dimensions : 360x270x120
Voltaaj / Voltage Hz : 220 V - 50 Hz
Kw / Power (kW) :
Ağırlık / Weight : 0




BORASCO
İleri Ekolojik Sistemler
48400 , MUĞLA / BODRUM
Servis Tel : 0542 740 66 33

3. PLANT

Pressure washer sanitation machines are exceptionally effective for cleaning fruits and vegetables. Constructed from stainless steel, they boast a food-safe, toxin-free, and seamless tank design. These machines include a digital display, programmable washing times, and five distinct washing speeds. User-friendly features such as automatic level sensors and an audible warning system enhance their usability.

The objective of the device is to diminish the quantity of microorganisms on surfaces from an unhealthy level to a safe one. Hygiene typically encompasses fundamental practices such as surface cleaning, utilization of clean water, waste management, and enhancement of sanitary conditions.

4. RESPONSIBILITIES

Owner's Responsibilities: The product owner is accountable for enforcing the safety regulations outlined in this user manual or for ensuring their enforcement through delegated authority. The risks associated with the failure to adhere to these regulations rest solely with the product owner. Additionally, it is the product owner's duty to guarantee that the product receives regular periodic maintenance.

Manufacturer's Responsibilities: Provided that all stipulations outlined in this user manual are fulfilled, the manufacturer is solely accountable for risks resulting from manufacturing and assembly defects.

5. SAFETY AND OPERATIONAL GUIDELINES

As with the operation of other electrical appliances, please adhere to these guidelines to mitigate the risks of fire, electric shock, and injury:

1. Please review this instruction manual thoroughly prior to operating the device. Always connect your device to a grounded outlet linked to the 220-240V (50-60 Hz) electrical system. Exercise caution to avoid damaging the device cable. Consequently, refrain from positioning the cable near heat-emitting appliances (such as radiators).

To mitigate electrical hazards, ensure that water or any other liquid does not enter the appliance.

When electrical appliances are used in environments where individuals with disabilities, the elderly, or children are present, they must always be operated under adult supervision. Children must not be permitted to play with the appliances.

Always disconnect your device when relocating, cleaning, or when it is not in use. Remove the plug by grasping the plug itself, not the cable.

The device operates at high voltage; do not attempt to use any tools on it.

Do not use the device if the power cord is damaged, if the device is malfunctioning, or if it has been dropped and sustained damage for any reason. For repairs and maintenance, please reach out to the manufacturer, vendor, or an authorized service center.

To mitigate the risks of fire, electric shock, and injury, utilize your appliance solely in accordance with the manufacturer's guidelines. Always adhere to the instructions provided in the user manual. Given that your appliance is not intended for continuous operation, the warranty conditions are applicable only when used with a timer.

Do not obstruct the device while it is in operation.

Maintain a safe distance between your device and heat-emitting surfaces as well as open flames.

Under no circumstances should any object be inserted into the device, do not attempt self-repair, and always reach out to an authorized service center.

Refrain from utilizing or modifying any supplementary devices that could disrupt the components, operational speed, or longevity of your device.

Under no circumstances should you place anything on top of your device.

Please refrain from removing the security seal from your device and do not power on the device.

6. SAFETY AND OPERATING INSTRUCTIONS FOR THE DEVICE

Always disconnect the device from the power source prior to undertaking any repairs, maintenance, or cleaning.

Please refrain from using in extremely hot (above 40°C), humid, or oily conditions. In such environments, the device's performance will diminish, and its lifespan will be reduced. Furthermore, exposure to temperatures below 4°C may result in damage that voids the warranty.

Never drop, tip over, or jostle the device. Avoid obstructing the ozone outlet vents and air intake vent, as these are crucial for the device's airflow. (For devices with optional ozone enhancement)

This device houses high-voltage equipment and should only be opened by an authorized service technician.



Unauthorized interference is strictly prohibited.



It functions at elevated voltage.

7. WORKOUT



Press button A to activate the device.

Press button B to initiate the water filling process.

The filling will cease automatically once the sensor detects an adequate water level.

Press and hold the C button to engage the pressure system/drying motor.

Adjust the level using D1-D2. (Level 1 is advised.)

Optional Keys:

G key: Engages optional ozone. O key: Engages the drainage pump.

8. ABOUT THE DEVICE

Operating Principles

Pressure washer sanitation machines are exceptionally effective for cleaning fruits and vegetables. Constructed from stainless steel, they boast a food-safe, toxin-free, and seamless tank design. These machines include a digital display, programmable washing times, and five distinct washing speeds. User-friendly features such as automatic level sensors and an audible warning system enhance their usability. The objective of the device is to diminish the quantity of microorganisms on surfaces from an unhealthy level to a safe one. Hygiene typically encompasses fundamental practices such as surface cleaning, utilization of clean water, waste management, and enhancement of sanitary conditions.

