



**MOBILE ANALOG TIMER - MOBILE DIGITAL LCD
SCREEN ADJUSTABLE - WALL MOUNTED DIGITAL
LCD DISPLAY TUNED OZONE GENERATORS WITH
ARME ASWX / 5 - ARME ASWX / 10 OZONE
GENERATORS PRODUCED IN THE RANGE OF 1 GR
TO 2000 GR FOR VEGETABLE FRUIT DISINFECTION
TECHNICAL FILE**



**CE- ARME -0121
Rev: 00
January 2021**



1.0 Company Information

Manufacturer:

ARME OZON SİSTEMLERİ - EROL ATILMIŞ

Address:

YEŞİLBAHÇE MAH. 1446 SK. 1. ÇİVİLER SİTESİ A BLOK NO: 6 / B MURATPAŞA
ANTALYA TURKEY

Phone:

0 242 311 74 20

Web:

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VAT Number:

1020121586

2.0 About Company

ARME OZON Systems is a company that aims to reflect the changing and developing technology on Ozone Generators, Ozone Machines and Ozonation Systems to its production.

ARME Ozone Systems, which started off with an experienced and strong technical staff, has developed ozone generators in a way that they can produce from the lowest to the highest capacity with their constantly renewed models.

Considering the wishes and demands of our customers, special for them; Our basic principle is to produce fast, high quality, reliable and economical solutions. We see the profits of the companies in the sector we are addressing with sustainable quality as common gain. This is because our products support future-sensitive productions with cost and health advantages.




ARME OZONE SYSTEMS, which are used in many distinguished hotels, indoor areas, food production, water consumption, nurseries and many other sectors of our country, provide clean air, eliminate surface bacteria, eliminate bad odors and provide hygienic environments.

OZONE Systems, which are sold by ARME OZON SYSTEMS according to their intended use, provide easy use, functionality and low cost advantages to their customers.

ARME OZONE SYSTEMS; By providing you with the most optimal solution, it always prioritizes customer satisfaction by continuing to value the society and nature.

3.0 Label Examples

ARME OZON SİSTEMLERİ	VEGETABLE AND FRUIT DISINFECTION SYSTEM WITH OZONATED SINK		
YEAR OF MANUFACTURE:		SERIAL NUMBER:	
MACHINE CODE:		MACHINE TYPE:	
Address: Yeşilbahçe Mah. 1446 Sk. 1. Çiviler Sitesi A Blok No: 6 / 1 Muratpaşa Antalya Turkey Tel: 0 242 311 74 20 E-Mail: info@armeozon.com Web: www.armeozon.com			

