



*Smarter Solutions*

# **JEROS UK PRODUCT CATALOGUE**

# QUALITY

JEROS Machines are manufactured to a high standard of quality which is ensured through:



## MATERIALS

High standard of quality in the materials/components used.



## QUALITY CONTROL

Both internal and external quality control.



## TRAINING

Regular re-education of the JEROS staff & regular education of JEROS service partners.





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**Utensil Washers** 03

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**Tray Cleaners** 19



# SERVICE & SPARES



## SERVICE

Providing full technical advice and information on all Jeros models is key when supporting both our UK dealer network and end users. Our in house technical advisor and support from our service providers ensure all customers get the quick response expected. Regular preventative maintenance programmes can be arranged.



## SPARES

Jeros UK hold a full selection of spare parts for all Utensil Washers, Tray Cleaners and Crate Washers with more than 200 items kept in stock. Manuals, guides and spare parts listing can be provided on request. Next day delivery can be arranged if ordered by midday. Additional parts can be supplied at short notice from the factory where required.



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## Utensil Washers

- 9110

- 9115

- 9117

- 9120

- 9130

- 8150

- 8160



# Utensil Washer - Model 9110

# JEROS

## Specification Data



### JEROS 9110 - Utensil Washer

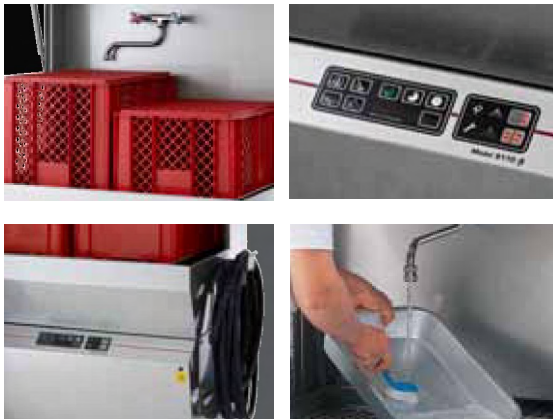
The 9110 features the unique JEROS® rotating wash system.

With a strong focus on energy and resource saving, JEROS® has developed the 9110 as part of a new generation of utensil washers in cleaning friendly design. The entire inside of the machine has undergone a radical development. The interior structure of the vessel consists solely of inclined surfaces and curves, so that the water automatically and rapidly will be led back to the filters and pumps. All stainless steel surfaces are completely smooth and dirt will not attach itself to the surfaces.

The 9110 is built with "i-version" as standard meaning it has water saving rinse nozzles. In addition both the wash and rinse tanks are insulated with the lid consisting of 2 layers: Inside, the lid is still made of stainless steel, outside an insulating and noise reducing material has been added to the lid to increase energy savings further and to ensure minimal emission of heat. The 9110 therefore require less operating power, resulting in energy and water savings of up to 25% for all the models.

The unique, well-known JEROS® lid construction, which ensures optimum ergonomics and capacity in a minimum of space, has been further developed in the 9110.

Further unique features are: The optional integrated mixer tap that can also be used for pre-washing and a flush hose that enables the re-use of the hot soapy water successively or at the end of the working day, if needed.



### Optional Extras:

- A = Automatic soap dosage
- B = Integrated mixing tap
- C = End-rinse pump (included)
- D = Rinse hose
- I = Isolate lid, wash & rinsetank (included)
- S = Steam Converter
- W = Wheels, machine mounted on
- P = Pulse wash
- E = Integrated shower tap
- XH = Extra wash height +230mm
- T = Steam connection wash tank

### General Data:

<b>Wash Tank</b> – 51ltrs	<b>Wash Time (min)</b> – 3+3+6
<b>Rinse Tank</b> – 11ltrs	<b>Wash Pressure</b> – 1.2 Bar
<b>Water Consumption per wash</b> – 4ltrs	<b>Rinse Pressure</b> – 1.1 Bar
<b>Wash Pump capacity</b> – 600	<b>Wash Pump</b> – 1.4Kw
<b>Wash Temp</b> – 58°C	<b>Current Rating</b> – 16 Amp
<b>Rinse Temp</b> – 85°C	<b>Connection</b> – 6.5Kw

### Dimension

<b>Wash Area</b> - W x H x D mm	690 x 590 x 635
<b>Machine</b> – H1 x H2 x W x D	2100 x 1631 x 840 x 855

## Specification Data



### JEROS 9115 - Utensil Washer

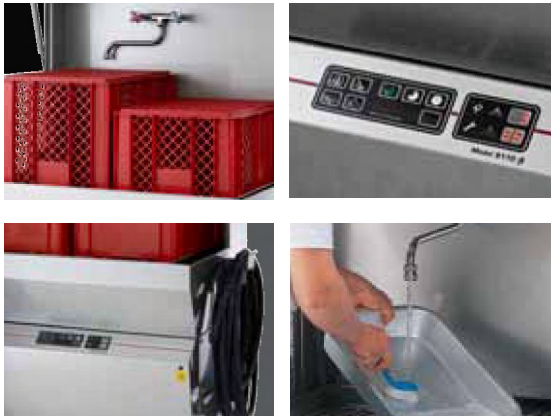
The 9115 features the unique JEROS® wash frame system.