9. TECHNICAL SPECIFICATIONS

MODEL	BR-K-03
TİP	Equipped with cabinets
SCREEN	Digital Screen
LEVEL	5 Levels
INCOME	220V- 50Hz
STRENGTH	950 Watt
DIMENSION	1600x700x850
WATER VOLUME	200 L

10. APPLICATION DETAILS

BR-K-03

Low-Contamination Vegetables and Fruits / 5-10 Minutes Washing Duration / 300-360 kg/hour Capacity / 8 Minutes Drying Duration

Apples, Lemons, Oranges, Legumes, Tomatoes, Cucumbers, Brussels Sprouts

Medium Soiled Vegetables and Fruits / 10-20 Minutes Washing Duration / 200-240 kg/hour Capacity / 12 Minutes Drying Duration

Leeks, onions, garlic, maize, plums, grapes, apricots

Severely Contaminated Vegetables and Fruits / 20-30 Minutes Washing Duration / 150-200 kg/hour Capacity / 15 Minutes Drying Duration

Potatoes, beets, radishes, lettuce, Jerusalem artichokes, celery, strawberries.

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11. ASSEMBLY GUIDELINES

Water Supply Connection:

Connect the 3/4 inch tap hose from the appliance to the appliance's inlet, and then attach the water supply to the building's plumbing.

- Open the water inlet valve on the system and verify that it is free from leaks.

Electrical Connection:

- For electrical connections, ensure that the residual current device (RCD) and grounding line are operating properly. Failure to do so will void the warranty on the device.

Refrain from utilizing an extension cord. The device must be connected directly to the power outlet.

After properly connecting the power cord, ensure that the appliance is firmly linked to the power supply.

Expense Link:

Properly connect the included drain hose to both the appliance's drain and the building's plumbing system drain.

To prevent clogging and ensure optimal functionality, clean the hose at regular intervals.

Device Operation:

- Upon finalizing the electrical and water connections, commence utilizing the appliance in accordance with the operating instructions provided on page 4.

12. INVENTORY OF SPARE PARTS

- Su Ventili (Check Valve)

Description: A valve that regulates water flow and prevents backflow.

- Water Level Buoy

Description: This component monitors the water level within the device and regulates the water inlet as needed.

- Digital Card

Description: A digital interface utilized for the management of electronic controls and device functionalities.

Ozone Generator as an Optional Device

- Description: The fundamental element that facilitates the production of ozone gas in an ozone generator, thereby ensuring the device operates efficiently.

Dryer Motor (BR-K-03)

- Air Motor

13. APPLICATIONS

In professional kitchens

In dining establishments

In coffeehouses

In organizations that offer food services

In culinary establishments

In medical facility kitchens

In industrial kitchens

• 14. EQUIPMENT MAINTENANCE

- The device must be cleaned following each use.
- Cleaning may be accomplished using a damp cloth.
- Absolutely no abrasive, cutting, or piercing tools, including sandpaper, should be utilized during the cleaning process.
- The device must not be cleaned by spraying water; instead, it should be wiped with a damp cloth.
- For stainless steel surfaces, it is advisable to utilize stainless steel cleaners.

15. INTERVENTION DUE TO A MALFUNCTION

No water is flowing in.

Verify that the water valve is in the open position.

Verify the water connection.

Verify the electrical connection.

The touchscreen is unresponsive.

Verify that the device is connected to the power source.

Verify the functionality of the control board.

Verify whether the control card is damp.

Clean the card's surface with a dry cloth and attempt again.

E1 Error or E2 Error

Verify the water level in the reservoir.

If there is no water, replenish the reservoir with water.

16. BORASCO WARRANTY TERMS AND CONDITIONS

The product is protected by a Borasco warranty against defects in materials and workmanship.

1. The warranty period extends for one year from the date of product delivery.

In the event of a product malfunction, the user should reach out to the Borasco call center. The call center will guide them to the nearest authorized service center. Any third-party interventions conducted without prior contact with an authorized service center are not covered by the warranty.

1. The warranty does not cover failure to utilize the device in accordance with the user manual, the application of inappropriate cleaning materials or chemicals, and malfunctions arising from improper usage.

2. DO NOT REMOVE THE FACTORY LOCK. Torn or removed labels signify that the product has been handled outside the factory, thereby voiding the warranty.

3. DO NOT ALTER THE POWER CABLE. Utilize a residual current device and grounding wire to ensure the safe operation of the product.

4. Avoid directing pressurized water into the ventilation grilles. Such action may harm the internal components of the appliance and invalidate the warranty.

