

JEROS

Utensil Washer

FLEXIBLE SOLUTION FOR ALL NEEDS



Smarter Thinking - Smarter Solutions

JEROS

Hygiene

Due to increasing hygiene requirements and veterinary checks in the food industry, it is essential to ensure that companies are offered supreme quality cleaning equipment that meets all regulatory requirements, inside as well as outside the EU.

JEROS's technical department makes sure that it is aware of the most recent regulations, and ensures that all JEROS products meet these requirements.

Good hygiene cannot be checked visually and bacteriological tests are therefore required to measure these bacteriological levels. JEROS is the only manufacturer to have independent tests carried out by Eurofins Steins Laboratoire, a recognized World wide laboratory, to carry out hygiene checks on all the products.

Efficiency and optimum hygiene safety, including HACCP, form the base of the JEROS set of values.



Guaranteed hygiene

JEROS Utensil washers have end rinse pumps as standard. The pump provides a constantly high pressure through the rinse nozzles, which means that the machine rinses independently of mains water pressure levels. This ensures a constant water pressure and temperature of 85°C throughout the entire rinse cycle, which is necessary to guarantee efficient disinfection and ensure bacteria free items after the washing and rinsing process. A temperature block ensures that the rinse cycle does not start until the correct rinse temperature is reached.

JEROS Unique

JEROS Utensil washers are exceptional not only because of the outstanding washing results, but also because of the uniquely designed lid that ensures optimum integrated working processes.

The lid design allows the machine to be loaded and emptied from three sides

The design and the washing system allows flexible washing of all items without sorting, as different sized objects can be placed into the machine.

An integrated mixer tap ensures time-saving rinsing of hands or pre-rinsing if required when loading the machine.

Finger touch micro control enables simple operation as well as the possibility of customer-specific washing times and temperatures.

At the end of the work day, the flush hose makes it possible to reuse the wash water in the machine e.g. for cleaning the floor. Subsequently, the flush hose can be mounted on the mixer tap for clean water.

which means that the machine can be placed in a corner if space is limited.

The design also means that the machine takes up the same space no matter whether it is open or closed.

The lid design ensures an ergonomic working process thanks to the free working height for the user into the ma-

chine and direct placing of items in the machine.

The integrated mixer tap which can be replaced by a rinse shower head not only provides an additional washing place but also a time saving prerinse option.

The machine can be connected to table systems placed each side of the washer, and the strong mesh base can be reversed allowing level entry into the machine from the side tables, which prevents lifting heavy objects.



An efficient partner

JEROS has more than 45 years knowhow and experience in the production of machines for the food and retail industries, which is your guarantee of a reliable and solutions oriented partner, focusing on a high quality and wide product range and customised solutions when necessary.

The design and function of the machines are based on our philosophy to offer the end user additional, efficient features and optimum ergonomic solutions in a minimum of space.

High performance -
Minimum footprint



Model 8110



Model 8115



Basic JEROS Basic

The small series with high capacity for small and medium sized companies with limited space and high demands.

The machine has two rotating wash arms and rinse arms for correct distribution of water for

optimum washing and rinsing.

The machine is widely used in the retail industry, including fast food restaurants or as a central part of industries requiring optimum logistics and efficiency.

The JEROS Basic has two rotating wash arms and rinse arms placed in the lid and in the base of the machine.



Many known fast food restaurants and supermarket chains use JEROS Basic washers thanks to their high wash throughputs and small footprint size.



References:
McDonald's
BurgerKing
Rewe
WallMart
Tesco
Coop



In General

Automatic dosing of soap

All JEROS machines feature automatic sensor-controlled dosing of soap when washing, and sanitizing fluid when rinsing. For each washing process, the sensor measures the washing quality and automatically takes the necessary volume when needed. This ensures a uniform amount of soap concentration is used, thus reducing costs significantly and protecting the environment.

Small with high performance

Specifications	8110	8115
Washing area dimensions H x W x D mm	610 x 690 x 635	610 x 810 x 635
Machine dimension H1 x H2 x W x D mm	2088 x 1631 x 842 x 745	2088 x 1631 x 962 x 745
Water consumption per wash, litres	5	6
Euronorm crates per wash 400 x 600 mm	1	2
Plates per wash 600 x 400 / 600 x 800 mm	15 / -	30 / 15

High-performance
& compact machine



Model 8117



Model 8117



Compact
JEROS Compact

This series has a unique washing system. A moving wash frame with washing nozzles on the frame, all the way round, enables efficient washing from all four sides.

While the machine is washing, the wash frame moves forwards and backwards in the cabinet. This breaks the surface of the water drop to improve the washing effect even more, and the items are washed from all sides.

JEROS Compact has two different wash levels available at the press of a button, enabling it to wash at both 0,8 bar and 1,4 bar, depending on the level of soilage on the items to be washed.

JEROS Compact is used primarily by medium-sized companies requiring a high-pressure machine such as butchers, dairies and special industries.



Only JEROS machines offer a system with a moving wash frame. A unique system ensuring superior washing results.



In General
Self-cleaning system

All JEROS machines feature an integrated cleaning programme. When a special button on the control panel is pressed, the wash pump activates and automatic draining of the machine starts, whilst at the same time the wash nozzles clean inside the machine. Finally, the machine is automatically disinfected with 85°C hot water and emptied of all dirty water, ready for automatic filling the next day.