With a strong focus on energy and resource saving, JEROS® has developed the 9115 as part of a new generation of utensil washers in cleaning friendly design. The entire inside of the machine has undergone a radical development. The interior structure of the vessel consists solely of inclined surfaces and curves, so that the water automatically and rapidly will be led back to the filters and pumps. All stainless steel surfaces are completely smooth and dirt will not attach itself to the surfaces.

The 9115 is built with "i-version" as standard meaning it has water saving rinse nozzles. In addition both the wash and rinse tanks are insulated with the lid consisting of 2 layers: Inside, the lid is still made of stainless steel, outside an insulating and noise reducing material has been added to the lid to increase energy savings further and to ensure minimal emission of heat. The 9115 therefore require less operating power, resulting in energy and water savings of up to 25% for all the models.

The unique, well-known JEROS® lid construction, which ensures optimum ergonomics and capacity in a minimum of space, has been further developed in the 9115.

Further unique features are: The optional integrated mixer tap that can also be used for pre-washing and a flush hose that enables the re-use of the hot soapy water successively or at the end of the working day, if needed.



### Optional Extras:

- A = Automatic soap dosage
- B = Integrated mixing tap
- C = End-rinse pump (included)
- D = Rinsehose
- I = Isolate lid, wash & rinsetank (included)
- S = Steam Converter
- W = Wheels, machine mounted on
- P = Pulse wash
- E = Integrated shower tap
- XH = Extra wash height +230mm
- T = Steam connection wash tank

### General Data:

<b>Wash Tank</b> – 51ltrs	<b>Wash Time (min)</b> – 3+3+6
<b>Rinse Tank</b> – 11ltrs	<b>Wash Pressure</b> – 1.4 Bar
<b>Water Consumption per wash</b> – 4ltrs	<b>Rinse Pressure</b> – 1.1 Bar
<b>Wash Pump capacity</b> – 950	<b>Wash Pump</b> – 2Kw
<b>Wash Temp</b> – 58°C	<b>Current Rating</b> – 16 Amp
<b>Rinse Temp</b> – 85°C	<b>Connection</b> – 6.5Kw

### Dimension

<b>Wash Area</b> - W x H x D mm	810 x 590 x 635
<b>Machine</b> – H1 x H2 x W x D	2100 x 1631 x 960 x 855

## Specification Data



### JEROS 9117 - Utensil Washer

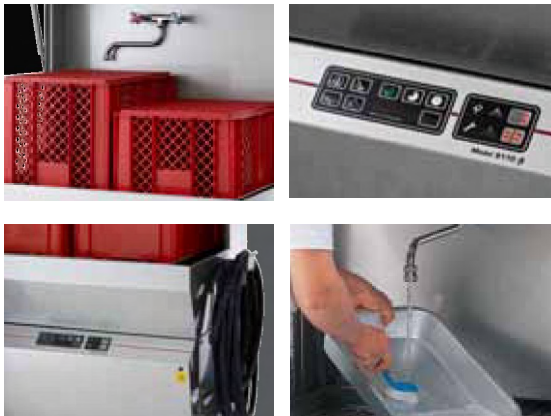
The 9117 features the unique JEROS® wash frame system.

With a strong focus on energy and resource saving, JEROS® has developed the 9117 as part of a new generation of utensil washers in cleaning friendly design. The entire inside of the machine has undergone a radical development. The interior structure of the vessel consists solely of inclined surfaces and curves, so that the water automatically and rapidly will be led back to the filters and pumps. All stainless steel surfaces are completely smooth and dirt will not attach itself to the surfaces.

The 9117 is built with "i-version" as standard meaning it has water saving rinse nozzles. In addition both the wash and rinse tanks are insulated with the lid consisting of 2 layers: Inside, the lid is still made of stainless steel, outside an insulating and noise reducing material has been added to the lid to increase energy savings further and to ensure minimal emission of heat. The 9117 therefore require less operating power, resulting in energy and water savings of up to 25% for all the models.

The unique, well-known JEROS® lid construction, which ensures optimum ergonomics and capacity in a minimum of space, has been further developed in the 9117.

Further unique features are: The optional integrated mixer tap that can also be used for pre-washing and a flush hose that enables the re-use of the hot soapy water successively or at the end of the working day, if needed.



### Optional Extras:

- A** = Automatic soap dosage
- B** = Integrated mixing tap
- C** = End-rinse pump (included)
- D** = Rinsehose
- I** = Isolate lid, wash & rinsetank (included)
- S** = Steam Converter
- W** = Wheels, machine mounted on
- P** = Pulse wash
- E** = Integrated shower tap
- XH** = Extra wash height +230mm
- T** = Steam connection wash tank

### General Data:

<b>Wash Tank</b> – 64ltrs	<b>Wash Time (min)</b> – 3+3+6
<b>Rinse Tank</b> – 25ltrs	<b>Wash Pressure</b> – 0.9 - 1.2 Bar
<b>Water Consumption per wash</b> – 8ltrs	<b>Rinse Pressure</b> – 1.1 Bar
<b>Wash Pump capacity</b> – 600	<b>Wash Pump</b> – 2Kw
<b>Wash Temp</b> – 58°C	<b>Current Rating</b> – 25 Amp
<b>Rinse Temp</b> – 85°C	<b>Connection</b> – 12Kw

### Dimension

<b>Wash Area</b> - W x H x D mm	830 x 645 x 635
<b>Machine</b> – H1 x H2 x W x D	2100 x 1631 x 1085 x 855



## Specification Data

### JEROS 9120 - Utensil Washer

The 9120 features the unique JEROS® wash frame system.