CERTIFICATE



Uluslararası
Belgelendirme



CE UYGUNLUK BEYANI CE DECLARATION OF CONFORMITY

**BODRUM ENDÜSTRİYEL MUTFAK EKİPMANLARI
TURİZM SANAYİ VE TİCARET LİMİTED ŞİRKETİ**

**KONACIK MAH. ATATÜRK(KONACIK) BLV. GARANTI VE
DENİZ BANK NO: 173 İÇ KAPI NO: 2 BODRUM/MUĞLA**

That the following described product in our delivered version complies with appropriate basic safety and health requirements of **MACHINE SAFETY REGULATION 2006/42/EEC** on its design and type, as brought into circulation by us. In Case of alteration of the product, not agreed upon by us, this declaration will lose its validity.

Teslim edilen versiyonumuzda aşağıda tanımlanan ürünün **MAKİNE EMNİYETİ YÖNETMELİĞİ 2006/42/EEC** tasarım ve tipine göre tarafımızca dolaşıma sokulan uygun temel güvenlik ve sağlık şartlarına uygun olduğunu beyan ederiz. Ürünün değiştirilmesi durumunda, tarafımızdan üzerinde anlaşmaya varılmayan bu beyan geçerliliğini kaybedecektir.

Description Of The Product/Product Part
Ürünün / Ürün Parça Tanımı

: Ecological Sterilization and Disinfection Unit
: **EKOLOJİK STERİLİZASYON VE
DEZENFEKTAN ÜNİTESİ**

Model/Type

: **BR-T-120, BR-T-140, BR-T-180, BR-D-70, BR-D-120, BR-D-140, BR-D-180, BR-K-01, BR-K-02, BR-K-03, BR-T-120Y, BR-T-140Y, BR-T-180Y, BR-716**
: **12-0223/01 SZUTEST**
: **12-0223/01 SZUTEST**

Referans No

Rapor No

Applicable EC Directives

Uygulanabilir Direktifler

Applicable Harmonised Standards

Uygulanabilir Standartlar

Certificate Code

Sertifika Kodu

Sertifika Numarası

Certificate Issue Date

Sertifika Hazırlanma Tarihi

Certificate Validity Date

Sertifika Geçerlilik Tarihi

EU Representative/AB Temsilcisi

(Authorized Signature and Title)

(Yetkili İmza ve Ünvanı)

: **2006/42/EEC**

: **TS EN ISO 12100**

: **BODRUM ENDÜSTRİYEL
A160111**

: **12.12.2025**

: **12.12.2026**

Yukarıda belirtilen bilgiler firmanın beyanına göre hazırlanmıştır.
Sistem etkin bir şekilde sürdürüldükçe ve gözetim tetkikleri zamanında yapıldığı müddetçe bu belge 1 yıl geçerlidir.
BEL denetim yürütülmesinde gerekli itina ve yetkinlik göstermesine rağmen büyük ihtimallerde dahil sorumluluk kabul etmeyecektir. Bu belgenin mülkiyet hakkı BEL aittir ve istenildiğinde iade edilmelidir.



45761

BELCERT ULUSLARARASI BELGELENDİRME ŞİRKETİ

Hürriyet Bulvarı, No:45, Türkseven Apt. K:1-D:7, Yakuplu, Beylikdüzü / İstanbul
Telefon: 0212 438 04 76 - E-mail: info@belcert.com

Belgenin geçerlilik durumu <https://www.belcert.com> adresinden kontrol edilebilir.

17. ACCESSORIES

GN-101



SPT-101 (325 × 530 mm) Vegetable and Fruit Support Apparatus

Constructed entirely from 304-grade stainless steel with precise dimensions, the product incorporates small raised areas at the base to facilitate airflow. Stainless steel shafts along the edges provide exceptional strength and durability.



GN-101

(325 × 530 mm) Elegant Vegetable Washing Attachment

Constructed entirely from 304-grade stainless steel with appropriate dimensions, the container features perforations. It is designed for washing delicate items such as strawberries, figs, peaches, broccoli, and cauliflower. The depth measures 15 cm, with optional depths of 2 cm, 4 cm, and 6.5 cm available.



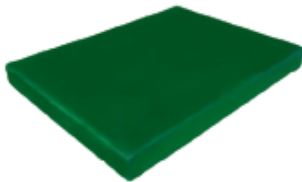
BR-OYD-1

Countertop Pre-Wash Shower with Intermediate Faucet

The product is equipped with a sink-type faucet and a shut-off valve. It is constructed entirely of stainless steel. It includes both hot and cold water inlets. The water pressure for the pre-wash shower is contingent upon the mains pressure. It conserves water and detergent. The spiral spring safeguards the hose against breaking or kinking. The handle rotates 360°. Assembly is straightforward.