4.0 Product Photos



5.0 Drawing Samples

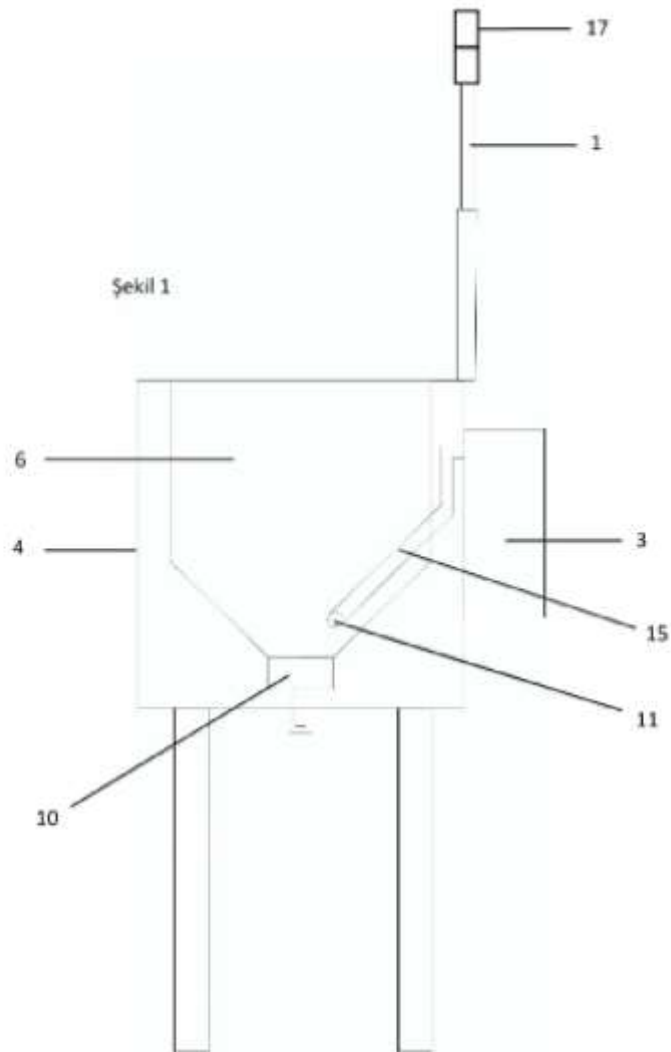


Figure 1 – Vegetable, Fruit and Frozen food washing disinfection machine side section view

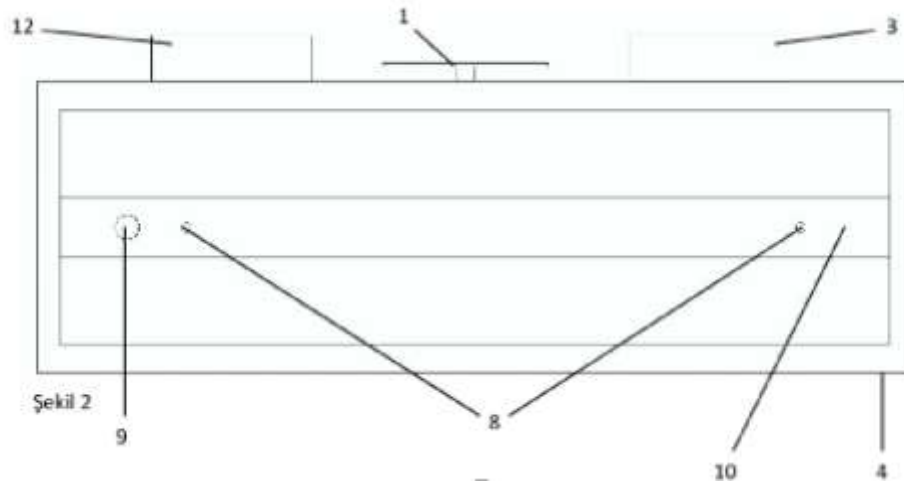


Figure 2 – Vegetable, Fruit and Frozen food washing and disinfection machine top view

