

JEROS

Tray Cleaner

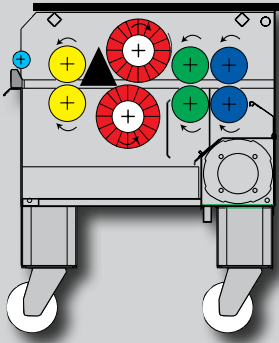
ALWAYS CLEAN TRAYS READY FOR USE



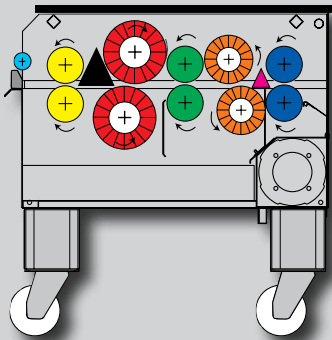
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JEROS

Model Survey



Model 6011



Model 6015

- ➔ Pre scraper system
- Driving rollers
- ▲ Cleaning system
- Precision ground steel or nylon brushes
- Driving rollers
- Quickly detachable nylon brushes
- ▲ Finishing brush
- Automatic oil greasing unit

All models are available without the oil greasing!

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.

If required the tray cleaner can be set up for cleaning 2 different tray sizes as long as the thickness of the trays are the same.

Advantage with 2 sided trays

Eliminate time-consuming and manual cleaning and scraping of trays.

Less trays are required due to cleaned trays always being available .

Stacked trays require less storage space. 100 stacked trays only needs 20 cm of height!

The inlet and output driving rollers are large in diameter, so they apply even pressure to all trays which keeps them perfectly even.



Automatic oil greasing unit

Automatic oil greasing unit:

The oiling roller does not run directly through the oil, making it possible to adjust the oil level that is applied to each tray passing through the machine.

This is done by a rotating axle being pressed into the oil tray if required.

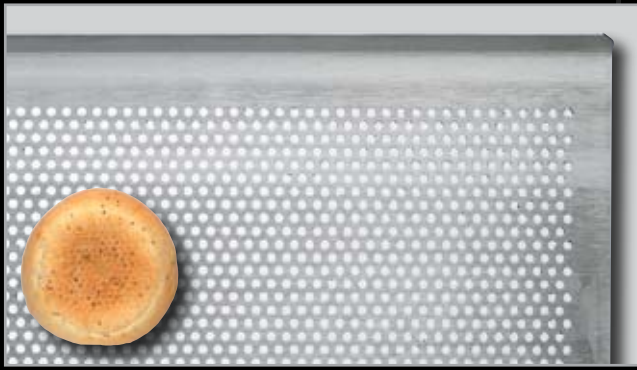
If oiling is not required it can easily be disconnected without tools.

Generally JEROS Tray Cleaner

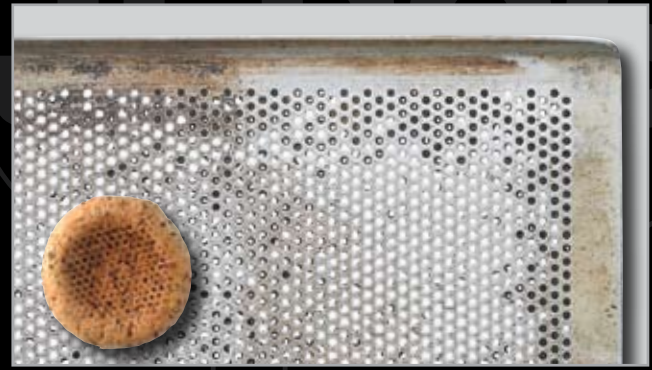
The JEROS Tray Cleaner reduces the labour hours required for the cleaning of the trays to an absolute minimum. The machine cleans and greases 100 trays within 6-8 min. This labour saving can then be utilized for more productive tasks.!

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.





With The Perforated Tray System.