With a strong focus on energy and resource saving, JEROS® has developed the 9120 as part of a new generation of utensil washers in cleaning friendly design. The entire inside of the machine has undergone a radical development. The interior structure of the vessel consists solely of inclined surfaces and curves, so that the water automatically and rapidly will be led back to the filters and pumps. All stainless steel surfaces are completely smooth and dirt will not attach itself to the surfaces.

The 9120 is built with "i-version" as standard meaning it has water saving rinse nozzles. In addition both the wash and rinse tanks are insulated with the lid consisting of 2 layers: Inside, the lid is still made of stainless steel, outside an insulating and noise reducing material has been added to the lid to increase energy savings further and to ensure minimal emission of heat. The 9120 therefore requires less operating power, resulting in energy and water savings of up to 25% for all the models.

The unique, well-known JEROS® lid construction, which ensures optimum ergonomics and capacity in a minimum of space, has been further developed in the 9120.

Further unique features are: The optional integrated mixer tap that can also be used for pre-washing and a flush hose that enables the re-use of the hot soapy water successively or at the end of the working day, if needed.



#### Optional Extras:

- A** = Automatic soap dosage
- B** = Integrated mixing tap
- C** = End-rinse pump (included)
- D** = Rinse hose
- I** = Isolate lid, wash & rinsetank (included)
- S** = Steam Converter
- W** = Wheels, machine mounted on
- P** = Pulse wash
- E** = Integrated shower tap
- XH** = Extra wash height +230mm (included)
- H** = Automatic lid opening system
- F** = Main switch
- T** = Steam connection wash tank

#### General Data:

<b>Wash Tank</b> – 86ltrs	<b>Wash Time (min)</b> – 3+3+6
<b>Rinse Tank</b> – 25ltrs	<b>Wash Pressure</b> – 0.8 - 1.2 Bar
<b>Water Consumption per wash</b> – 10ltrs	<b>Rinse Pressure</b> – 1.1 Bar
<b>Wash Pump capacity</b> – 2 x 600	<b>Wash Pump</b> – 2 x 1.4 Kw
<b>Wash Temp</b> – 58°C	<b>Current Rating</b> – 32 Amp
<b>Rinse Temp</b> – 85°C	<b>Connection</b> – 13.5Kw

#### Dimension

<b>Wash Area</b> - W x H x D mm	1010 x 645 x 635
<b>Machine</b> – H1 x H2 x W x D	2100 x 1631 x 1280 x 855



## Specification Data

### JEROS 9130 - Utensil Washer

The 9130 features the unique JEROS® wash frame system.

With a strong focus on energy and resource saving, JEROS® has developed the 9130 as part of a new generation of utensil washers in cleaning friendly design. The entire inside of the machine has undergone a radical development. The interior structure of the vessel consists solely of inclined surfaces and curves, so that the water automatically and rapidly will be led back to the filters and pumps. All stainless steel surfaces are completely smooth and dirt will not attach itself to the surfaces.

The 9130 is built with "i-version" as standard meaning it has water saving rinse nozzles. In addition both the wash and rinse tanks are insulated with the lid consisting of 2 layers: Inside, the lid is still made of stainless steel, outside an insulating and noise reducing material has been added to the lid to increase energy savings further and to ensure minimal emission of heat. The 9130 therefore require less operating power, resulting in energy and water savings of up to 25% for all the models.

The unique, well-known JEROS® lid construction, which ensures optimum ergonomics and capacity in a minimum of space, has been further developed in the 9130.

Further unique features are: The optional integrated mixer tab that can also be used for pre-washing and a flush hose that enables the re-use of the hot soapy water successively or at the end of the working day, if needed.



### Optional Extras:

- A** = Automatic soap dosage
- B** = Integrated mixing tap
- C** = End-rinse pump (included)
- D** = Rinse hose
- I** = Isolate lid, wash & rinsetank (included)
- S** = Steam Converter
- W** = Wheels, machine mounted on
- P** = Pulse wash
- E** = Integrated shower tap
- H** = Automatic lid opening system
- F** = Main switch
- T** = Steam connection wash tank

### General Data:

<b>Wash Tank</b> – 128ltrs	<b>Wash Time (min)</b> – 3+3+6
<b>Rinse Tank</b> – 30ltrs	<b>Wash Pressure</b> – 0.8 - 1.3 Bar
<b>Water Consumption per wash</b> – 12ltrs	<b>Rinse Pressure</b> – 1.1 Bar
<b>Wash Pump capacity</b> – 600 + 950	<b>Wash Pump</b> – 1.4 + 2Kw
<b>Wash Temp</b> – 58°C	<b>Current Rating</b> – 32 Amp
<b>Rinse Temp</b> – 85°C	<b>Connection</b> – 16.5Kw

### Dimension

<b>Wash Area</b> - W x H x D mm	1290 x 645 x 735
<b>Machine</b> – H1 x H2 x W x D	2100 x 1631 x 1555 x 955

## Specification Data



### JEROS 8150 - Utensil Washer

The 8150 features the unique JEROS® rotating wash system.