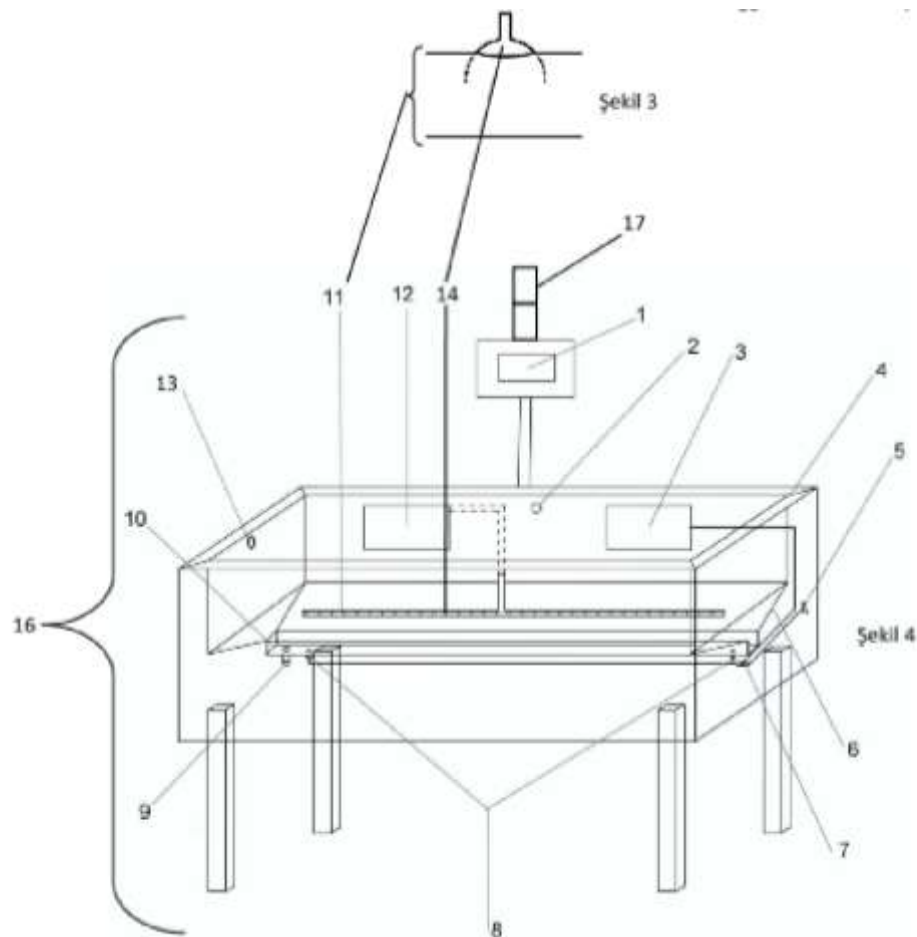


Figure 3 – Air guide head sectional view

Figure 4 – Perspective view of Vegetable, Fruit and Frozen food washing and disinfection machine

- **Reference Numbers**

1. Touch Control Screen and Connection Automation,
2. Automatic water filling and level sensor,
3. Ozone Generator,
4. Special Design Curved Inner Surface Sink,
5. Water inlet connection,
6. Sink Cleaning and Disinfecting Reservoir,
7. Venturi Ozone Measurement System,
8. Rotary Nozzle Ozone Inlets,
9. Waste Water Drain Connection,
10. Solid Waste Collection and Discharge Channel,
11. Air Distribution Pipe,
12. Air Compressor System,
13. Water Flood Discharge Expense,
14. Air Direction Heads,
15. Compressor and air distribution pipe interconnection,
16. Washing and Disinfecting Device (air pre-wash),
17. Red, green and audible warning light

At least one touch control screen and connection automation with full control and easy operation for Vegetable, Fruit and Frozen food washing disinfection machine (1), at least one automatic water filling and level sensor to control the water filling process into the sink (2), at least one ozone generator to give the water the disinfection function with ozone (3), at least one specially designed inclined inner surface sink for easy washing of fruit, vegetables and frozen foods and for easy turning over in water with the help of air (4) at least one water inlet connection to provide water inlet into the sink (5), at least two inclined sinks cleaning and disinfection chambers on the right and left for easy transfer of fruit, vegetables and frozen foods (6), at least one Venturi ozone measurement system to measure the ozone given to add disinfectant properties into the water (7), ozone inlets with at least one rotary nozzle to ensure the complete mixing of ozone with water (8), at least one waste water discharge connection for the discharge of dirty water after cleaning and disinfection process (9) During the cleaning of fruits and vegetables, the soil and so on. At least one solid collection and evacuation channel for collection and discharge of materials (10), at least one air distribution pipe that distributes the air from the compressor (11), at least one air compressor system that produces air to circulate fruit, vegetables and frozen foods in the water by rotating both inside and between each other (12), in order to prevent flooding of water for any reason, at least one water flood drain goes to the waste water drainage system (13), Air directing heads (14) and air compressor system (12), which allows the air produced by the compressor to be manually adjusted to the desired direction of each nozzle, allowing the air to be adjusted to the most ideal position for circulation through the air distribution pipe (11) and the number of pieces can be changed according to the size Air pre-wash (16) consisting of at least one compressor that provides air connection between the air distribution pipe (11) and the whole system of air distribution pipe interconnection (15). For the washing and disinfection process, firstly, the touch control screen and connection automation (1) from the main screen, air pressure, when the process will start, ozone level etc. The settings are adjusted by entering



on the touch screen, thanks to the adjustable structure of the air directing nozzles (14) positioned on the air distribution pipe (11), the most ideal rotation process is achieved by directing the air by adjusting the nozzles according to the direction of rotation, how the circulation process will be carried out with the help of air inside the sink.