POLY-01

Polyurethane Cutting Board with Specialized Blade Holder



The Polyurethane Cutting Board with a Specialized Blade Holder Inlet features polyurethane blade holders that are compatible with the container. It operates smoothly due to its guide rails and boasts a long lifespan owing to its stainless steel construction. This design conserves water and detergent, while the spiral spring prevents the hose from breaking or bending. Additionally, the handle offers 360° rotation and is easy to assemble.

BASINÇLI YIKAMA KÜVETİ & OZONLU DEZENFEKSİYON KÜVETİ KOLAY KULLANIM

Güvenliğinize öncelik verin



1 BAĞLANTILARINIZI KONTROL EDİNİZ

Sihhi Tesisat ve elektrik bağlantılarının kontrollerini yapınız. (Kaçak Akım sigortası bulunmayan yerlerde çalıştırılmaz)



2 AÇMA KAPAMA TUŞUNA BASINIZ

Açma/Kapatma düğmesine bastığınızda, Açma konumunda ekrandaki gösterge ışığı yanar. Kapatma konumunda söner.



3 SU DOLUMUNU BAŞLATIN

Musluk düğmesine bastığınızda, cihaz otomatik olarak su dolumu yapar ve yeterli miktara ulaştığında kapanır.



4 OZON AKTİF TUŞUNA BASINIZ (OZONLU CİHAZLAR İÇİN)

Soldaki simge tuşuna basınız. Ardından Sağ ekrana bakınız. Ekranın sağ alt köşesindeki çıkan noktasimgesini kontrol ediniz.



5 YIKAMA SÜRESİNİ AYARLAYINIZ

Panelin solunda bulunan aşağı yukarı oklar ile yıkama yada dezenfeksiyon süresini ayarlayınız. Süre sonunda kendi kendine ikaz vererek durur.



6 TUŞA BASIP SİSTEMİ ÇALIŞTIRIN

Soldaki simge tuşuna basınız. Makine çalışmaya başlayacak.



7 HIZI AYARLAYINIZ

Panelin sağında bulunan aşağı yukarı oklar ile yıkama yada dezenfeksiyon hızını ayarlayınız.

ARIZA DURUMUNDA NE YAPILMALI

Güvenliğinize öncelik verin



1 BAĞLANTILARINIZI KAPATIN

Sihhi Tesisat ve elektrik bağlantılarınızı kapatın.



2 SİGORTANIZI KONTROL EDİN

İlk olarak sigorta panonuzdan kaçak akım sigortanızı kontrol ediniz. Ardından makinenin bağlı olduğu sigortayı kontrol ediniz.



3 UZAKTAN DESTEK HATTI

İlk 2 adımı tamamlayıp sonuç alamadıysanız uzaktan destek hattımıza ulaşınız. +90 542 740 66 33 servis@borasco.net



4 ÜRÜN BİLGİ PAYLAŞIMI

Öncelikle ürün üzerinde bulunan gri etiketten model nosunu not ediniz. Ardından mümkün ise arızayı fotoğraf yada videoya çekip servis yetkilisi ile paylaşınız.



5 GARANTİ PROSEDÜRÜ

Garanti dahilinde yapılacak olan işlemlerde mutlaka fatura ibrazında bulunulması zorunludur. Ürünlerimiz 1 yıl garanti altındadır.



6 YEDEK PARÇA TEDARİĞİ

Ürünlerimizle ilgili tanıtım ve kullanım kılavuzumuzda bulunan şemalarımızdan parça tespiti yapınız.



7 HIZI YEDEK PARÇA TESLİMİ

Satış sonrası hizmetlerimiz parça tespit sonrası sizlere en hızlı şekilde gerekli yedek parçayı ulaştıracaktır.



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COMBINATION DEVICES EFFICIENT AND USER-FRIENDLY



OPERATING THE EQUIPMENT



AUTOMATED WATER INTAKE



0/1 PRESSURE WASH ENGAGED



OPTIONAL OZONE ENHANCER

PRESSURE INTENSITY



1st Stage Delicate-Leafed



Level 2: Tender Vegetables



Level 3 Firm Vegetables



4.CULTIVATING VEGETABLES



5. VEGETABLES GROWN IN
HARD SOIL



**BODRUM ENDÜSTRİYEL MUTFAK EKİPMANLARI
TURİZM SANAYİ VE TİCARET LİMİTED ŞİRKETİ**

Satış: +90 252 319 07 13-14

Greece: +30 22420-30060

Servis: +90 542 740 66 33

MAĞAZA

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

FABRİKA

Atatürk Bulvarı Protek İş Merkez No
173-2 Konacık / Bodrum / Muğla

YUNANİSTAN ŞUBE Marmaroto / Kos /
Dodecanese / Greece

info@borasco.net
www.borasco.net