With a strong focus on energy and resource saving, JEROS® has developed the 8150 as part of a new generation of utensil washers in cleaning friendly design. The entire inside of the machine has undergone a radical development. The interior structure of the vessel consists solely of inclined surfaces and curves, so that the water automatically and rapidly will be led back to the filters and pumps. All stainless steel surfaces are completely smooth and dirt will not attach itself to the surfaces.

The 8150 is built with "i-version" as standard meaning it has water saving rinse nozzles. In addition both the wash and rinse tanks are insulated with the lid consisting of 2 layers: Inside, the lid is still made of stainless steel, outside an insulating and noise reducing material has been added to the lid to increase energy savings further and to ensure minimal emission of heat. The 8150 therefore require less operating power, resulting in energy and water savings of up to 25% for all the models.

The unique, well-known JEROS® lid construction, which ensures optimum ergonomics and capacity in a minimum of space, has been further developed in the 8150

Further unique features are: The optional integrated mixer tab that can also be used for pre-washing and a flush hose that enables the re-use of the hot soapy water successively or at the end of the working day, if needed.



### Optional Extras:

- A = Automatic soap dosage (included)
- C = End-rinse pump (included)
- H = Automatic lid opening system (included)
- K = Integrated air blowing system
- Y = Data Logging

### General Data:

<b>Wash Tank</b> – 165ltrs	<b>Wash Time (min)</b> – 2+4+6
<b>Rinse Tank</b> – 31ltrs	<b>Wash Pressure</b> – 0.9 - 1.9 Bar
<b>Water Consumption per wash</b> – 16ltrs	<b>Rinse Pressure</b> – 1.1 Bar
<b>Wash Pump capacity</b> – 2 x 950	<b>Wash Pump</b> – 2 x 2.7Kw
<b>Wash Temp</b> – 55°C	<b>Current Rating</b> – 32 Amp
<b>Rinse Temp</b> – 85°C	<b>Connection</b> – 18.5Kw

### Dimension

<b>Wash Area</b> - W x H x D mm	1340 x 870 x 800
<b>Machine</b> – H1 x H2 x W x D mm	2600 x 1931 x 1700 x 1025



## Specification Data

### JEROS 8160 - Utensil Washer

The 8160 features the unique JEROS® rotating wash system.

With a strong focus on energy and resource saving, JEROS® has developed the 8160 as part of a new generation of utensil washers in cleaning friendly design. The entire inside of the machine has undergone a radical development. The interior structure of the vessel consists solely of inclined surfaces and curves, so that the water automatically and rapidly will be led back to the filters and pumps. All stainless steel surfaces are completely smooth and dirt will not attach itself to the surfaces.

The 8160 is built with "i-version" as standard meaning it has water saving rinse nozzles. In addition both the wash and rinse tanks are insulated with the lid consisting of 2 layers: Inside, the lid is still made of stainless steel, outside an insulating and noise reducing material has been added to the lid to increase energy savings further and to ensure minimal emission of heat. The 8160 therefore require less operating power, resulting in energy and water savings of up to 25% for all the models.

The unique, well-known JEROS® lid construction, which ensures optimum ergonomics and capacity in a minimum of space, has been further developed in the 8160

Further unique features are: The optional integrated mixer tab that can also be used for pre-washing and a flush hose that enables the re-use of the hot soapy water successively or at the end of the working day, if needed.

### Optional Extras:

- A = Automatic soap dosage (included)
- C = End-rinse pump (included)
- H = Automatic lid opening system (included)
- K = Integrated air blowing system
- X = IP65-Controller mounted on machine
- Z = IP65-Controller mounted on wall
- Y = Data Logging

### General Data:

<b>Wash Tank</b> – 165ltrs	<b>Wash Time (min)</b> – 2+4+6
<b>Rinse Tank</b> – 31ltrs	<b>Wash Pressure</b> – 0.9 - 1.9 Bar
<b>Water Consumption per wash</b> – 16ltrs	<b>Rinse Pressure</b> – 1.1 Bar
<b>Wash Pump capacity</b> – 2 x 950	<b>Wash Pump</b> – 2 x 2.7Kw
<b>Wash Temp</b> – 55°C	<b>Current Rating</b> – 32 Amp
<b>Rinse Temp</b> – 85°C	<b>Connection</b> – 18.5Kw

### Dimension

<b>Wash Area</b> - W x H x D mm	1340 x 870 x 1000
<b>Machine</b> – H1 x H2 x W x D	1961 x 1961 x 1590 x 1115



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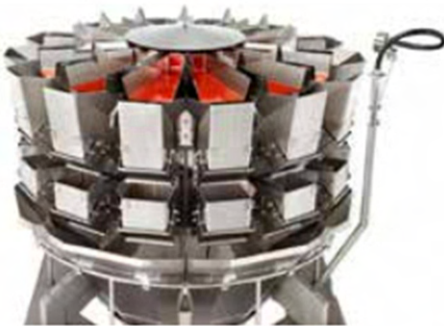
# ACE SYSTEM



# ACE System

Industrial Cleaning System For Multihead Weigher Components

## Specification Data



### ACE System

The JEROS ACE cleaning system is the most flexible and efficient cleaning system for scale parts. With this system you will achieve a substantial reduction of time you need for the cleaning of scale parts. It speeds up the production output by reducing the product change-over time, cuts labour costs, makes cleaning easier and has a perfect cleaning result.