Compact & powerful

Specifications		8117
Washing area dimensions H x W x D mm		645 x 810 x 635
Machine dimension H1 x H2 x W x D mm		2088 x 1631 x 1082 x 745
Water consumption per wash, litres		8
Euronorm crates per wash 400 x 600 mm		2
Plates per wash 600 x 400 / 600 x 800 mm		30 / 15

Powerful, high-volume machine



Model 8120



Model 8130



Xtended JEROS

The machine with the extended washing area is a flexible solution for run through machines.

This machine also has a moving frame wash system for optimal washing from all four sides, covering the large washing area.

The machine is the perfect partner for industries washing utensils as well as many different sized crates.

In professional kitchens, it can be used as a two-basket machine and can also be equipped with automatic lid opening if required.

energy line

All models are available with an insulated wash tank and insulated lid, along with economical rinse cycles, allowing energy savings up to 25%!

For additional information about the i-version, please ask your distributor.



8120 / 8130

In General *Adjustable wash temperature*

All JEROS machines are available with adjustable wash temperatures. This feature is widely used in specific sectors such as the fish and butcher businesses. For such businesses, being able to increase and lower wash water temperatures, depending on the product, is an essential feature.

The standard washing times are 2-4-6 min., but even here the time can be set according to the customer's wishes.

Strong and efficient

Specifications	8120	8130
Washing area dimensions H x W x D mm	645 x 1010 x 635	645 x 1290 x 635
Machine dimension H1 x H2 x W x D mm	2088 x 1631 x 1280 x 745	2088 x 1631 x 1555 x 745
Water consumption per wash, litres	10	12
Euronorm crates per wash 400 x 600 mm	2	3
Plates per wash 600 x 400 / 600 x 800 mm	30 / 15	45 / 15

The largest,
most powerful



Model 8150



Model 8160



In General Drain pump

The integrated drain pump removes all the water from the machine, including the pipe system and drain, to eliminate the risk of bacteria and odours.

In addition, water is removed from the top and bottom of the water level in each washing process; this technique ensures cleaner wash water, thus reducing the consumption of water.

Industrial JEROS Industrial

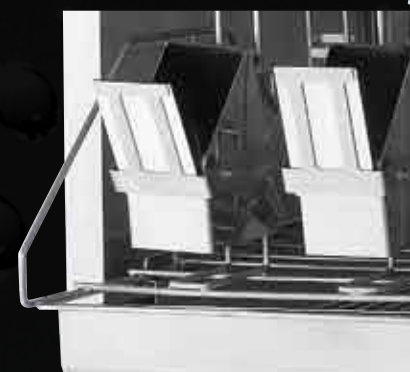
The largest machines for the highest requirements. The huge capacities of the machines match the industries' demand for logistics as well as time-saving hygienic solutions.

Model 8150 automatically opens the lid after each washing process.



Model 8160 is available with a PVC roller curtain for low roof height installation such as on a gantry etc.

JEROS has developed a special system for industries using weigh head hoppers as a supplement to the ordinary washing programme.



Large and efficient

Specifications	8150	8160
Washing area dimensions H x W x D mm	870 x 1340 x 800	870 x 1340 x 1000
Machine dimension H1 x H2 x W x D mm	2588 x 1931 x 1500 x 1053	1931 x 1931 x 1700 x 1253
Water consumption per wash, litres	16	16
Euronorm crates per wash 400 x 600 mm	6	8
Plates per wash 600 x 400 / 600 x 800 mm	60 / 38	64 / 42

In General Technical Data

Capacity Model	8110	8115	8117	8120	8130	8150	8160
Euronorm crates 400 x 600 mm	1	2	2	2	3	6	8
Plates 600 x 400 mm	15	30	30	30	45	60	64
Plates 600 x 460 mm	15	15	15	30	30	38	42
Plates 600 x 800 mm	-	15	15	15	15	38	42
Gastronorm tray 500 x 500 mm	1	1	1	2	2	2	4
40 L planetary H 457 x Ø 514 mm	1	1	1	1	2	2	3
60 L planetary H 511 x Ø 575 mm	1	1	1	1	2	2	2
80 L planetary H 515 x Ø 645 mm	-	-	1	1	2	2	2
100 L planetary H 558 x Ø 685 mm	-	-	-	-	-	1	1
Wash Area							
Width	690	810	810	1010	1290	1340	1340
Height	610	610	645	645	645	870	870
Depth	635	635	635	635	635	800	1000
General Data							
Wash tank	60	60	76	95	125	165	165
Rinse tank	13	13	25	25	25	31	31
Water consumption per wash	5	6	8	10	12	16	16
Wash pump capacity	600	950	585	2 x 600	600 + 950	2 x 950	2 x 950
Wash pressure	1,4	1,4	0,8 - 1,4	0,8 - 1,4	0,8 - 1,4	0,8 - 1,4	0,8 - 1,4

Recommended Accessories



In case of hard water, a softener system should be connected to improve washing results, minimise the use of soap and sanitizer, and which will also increase the service lives of the machine and nozzles significantly.

Pre-rinse & Table Systems

JEROS can offer accessories customised for your utensil washer, as pre-wash tables and side table systems for pass through washing as illustrated in the picture.

JEROS also offer dish washers. For additional information, please contact your distributor.

- Customised tables ●
- Tables in general ●
- Pre-rinse tables ●
- 180°-table systems ●
- Roller table systems ●
- Tables with filter ●



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