When the start button is pressed from the main screen, water filling into the specially designed inclined inner surface sink (4) starts, at the same time the ozone generator (3) starts to produce ozone, the venturi ozone measurement system (7) ensures the passage of ozone at the dosage indicated on the main screen, ozone with rotary nozzle. It gives water through its inlets (8).

The air compressor system (12) is set at different directions and angles to transfer the air at the pressure indicated on the main screen to the desired direction on the air distribution pipe (11), each at an angle of 180 degrees, to the water through the air directing heads (14) and circulates in the water. This process also contributes to the mixing of ozone with water more efficiently.

When the water taken into the sink through the water inlet connection (5) reaches the automatic water filling and level sensor (2), the system automatically stops the water intake, the water in the sink is ready for washing and disinfection, fruits, vegetables and frozen foods to be dissolved. (fish, chicken, etc.), without being damaged in the circulation formed by the air guiding heads (14) directing the air in different directions, by rotating both around themselves and between each other.

When the washing and disinfecting device (16) finishes the process or in case of any negative occurrence in the system, full control is provided by the red, green and audible warning light (17) that warns the operator by giving both light and sound signals.

6.0 Informations

It is the most effective and healthy disinfectant for foods, especially vegetables and fruits. Foods (vegetables, fruits, meat, chicken, fish, etc....) and items washed with ozone water are purified from harmful microbial and chemical substances.

It breaks down pesticide residue and aflatoxin in vegetables and fruits. It is a much more effective and natural disinfectant than chlorine. Since it turns into oxygen in a short time after disinfecting in water, it does not leave any chemical residue such as chlorine, and does not require rinsing.

Although chlorine is one of the most commonly used disinfectants in the food industry, it is stated that its effect on microorganisms is limited.

Ozone is seen as a potential disinfectant in the food industry due to its oxidizing power 1.5 times stronger than chlorine and its wider effect area.

6.1 GENERAL BENEFITS OF THE SYSTEM

- Reducing the workload,
- To save time and costs,
- Saving water consumption and increasing water efficiency,
- Providing full control and easy control with the help of touch screen,
- Maintenance, additional filter etc. to save money by reducing consumption expenses,
- Increasing the energy efficiency of the system with low energy consumption,
- Providing the most ideal cleaning and disinfection of the most sensitive foods with air pressure controlled compressor and air directing heads,
- Providing time and process efficiency through time adjustment,
- Ensuring that the system stops automatically at the end of time,
- Ensuring that the sink is ready for automatic washing and disinfection after the time adjustment is given,
- Starting the ozone generator with the water filling process, ensuring that the water is ozonized at the desired dose and preparing the water for cleaning and disinfection,
- Automatic water flow stop when the water in the sink reaches the water level sensor positioned on the sink.

6.2 WORKING PRINCIPLE

- The system works with 220 W electricity.
- The plug providing energy to the system is inserted into a 220 w electrical outlet.
- When the water filling is complete, the sensors automatically stop taking water.
- The products to be washed are placed in the sink and the "vegetable, fruit pictures" button on the LCD touch screen is pressed, and the water is activated with the help of the blower.
- 1 min. Finally the blower completes its operation and stops.



- By pressing the "ozonation" button on the LCD touch screen, ozone is given to the water containing the products for a predetermined time (3 minutes).
- At the end of the time, ozonation stops automatically.
- Products are taken from the chamber.