### Flexible & Efficient

The ACE system is a solution for the increased hygiene regulations in food industry. Due to the rinse temperature, of approx. 85°C, the components are more or less pasteurised. This is by the laboratory of some customers checked and confirmed. This item is for the customers important. This result is by traditional manual cleaning not possible.

### Unique Lid Construction

The specially designed lid of the JEROS industrial utensil washers, ensures optimum integration into the working rotation. This lid constructions makes it possible to feed the machine from three sides and give easily access of placing items into the machine. If the machine is placed on a platform where there isn't that much height, the 8160 is with roller curtain instead of the up-going lid.



SKU	Range	Type
8105C	Group A	Utensil Washer
8105C-A	Group A	Auto Soap Dosage

9110	Group A	Utensil Washer
9110-A	Group A	Auto Soap Dosage
9110-B	Group A	Integrated Mixing Tap

9115	Group A	Utensil Washer
9115-A	Group A	Auto Soap Dosage
9115-B	Group A	Integrated Mixing Tap

9117	Group A	Utensil Washer
9117-A	Group A	Auto Soap Dosage
9117-B	Group A	Integrated Mixing Tap

9120	Group A	Utensil Washer
9120-A	Group A	Auto Soap Dosage
9120B	Group A	Integrated Mixing Tap

9130	Group A	Utensil Washer
9130-A	Group A	Auto Soap Dosage
9130-B	Group A	Integrated Mixing Tap

8150	Group B	Utensil Washer
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8160	Group B	Utensil Washer
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SKU	Range	Type
ACE-1SUB	Group B	ACE Subframe with guide rollers for 1/1 Trolley
ACE-1TROL	Group B	ACE 1 PC 1/1 Trolley With Guide Rollers For 1 Rack
ACE-2SUB	Group B	ACE Subframe with guide rollers for 1/2 Trolley
ACE-2TROL	Group B	ACE 1 PC 1/2 Trolley With Guide Rollers For 1 Rack
ACE-RACK	Group B	Ace Rack One Set Of 2 PC Rack

## Utensil Washer (Water Treatment & Accessories)

SKU	Range	Type
110064	Accessories	Kinetico HT613 Water Softener
U0274	Accessories	Kinetico 12mm connecting hose
U0123	Accessories	Kinetico 19mm connecting hose
n/a	Accessories	Kinetico 1 x 25Kg Bag Of Salt
5990-0008	Accessories	Piping Bag Rack - 3 Bags
5990-0010	Accessories	Tray Rack For 7 Trays
5990-0009	Accessories	Tray Rack For 15 Trays
5990-0011	Accessories	Basket Rack Plates - 16-18 Pieces 500 x 500
5990-0016	Accessories	Basket Rack Cups/Glasses 500 x 500
5990-0012	Accessories	Cutlery Basket 500 x 500
5990-0014	Accessories	Cutlery Basket 250 x 500
5990-0013	Accessories	Cutlery Rack
5990-0015	Accessories	Cutlery Rack - 8 Compartments
5990-0060	Accessories	Side Mounted 5 Litre Chemical Bottle Holder
4900-4433	Accessories	Knife Holder - 4 Knives & 1 Steel
3115-5002	Accessories	Holder For Shopping Baskets



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## Crate Washers

- 200XL

- 300





## Specification Data

### JEROS 200XL - Crate Washer

The JEROS small/medium size crate washers are compact build machines in stainless steel, designed for efficiency and economically sound crate washing. The daily maintenance and use is very easy, as a crate washer can be handled by one operator alone.

The **JEROS 200XL** is a crate washer with many possibilities. Containers, crates and baskets can be cleaned fast, cheap and environmentally correct. Small parts can be placed in special stainless steel baskets and washed in the same machine too. The JEROS 200 is made in stainless steel 304 and the robust construction guarantees the best possible reliability.

**Wash system.** The JEROS 200XL has a unique wash system 4 rotating wash arms. The “double” movement through the wash arms rotation and the crates flow guarantees a great wash result no matter the dirtiness of the items being washed.

**Neutral zone.** Between the wash and rinse zone the JEROS 200XL has a 60 cm long neutral zone where the soapy water can soak and run off again, before the rinse process removes the remaining soapy water and the items are disinfected.

**No down holder.** The JEROS 200XL has no down holders, meaning that different sizes of crates can be washed without sorting and without adjusting the down holder to every size.

**The wash process.** The items being washed are transported by 2 stainless steel chains through the crate washer. In the 92 cm long wash zone the items are being cleaned with re-circulating water from the 150 litre wash tank through the 4 rotating wash arms. A 2.2 kW wash pump with a capacity of 950 l./min circulates the water. In the 60 cm long neutral zone the soapy water can soak before the rinse process with fresh water is started. The rinse zone is 60 cm long. Depending on requirements, the items can be disinfected with 85°C hot water or with chemicals.



# Crate Washer - Model 300



## Specification Data

### JEROS 300- Tray Cleaner

The JEROS Universal Machine is easy to use and ideal for multiple users. The control panel is sturdy but simple, and can be fitted on either the left or right side. The machines can be supplied for one-man operation, either with operation from the top with a crate turner or with a discharge belt with rollers.