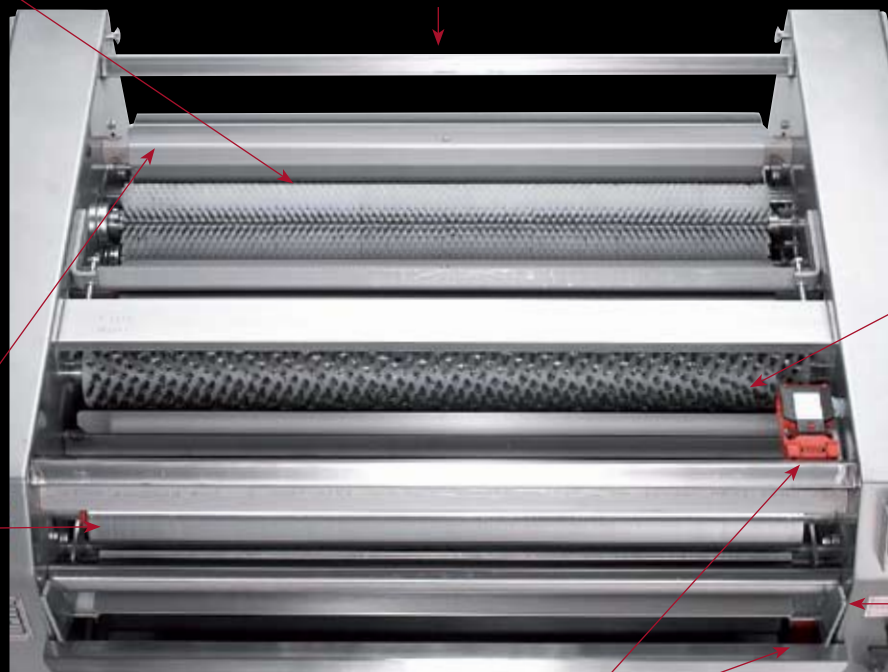


Without The Perforated Tray System.

The nylon brushes in the model 6015 guarantees a 100% cleaning efficiency on their cleaning ability, and can easily be removed for washing in a JEROS Utensil Washer.

The driving rollers ensure a smooth transition of trays through the machine. The rollers are manufactured as large as possible to avoid deformation of the trays.

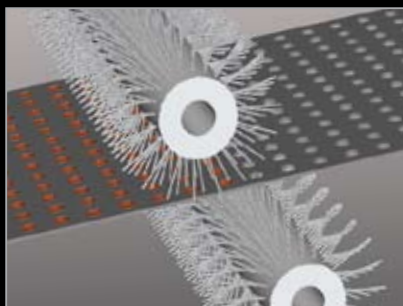
Automatic oil greasing.



Safety switches ensure excellent safety operation.

The precision ground and noise reducing steel or nylon brushes, guarantee effective but gentle cleaning, allowing a long lifespan of the brushes and trays. The brushes are equipped with replacement side brushes.

The unique pre-scraper system removes remaining deposits on the trays, creating a longer life span for the brushes. The need to frequently clean the machine is also reduced.



Perforated Tray System



Cleaning system for the brushes



Only in a JEROS Perforated Tray System

JEROS perforated tray brushes clean the holes in the baking trays efficiently. The top brush rotates the same direction as trays passing through, with the bristles being long enough to pass through the holes in the tray. This effectively pushes any residue through the holes, where the bottom brush sweeps the deposits into the waste collection tray.

Cleaning system for the brushes:

The brushes are cleaned within a few seconds, and up to 95% of any deposits on the brushes are removed. Pulling the handle for a few seconds is sufficient for optimum cleaning of the brushes.

Stainless steel chassis:

All JEROS Tray Cleaners are manufactured from stainless steel, including the chassis.

Function Generally



Safety cover, dust box, oil tray and the nylon brushes can be easily removed, without the use of tools, for cleaning purposes.



JEROS has different sizes of tray wagons for optimum operation and product flow rate.

Technical Data Generally

Type Model	508	658	828	1078
6011 tray width mm	125 - 500	501 - 650	651 - 820	821 - 1070
6015 tray width mm	125 - 460	461 - 610	611 - 780	781 - 1030
Machine width mm	788	938	1108	1358
Machine depth mm 6011	630	630	630	630
Machine depth mm 6015	780	780	780	780
Machine height OPTIONAL from	800-1100	800-1100	800-1100	800-1100

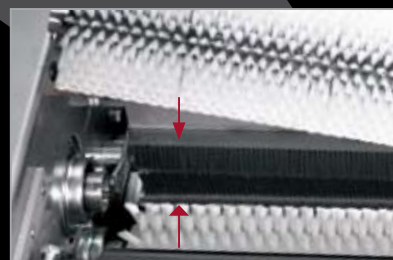
Cleaning process

.....dry cleaning!

- The trays are fed into the machine with the soiled side down.
- The pre-scaper system, removes the trays, and the pressure of the rollers ensures optimum cleaning and helps to keep the surface of the trays flat.
- The driving roller ensures the tray pass through the machine evenly, and crushes any sugar deposits allowing easy removal from the trays.
- The high speed steel or nylon cleaning brushes, removes burnt on deposits from the trays that fall into the waste collection tray. The waste collection tray should be removed daily, and can be cleaned in a JEROS Utensil Washer.
- The unique finishing rotating brush removes any fine deposits, which extends the life of the oil.
- The driving roller transports the tray through the automatic oiling system, and the tray falls into the tray wagon automatically.

The function of the 6015 is the same principle as the 6011, but with the following additional features:

- The driving roller transports the tray through the nylon brushes, which make additional cleaning and keeps the holes clear when using perforated trays.
- They then pass through the automatic oiling unit.
- Optional: A substitute for steel brushes from nylon brushes is available.



Finishing brush system



Side brushes

The steel/nylon brushes at the bottom are equipped with side brushes, that can be replaced within minutes. This initiative has been installed, because the wear is much higher here due to the bend of the tray. Instead of replacing the whole brush, when the edges of the tray are no longer being cleaned properly, changing the side brush is enough to continue cleaning efficiently. Experience has shown that cleaning 500 trays per day, means the brushes have a cleaning life of between 6-8 years.

Service Guarantee

The servicing and maintenance that we offer, combined with our knowledge of industrial cleaning requirements, makes JEROS the right partner. We only use the highest quality suppliers and parts to ensure that you have many years of trouble free use.

JEROS Distributor:



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JEROS Industrial

Tray Cleaner 9020

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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, aluminum 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.

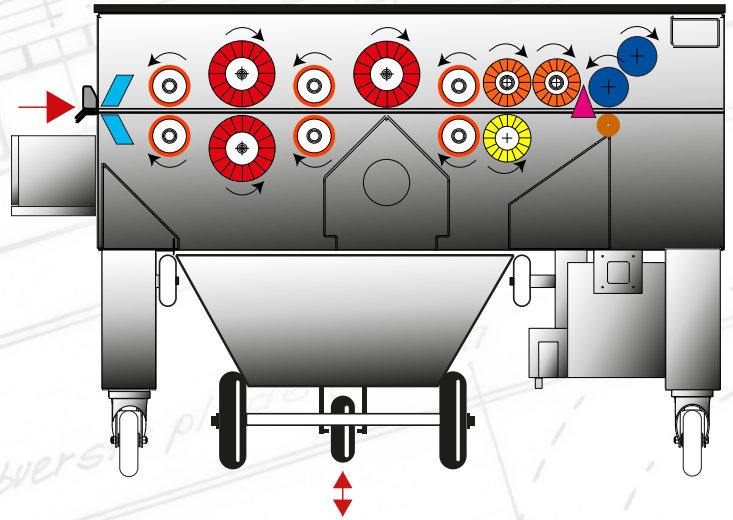


Quick coupling system for the cleaning brushes, makes it easy to take out the brushes. The whole machine can be cleaned with a steam cleaner.











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

JEROS Tray Cleaning systems release expensive labour and time for more productive tasks!



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 a automatically loadingsystem.



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.



The trays are fed through the unique brush system directly into the receiving section and from there to the receiving tray wagon.



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.



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Smarter Solutions

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-scrapers, 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 gear-wheel 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.



Highlights New 90xx series

- New **hygienic machine design**
- **Cleaning** the machine with water
- **Noise reduced** 3 db
- **Double pre-scrapers** for improved cleaning
- Oiling system is now **direct driven**, for improved oiling of the baking trays
- All material in **stainless steel** and synthetic materials