7.0 Applicable Standards and Regulations

Directives

2006/42/EC Machinery Directive

2014/35/EU Low Voltage Directive

Harmonized Standards

EN ISO 12100

Safety of machinery - General principles for design - Risk assessment and risk reduction

EN 1672-2

Food processing machinery - Basic concepts - Part 2: Hygiene requirements

EN 60204-1

Safety of machinery - Electrical equipment of machines - Part 1: General requirement



8.0 Risk Analysis

BEFORE ACTION IS TAKEN										AFTER ACTION			
Row number	CURRENT SITUATION / ACTIVITY	POSSIBLE DANGER	EFFECTS	Likelihood of Happening	Impact Intensity	Risk Size	Risk Grade	Preventive Actions to Reduce the Risk	Related Document	Likelihood of Happening	Impact Intensity	Risk Size	Kalan Risk (Risk Derecesi)
				B	A	R				B	A	R	
1	Product edge sharpness	Cut Hazard	The injury	3	8	24	Notable Risk	Cleaning of sharp edges and corners by the personnel who completed the packaging process and dispatch as a result of control	User Guide	1	4	4	Acceptable Risk
2	Screw etc. in the products. sharpness of items	Cut Hazard	The injury	3	8	24	Notable Risk	Security labeling on transport items in the shipping process	User Guide	1	4	4	Acceptable Risk
3	Accidents that may occur during installation	Cut Hazard	The injury	3	8	24	Notable Risk	Writing instructions about the issues to be considered during the installation of the products to the work machines	User Guide	1	4	4	Acceptable Risk
4	Clamping moving parts during assembly	Cut Hazard	The injury	3	8	24	Notable Risk	Writing instructions about the issues to be considered during the installation of the products to the work machines	User Guide	1	4	4	Acceptable Risk



8.0 Required Tests and Reports

9.0 Certificates

Certificate
OF REGISTRATION

This is to Certify that the Quality Management System of

ICL
Integral Certification (P) Ltd.

ARME OZON SİSTEMLERİ - EROL ATILMIŞ

YEŞİLBAHÇE MAH. 1446 SK. 1. ÇİVİLER SİTESİ A BLOK NO: 6 / B MURATPAŞA ANTALYA TURKEY

has been independently assessed and is compliant with the requirements of

ISO 9001:2015

This Certificate is applicable to the following product or service ranges:
PRODUCTION AND SALES OF VEGETABLE AND FRUIT DISINFECTON SYSTEM WITH OZONE AND SINK, OZONE GENERATORS

Integral Certification (P) Ltd.

:: Certificate No :: TR15650A

Date of initial registration	12 January 2021
Date of this Certificate	12 January 2021
Surveillance audit on or before	11 January 2022
Recertification Due / Certificate expiry	11 January 2024

Director

Validity of this Certificate is subject to completion of surveillance audit on or before the date to take surveillance audit not allowed to be conducted this Certificate shall be suspended / withdrawn. This certificate is property of ICL Certification and shall be returned immediately when demanded.

Integral Certification (P) Ltd.
U-60 (3rd Floor), Shakar Pur, Laxmi Nagar, Delhi-110092
E-mail: info@iccert.com
Website: www.iccert.com
Contact No.: +91-11-33257055

For verifications and updated information concerning the present certificate visit to www.iccert.com
This Certificate is the property of Integral Certification Private Limited and shall be returned immediately when demanded.

Accreditation

ICL/FM-00L/REV05

Certificate
OF REGISTRATION

This is to Certify that the Environmental Management System of

ICL
Integral Certification (P) Ltd.

ARME OZON SİSTEMLERİ - EROL ATILMIŞ

YEŞİLBAHÇE MAH. 1446 SK. 1. ÇİVİLER SİTESİ A BLOK NO: 6 / B MURATPAŞA ANTALYA TURKEY

has been independently assessed and is compliant with the requirements of

ISO 14001:2015

This Certificate is applicable to the following product or service ranges:
PRODUCTION AND SALES OF VEGETABLE AND FRUIT DISINFECTON SYSTEM WITH OZONE AND SINK, OZONE GENERATORS

Integral Certification (P) Ltd.