Model 300 washes with an extremely high pressure (4-4,5 bar). It is a strong industrial machine with a large capacity. 2 side doors provide an easy access to the washing- and rinse zone and make the cleaning of the machine much easier. Soap and rinse liquid cans can be stored in the machine.



### Machinery Dimension

Wide	930
Length	2350
Length with in - and outlet sluice	3840
Length with 300 TD connected	5482
Height	1650

### Model 300

A = Automatic soap dosage	Incl.
N = After rinse heater 2x9 kW (+30°C)	Incl.
L = Automatic dosage pump for after rinse liquid	
Q = Adjustable conveyor speed	Incl.
T = Steam connection wash tank	

### Wash Area

Width	650
Height	470

### Capacity

Euronorm crates 400x600	170 - 500
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### Drying Unit 300 TD 300 TD

300 TD	15,450
2 High pressure blowers 2 x 2450 m3/h	2
Machine length	1645
Connection	4 kW
Current rating	16 A

### General Data 300 TD

Moveable washing nozzles	16
Fix washing nozzles	32
Rinse Nozzles	10
Wash pressure	4 bar
Pump capacity l/min	500
Wash tank capacity	240
Water consumption l/min	8 - 14
Wash pump capacity	7.5 kW
Electrical heating of wash tank	2 x 6 kW
Rinse temperature	85°C

# Jeros Crate Washer- Pricing

SKU	Range	Type
200XL	Group A	Jeros 200XL Crate Washer
200XL-A	Group A	Automatic Soap Dosage
200XL-M	Group A	One Man Operation

300 ANQ	Group B	Jeros 300 Crate Washer
300 ANQ-L	Group B	Automatic Dosage Pump For After Rinse Liquid
300 ANQ-T	Group B	Steam Connection Wash Tank
300TD	Group B	Tunnel Dryer For 300 Model



*Smarter Solutions*

## Tray Cleaners

- 9014

- 9015

- 9020



# New Generation JEROS Tray Cleaners



NEW with "Aqua Clean"

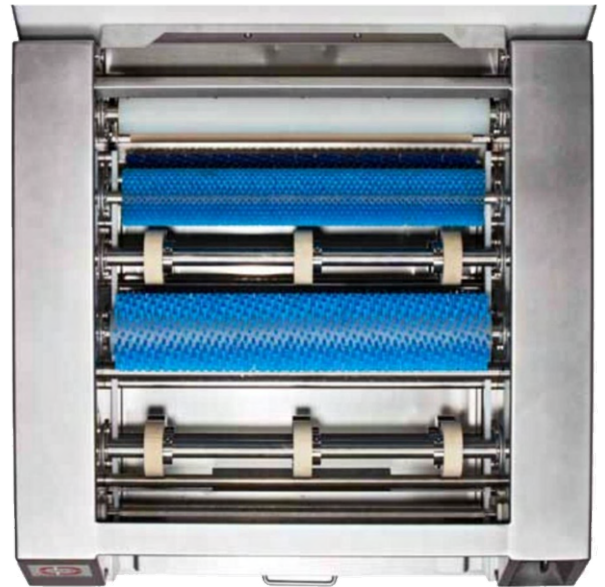
New generation of JEROS Tray Cleaners The new 9014 and 9015 tray cleaner models from JEROS offer the user significant hygienic advantages as all of the machine can be cleaned with water. Furthermore, the construction and new design help optimise noise reduction.

The entire machine has been redesigned, including a tabletop in stainless steel, brushes with enclosed bearings and a technologically new construction providing more space between brushes and the drive system. This means that it is now possible to clean and rinse the entire JEROS Tray Cleaner with water. Continuous washing of machine room and brushes ensures high hygienic standards and optimal cleaning of trays.

The new construction reduces noise significantly. This reduction can be further improved by using the new JEROS spring tray trolley. When trays leave the tray cleaner, the plate trolley spring system reduces the length of the fall to a minimum and therefore also the noise from falling plates. The spring in the tray trolley can be replaced if it gradually becomes weak over the years and does not follow the total weight of stored trays.

The new generation of high-performance tray cleaners cleans and oils 100 trays in just 6-8 minutes.

The tray cleaner has two sets of cleaning brushes, which are made of a synthetic material. These brushes are also available in stainless steel as optional extras. Models 9014 and 9015 are suited especially for perforated trays and solid baking trays. The machine has two efficient pre-scrappers, which remove most of the burned deposits remaining on both sides of the baking tray before the tray



moves on to the cleaning brushes. This ensures efficient pre-cleaning with less residue entering the cleaning system and significantly prolongs the efficiency and service life of the cleaning brushes

The cleaning brushes clean the top and bottom surfaces of the tray. Finishing brushes then clean and remove residue from the holes in perforated trays to prevent them from clogging and thus from reducing the energy and heat flow of the baking process. The tray then passes through the automatic oiling system (model 9015) which can be set to on/off, as required. The oil system is designed in such a way that the rubber rollers are driven by a gearwheel to ensure stable, fine and uniform oiling of the tray. An automatic oiling system, such as the one on model 9015, eliminates the need for greaseproof paper, significantly reduces the consumption of oil and saves costly handling time. The residue removed falls down into a waste collection tray which is easy to empty and clean. The machine is available for all 2-edge tray sizes and is made in optional heights fitted on sturdy, rustproof wheels allowing it to be pushed away after use.

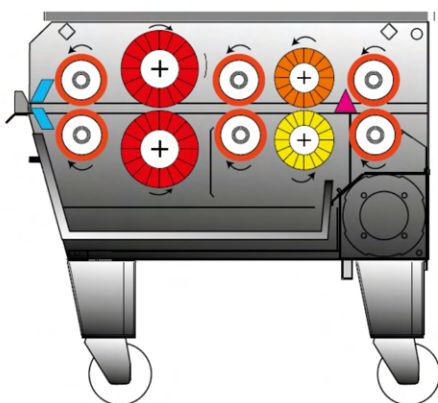


## Specification Data







### JEROS 9014 - Tray Cleaner without oiling

The JEROS Tray Cleaner reduces the labour hours required for the cleaning of the trays to an absolute minimum. The machine cleans and greases 100 trays within 6-8 min. This labour saving can then be utilized for more productive tasks. Experience has shown that the life of the brushes in a JEROS machine, with a daily cleaning volume of 500 can be as high as 6-8 years. The machine itself has an average lifetime of 15 – 20 years.

The JEROS Tray Cleaner handles trays with up to 2 edges, and can be used for flat trays as well as for perforated trays. All JEROS Tray Cleaners are produced to suit customer tray specifications.



### Colour Code

-  Double pre scraper system
-  In- outlet system
-  Precision ground nylon brushes \*  
*Optional stainless steel brushes on request!*
-  Quickly detachable hole brushes
-  Quickly detachable nylon brushes
-  Finishing brush

**Model 9014**

### Basic Model 9014

- Double pre-scraper system
- In / outlet system
- Precision ground nylon brushes
- Quickly detachable nylon brushes
- Quickly detachable hole brushes
- Aqua clean - water proof
- Complete stainless steel
- Machine height 800mm - 1050mm (optional)

### Optional / Accessories

- Tray trolley (kit - light model)
- Tray trolley stainless steel
- Tray trolley with fedre = noise reduction  
(only for tray cleaners with a min height of 95cm)
- Price for stainless steel brushes on request

### Capacity & Power

Capacity	100 trays within 6 min
Current rating	5.8amp 230/240v & 3.4amp 400/414v
Power connection	3 x 230/240V+N+E & 3 x 400/415v+N+E

### Dimensions: (H x X x D)

- Height = 800mm / 1050mm
- Depth = 925mm
- A = tray width

### Type = Tray width

- 508 = 125mm - 460mm
- 658 = 461mm - 610mm
- 828 = 611mm - 780mm
- 1078 = 781mm - 1030mm



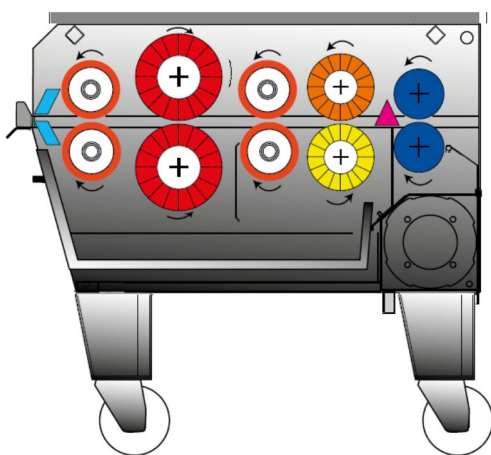


## Specification Data

### JEROS 9015 - Tray Cleaner without oiling

The JEROS Tray Cleaner reduces the labour hours required for the cleaning of the trays to an absolute minimum. The machine cleans and greases 100 trays within 6-8 min. This labour saving can then be utilized for more productive tasks. Experience has shown that the life of the brushes in a JEROS machine, with a daily cleaning volume of 500 can be as high as 6-8 years. The machine itself has an average lifetime of 15 – 20 years.

The JEROS Tray Cleaner handles trays with up to 2 edges, and can be used for flat trays as well as for perforated trays. All JEROS Tray Cleaners are produced to suit customer tray specifications.



**Model 9015**

- Double pre scraper system
- In- outlet system
- Precision ground nylon brushes\*  
*Optional stainless steel brushes on request!*
- Quickly detachable hole brushes
- Quickly detachable nylon brushes
- Finishing brush
- Automatic oil greasing unit
- Waste drawer

### Basic Model 9015

- Double pre-scraper system
- In / outlet system
- Precision ground nylon brushes
- Quickly detachable nylon brushes
- Quickly detachable hole brushes
- Aqua clean - water proof
- Complete stainless steel
- Automatic oiling
- Machine height 800mm - 1050mm (optional)

### Optional / Accessories

- Tray trolley (kit - light model)
- Tray trolley stainless steel
- Tray trolley with fedre = noise reduction  
(only for tray cleaners with a min height of 95cm)
- Price for stainless steel brushes on request

### Capacity & Power

Capacity	100 trays within 6 min
Current rating	5.8amp 230/240v & 3.4amp 400/414v
Power connection	3 x 230/240V+N+E & 3 x 400/415v+N+E

### Dimensions: (H x X x D)

- Height = 800mm / 1050mm
- Depth = 825mm
- A = tray width

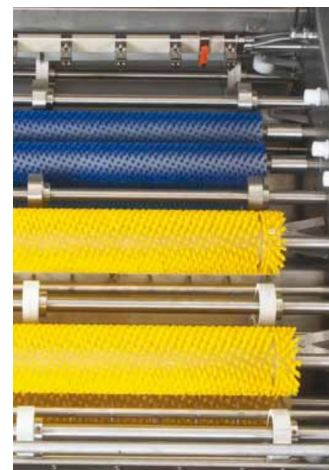
### Type = Tray width

- 508 = 125mm - 460mm
- 658 = 461mm - 610mm
- 828 = 611mm - 780mm
- 1078 = 781mm - 1030mm





## Specification Data



The system can be used for large Capacity of 800 - 1000 trays per hour. The trays are taken through the system and cleaned with the baking side up, which means that the trays are ready to be used right away without any need to turn them over.

- 3 main brushes for cleaning, made of polyamide.
- 2 brushes for cleaning of perforated trays.
- All brushes can be adjusted individually to prolong the lifespan.
- Quick coupling system for the cleaning brushes. (removal without tools.)
- Easy fix-System for main cleaning brushes. □ High quality, aluminium encased bearings.  
□ KEG oiling system with 6 pcs nozzles causes a dust-free oli layer on the baking sheets.
- The front can be opened for easy cleaning.
- The whole machine can be cleaned with a steam cleaner.



Newly developed spray system where the hygienic KEG-return system is used, with selectable 6 pcs nozzles in a row, is spraying oil on the plates.



The completely uniform pressure and the development of Armix nozzle causes a very cost saving and dust-free oil layer on the baking sheet.

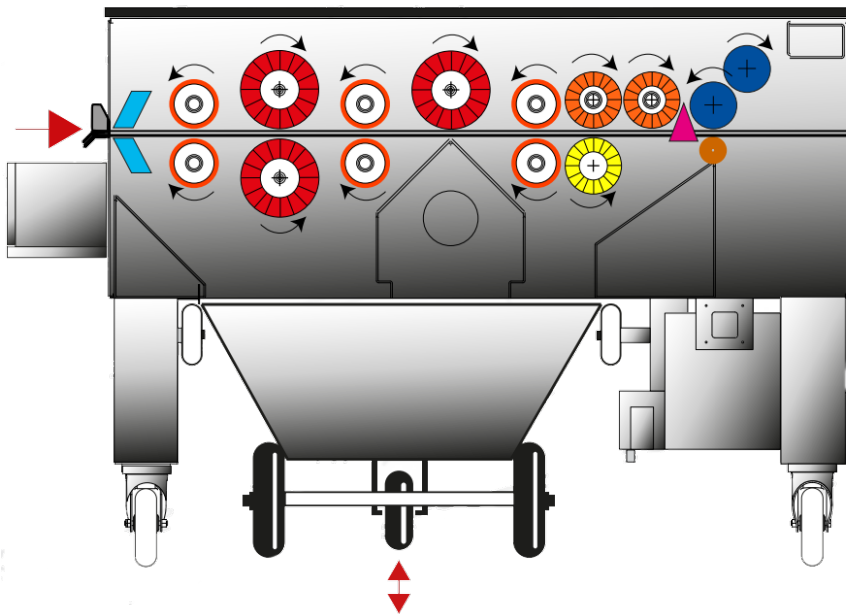


Quick coupling system for the cleaning brushes, makes it easy to take out the brushes. The whole machine can be cleaned with a steam cleaner.











Dust cleaned from the trays is dropped into a waste collection tray, which is mounted on wheels to make cleaning easier.

## Specification Data



### FUNCTION

-  Double pre scraper system
-  In-outlet system
-  Precision ground nylon brushes
-  Quickly detachable nylon brushes
-  Quickly detachable hole brushes
-  Finishing brush
-  Automatic oil greasing unit
-  Mobile waste waggon



JEROS Tray Cleaner model 9020 is part of a modular system, which can be obtained with an automatically loading system.

A vacuum system operating with pneumatics lifts the tray from the tray wagon using four suction pads and feeds it into the tray cleaner system.

A vacuum system operating with pneumatics lifts the tray from the tray wagon using four suction pads and feeds it into the tray cleaner system.

When the system stops, the tray wagon containing the clean trays is removed and an empty wagon can be put into place. The system is now able to continue cleaning more trays.

## Jeros Tray Cleaners (without oiling)

SKU	Range	Type
9014-508	Group A	Tray Cleaner - 125 to 460mm
9014-658	Group A	Tray Cleaner - 461 to 610mm
9014-828	Group A	Tray Cleaner - 611 to 780mm
9014-1078	Group A	Tray Cleaner - 781 to 1030mm

## Jeros Tray Cleaners (with oiling)

SKU	Range	Type
9015-508	Group A	Tray Cleaner - 125 to 460mm
9015-658	Group A	Tray Cleaner - 461 to 610mm
9015-828	Group A	Tray Cleaner - 611 to 780mm
9015-1078	Group A	Tray Cleaner - 781 to 1030mm

## Jeros Tray Cleaners Options / Accessories

SKU	Range	Type
ROLLER/2	Group B	Roller For 2 Tray Sizes
TRAYTROL	Group B	Tray Trolley (Light model)
TRAYTRSS	Group B	Tray Trolley Stainless Steel
TRAYTRNS	Group B	Tray Trolley With Noise Reduction



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