

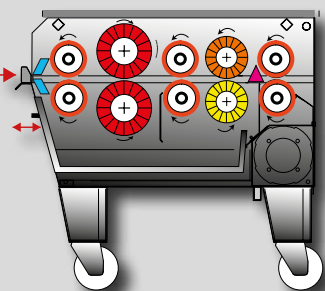
JEROS Tray Cleaner

ALWAYS CLEAN TRAYS READY FOR USE

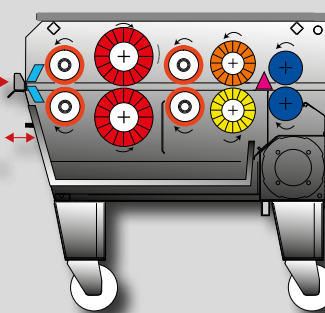


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Model Survey



Model 9014



Model 9015

- Double pre scraper system
- In-outlet system
- Precision ground stainless steel or nylon brushes
- Quick detachable end cleaning brush
- Quickly detachable hole brush
- ▲ Finishing brush
- Automatic oil greasing unit

JEROS Tray Cleaner 9014/15

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.

The JEROS Tray Cleaner handles trays with up to 2 rim/edge, and can be

used for solid trays as well as for perforated trays.

All JEROS Tray Cleaners are produced to suit customer tray specifications.

Advantages of 2rim/edge trays:

- ✓ Eliminate time-consuming and manual cleaning and scraping of trays or handling of bakingpaper.
- ✓ Fewer trays are required since cleaned trays are always available.
- ✓ Stacked trays require less storage space.
- ✓ The inlet and output driving rollers have a large diameter, applying even pressure to all trays, ensuring they remain perfectly even.



The end cleaning brushes in the model 90XX 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 unit:



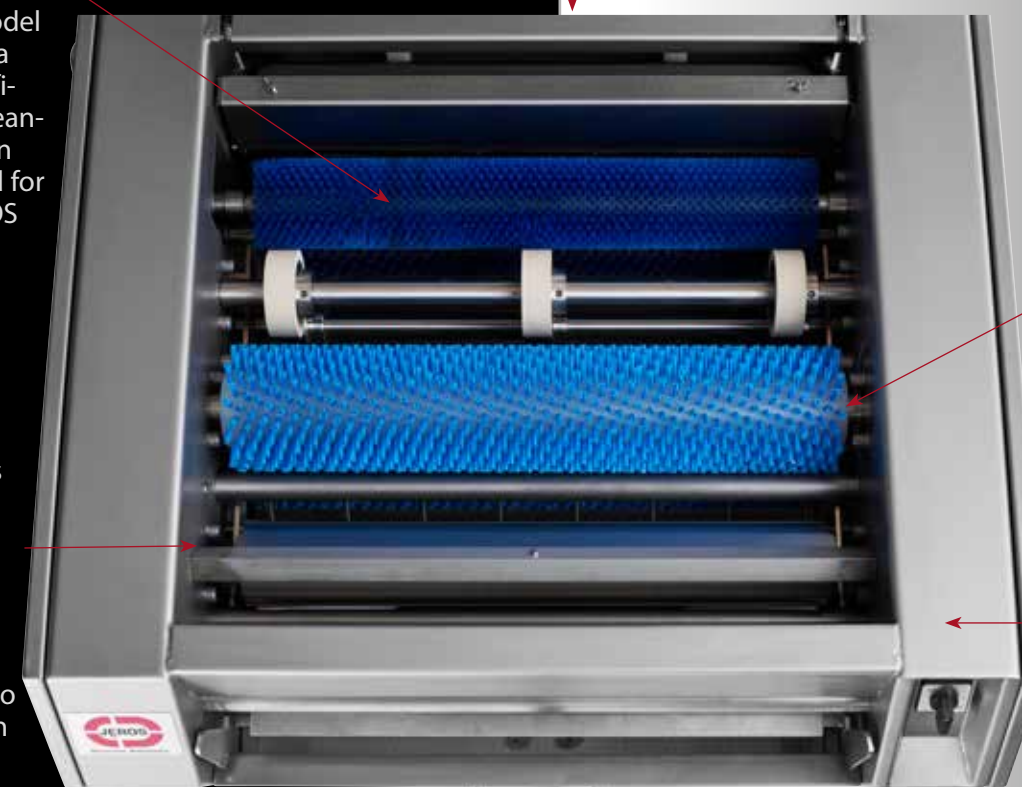
The oiling roller does not run directly through the oil, making it possible to adjust the oil level that is applied to each tray passing through the machine. This is done by a rotating axle being pressed into the oil tray if required. If oiling is not required it can easily be disconnected without tools.

With / without Perforated Tray System.



The nylon brushes can be easily removed, without the use of tools, for cleaning purposes in a JEROS Utensil Washer.

Automatic oil greasing.



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.



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.

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.



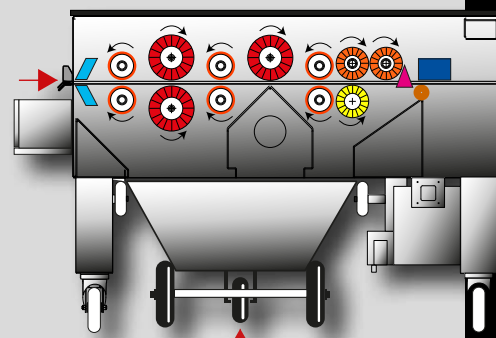
JEROS Aqua Clean:

The machine can be foamed with soap and cleaned with hot water to achieve a high hygiene standard, also on the inside of the machine.

Model Survey

"The JEROS Tray Cleaner Model 9020 is compact and powerful."

It is a modular and customizable unit, enabling the subsequent retrofitting of an automatic tray filler."



Model 9020

- Double pre scraper system
- In-outlet system
- Precision ground stainless steel or nylon brushes
- Quick detachable end cleaning brush
- Quickly detachable hole brush
- Automatic oil greasing unit

JEROS Tray Cleaner 9020

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.

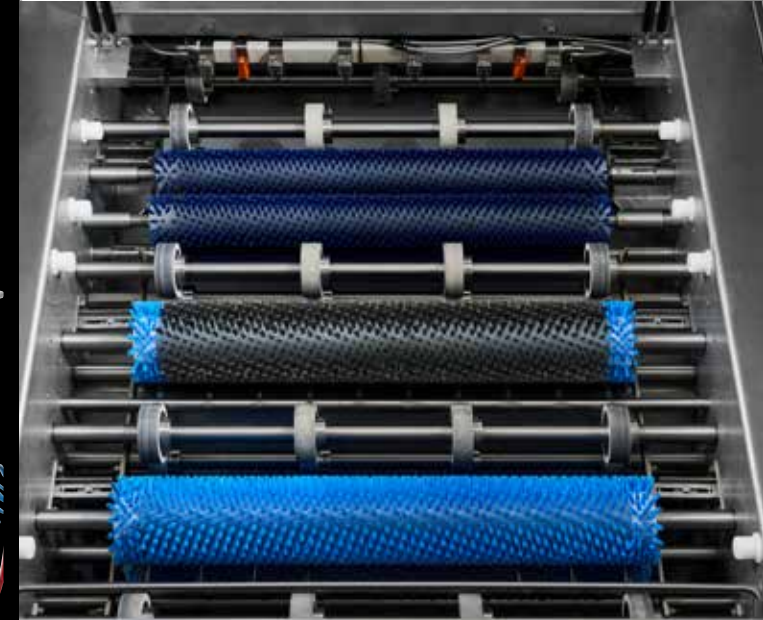
The JEROS Tray Cleaner handles trays with up to 2 edges, and can be used for flat trays as well as for perforated trays.

All JEROS Tray Cleaners are produced to suit customer tray specifications.

- ✓ 3 main brushes for cleaning, made of polyamide or stainless steel.
- ✓ 3 brushes for the end cleaning.
- ✓ The unique brush system keeps the perforations free of simultaneously.
- ✓ The lifespan of the brushes is approximately 1 million trays.
- ✓ All brushes can be adjusted individually to prolong the lifespan.
- ✓ Quick coupling system for the end cleaning brushes. (removal without tools.)
- ✓ High quality, aluminum encased bearings.
- ✓ KEG oiling system with 6 pcs nozzles causes a dust-free oil layer on the baking sheets.



Compact and powerful



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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 remove the brushes and wash them in a JEROS Utensil Washer. The entire machine can be foamed with soap and cleaned with a steam cleaner.



Bread crumbs from the trays drops into a waste collection tray mounted on wheels, making tray emptying easier. The waste tray has a capacity of 50 liters. Optionally, it can be equipped with an accompanying plastic bag for convenience and simplicity.

As the world's leading manufacturer of tray cleaners, JEROS introduces the first automatic tray cleaner system with automatic tray feeder, to the Baking industry.



A pneumatic-operated vacuum system lifts the tray from the tray wagon into the tray cleaner system.



After the cleaning process, the trays drop into the 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 ready to continue cleaning more trays.



Industrial Tray Cleaner

JEROS Automatic feeding

The system has been developed for large bakeries with a requirement for cleaning and automatic oiling of between 1000 and 10000 trays within 24 hours.

The system operates automatically and only requires two manual operation: move in and remove the tray trolley. It takes about 20 minutes for the system to clean a full tray trolley depending on tray size. including automatic oiling.

A visual indicator signals when the tray trolley is empty and automatically stop the system when the receiving tray trolley is full.

The full tray trolley is then replaced by an empty tray trolley from the feeding section, where a new wagon with dirty trays is placed to repeat the task.



Automate

The entire system is enclosed, insulated, and designed to reduce noise, creating a safe operational environment. Even in environments with a high concentration of flour dust, it does not adversely affect the system.



Trays are cleaned with the baking side up, allowing them to be immediately used without the need for turning.



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Control PLC control with a large touchscreen

Graphical display of the operating status. Option for manual control of individual functions in a special service mode.

- Process monitoring
- Error reading
- Data log

More productivity

JEROS Automatic tray cleaning systems release expensive labour and time for more productive tasks!





JEROS has different type of tray wagons for optimum operation and production flow.

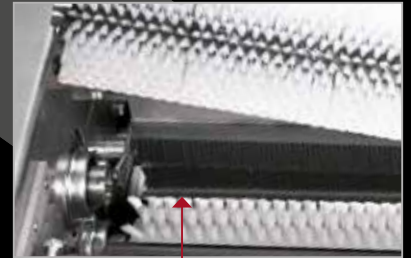
Technical Data *Generally*

Type Model	658	828	1028
Tray width mm 9014 / 9015	125 - 610	611 - 780	781 - 980
Machine depth mm	884	884	884
Machine width mm	939	1109	1309
Machine height OPTIONAL from	800-1100	800-1100	800-1100
Tray width mm 9020	501 - 650	651 - 820	821 - 1070
Machine depth mm	1520	1520	1520
Machine width mm	1235	1385	1565
Machine height OPTIONAL from	950-1100	950-1100	950-1100

Cleaning process

.....dry cleaning!

- The trays are fed into the machine.
- The pre-scraper 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 driving roller transports the tray through the final cleaning brushes, which make additional cleaning and keeps the holes clear when cleaning perforated trays.
- The unique finishing brush removes any fine deposits, which extends the life of the oil.
- The driving roller transports the tray through the auto-matic oiling system, and the tray falls into the tray wagon automatically.
- Optional brushes available: Steel, Nylon & Stainless Steel brush



Finishing brush system



Replaceable 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.

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