:: Certificate No :: TR15650B

Date of initial registration	12 January 2021
Date of this Certificate	12 January 2021
Surveillance audit on or before	11 January 2022
Recertification Due / Certificate expiry	11 January 2024

Director

Validity of this Certificate is subject to completion of surveillance audit on or before the date to take surveillance audit not allowed to be conducted this Certificate shall be suspended / withdrawn. This certificate is property of ICL Certification and shall be returned immediately when demanded.

Integral Certification (P) Ltd.
U-60 (3rd Floor), Shakar Pur, Laxmi Nagar, Delhi-110092
E-mail: info@iccert.com
Website: www.iccert.com
Contact No.: +91-11-33257055

For verifications and updated information concerning the present certificate visit to www.iccert.com
This Certificate is the property of Integral Certification Private Limited and shall be returned immediately when demanded.

Accreditation

ICL/FM-00L/REV05

	<p>This is to Certify that the Occupational Health and Safety Management System of</p>	
	<p>ARME OZON SİSTEMLERİ - EROL ATILMIŞ</p>	
<p>YEŞİLBAHÇE MAH. 1446 SK. 1. ÇİVİLER SİTESİ A BLOK NO: 6 / B MURATPAŞA ANTALYA TURKEY</p>		
<p>has been independently assessed and is compliant with the requirements of</p>		
<p>ISO 45001:2018</p>		
<p>This Certificate is applicable to the following product or service ranges:</p>		
<p>PRODUCTION AND SALES OF VEGETABLE AND FRUIT DISINFECTATION SYSTEM WITH OZONE AND SINK, OZONE GENERATORS</p>		
<p>Integral Certification (P) Ltd.</p>		
<p>:: Certificate No :: TR15650C-1</p>		
Date of initial registration	12 January 2021	 Director
Date of this Certificate	12 January 2021	
Surveillance audit on or before	11 January 2022	
Recertification Due / Certificate expiry	11 January 2024	
<p><small>*Validity of this Certificate is subject to completion of surveillance audits on or before of due date in case surveillance audit not allowed to be conducted this Certificate shall be suspended / withdrawn. This certificate is property of ICL Certification and shall be returned immediately when demanded.</small></p>		
<p>Integral Certification (P) Ltd. U-60 (3rd Floor), Shakar Pur, Laxmi Nagar, Delhi-110092 E-mail: info@icert.com Website: www.icert.com Contact No.: +91-11-33257055 For verification and updated information concerning the present certificate visit to www.icert.com This Certificate is the property of Integral Certification Private Limited and shall be returned immediately when demanded.</p>		<p>Accreditation  ICL/FPS-001/REV05</p>



EC DECLARATION OF CONFIRMITY

According to 2006/42/EC Machinery and 2014/35/EU Low Voltage Directive

Manufacturer

ARME OZON SİSTEMLERİ - EROL ATILMIŞ

Address

YEŞİLBAHÇE MAH. 1446 SK. 1. ÇİVİLER SİTESİ A BLOK NO: 6 / B MURATPAŞA
ANTALYA TURKEY

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Technical File No

CE-ARME-0121

Products

Mobile Analog Timer - Mobile Digital LCD Screen Adjustable - Wall
Mounted Digital LCD Display Tuned Ozone Generators
With ARME ASWX / 5 - ARME ASWX / 10 Ozone
Generators produced in the range of 1 gr to 2000 gr
for Vegetable Fruit Disinfection System with Ozonated Sink

Declaration

Here with we declare under our own responsibility that the products designated above
EC Machinery Directive and EU Low Voltage Directive, which is manufactured in
compliance with health, safety and the safety rules.

Directives

2006/42/EC Machinery Directive

2014/35/EU Low Voltage Directive

Harmonized Standards

EN ISO 12100

Safety of machinery - General principles for design - Risk assessment and risk reduction
EN 1672-2

Food processing machinery - Basic concepts - Part 2: Hygiene requirements
EN 60204-1

Safety of machinery - Electrical equipment of machines - Part 1: General requirement

Date : 12.01.2021

General Director: