



## Industrial cleaning system for multihead weigher components



**Hygienic result in  
3 - 6 MINUTES!**

### Flexible and Efficient

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.

The ACE system is a solution for the increased hygiene regulations in food industry. Due to the rinse temperature, of 85°C, the components are **sanitised and bacteria-free**. This is certified by Eurofins Steins Laboratory. By **automating the washing process**, a uniform hygiene result is achieved and eliminates the risk of contamination to the production.



[www.jeros.com](http://www.jeros.com)

Certified by:



Steins Laboratorium





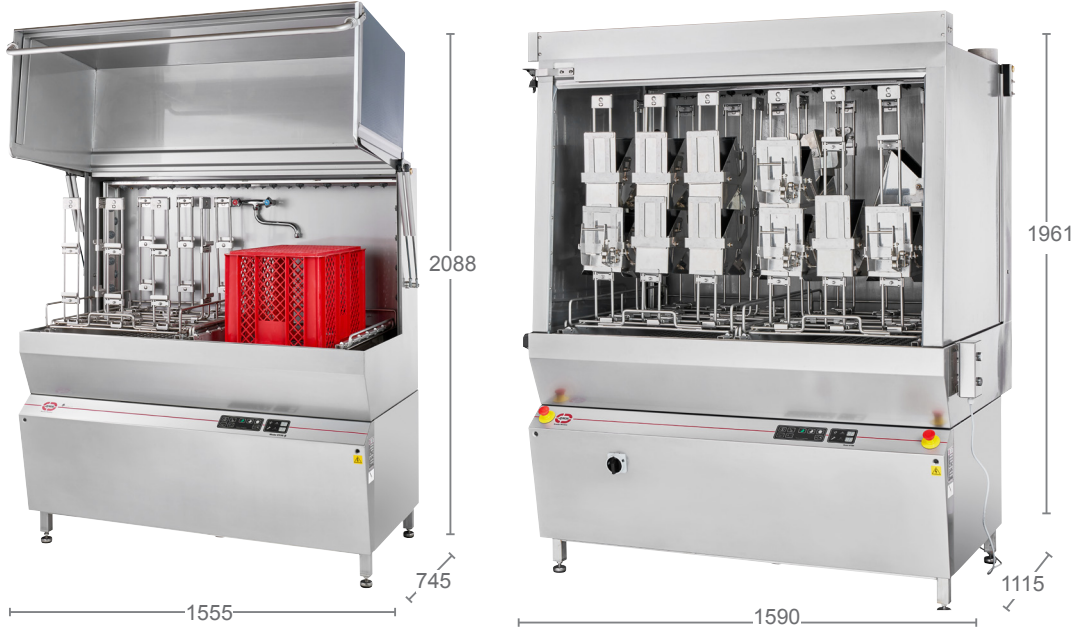
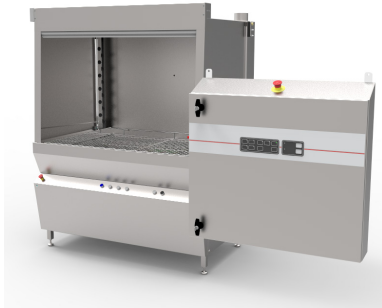
### Unique Lid construction

The specially designed lid of the JEROS industrial utensil washers Model 9130 + 8150, ensures optimum integration into the working rotation. The lid's construction makes it possible to feed the machine from three sides and give easily access of placing items into the machine.

**Space saving Model 8160:** Model 8160 complete with roller curtain is the most used version if the machine is placed on a platform where there is limited height and space. The roller curtain opens automatically after the wash programme is finished.



**Optional IP65-Controller**  
External controller to meet EHS Standard 50 - Machinery and equipment safety, MESS standard. The controller can be mounted directly on the utensil washer or alternative on the wall.



Model 9130

Model 8160

Wash area	H	W	D
Model 9130	645	1290	635
Model 8150	870	1340	800
Model 8160	870	1340	1000

Capacity per wash	9130	8150	8160
Scale Part 0,7 Ltr.	18/24	60/80	60/80
Scale Part 1 Ltr.	16	48	48
Scale Part 2 Ltr.	12	32	32
Scale Part 3 Ltr.	12	32	32
Scale Part 5 Ltr.	8	16	16
Euronorm Crates	3	6	8



Model 8150



### How the JEROS ACE-system works:

The JEROS ACE system is the most efficient way of cleaning. A set-up of the ACE system contains:

- A subframe with guide rollers, mounted inside the washer. The tailor-made rack, loaded with the scale components, are rolled from the trolley over to the subframe. As the rack is spilt into 2 parts, it is ergonomic and easy to push the loaded rack into the washer.
- 1 trolley with guide rollers. To transport the racks with scale parts from the weigher to the washer and reversed.
- 1 set of 2 racks per type of weigher, tailor-made, to hold the scale parts.

### Most important:

The hoppers are cleaned with open flaps and tensioned springs. This ensures a complete "wash through" of the complex scales.

### Trolley System available

1 pc full trolley or 2 pc half trolley.

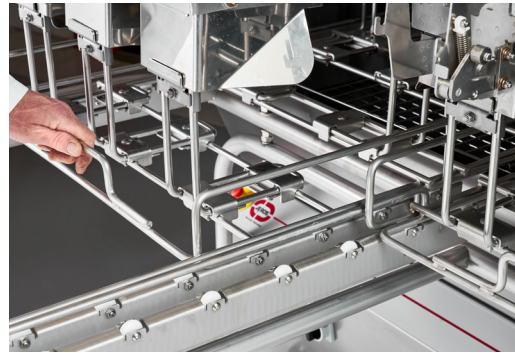
Available space on the platform is decisive for which of the 2 trolley solutions is optimal.

The number of trolley sets needed is determined by:

- The total number of multihead weighers to be operated.
- Weigher Model / Type / Mix



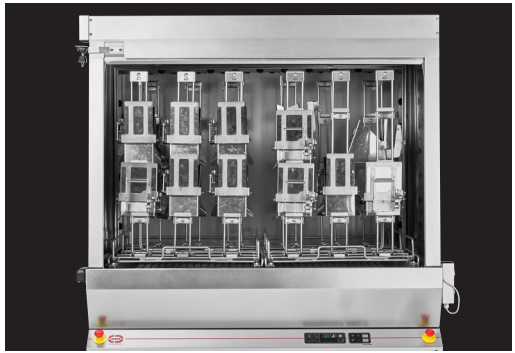
Load/unload the scale part directly at the weighing unit easy and safe without any tools.



Push the rack from the trolley into the JEROS ACE System for cleaning without any heavy lift.



The trolley with the scales components safely fixed is rolled to the front of the JEROS ACE system.



Start the automatic washing process with the optional cyclis of only 3 or 6 minutes.





## Automated Cleaning Process

## Traditionell

### Advantages

One person can handle the whole job.

The maximum weight to be lifted is the weight of only one hopper (2,5 –3,5 kg).

The JEROS washers can and is mostly placed on the platform of the weighers so the distance between the the weighers and washer is not long, which results in a very short transport time.

The experience shows that the wash time in f.e. the snack food industry is approx. 6 minutes, and in the vegetable industry approx. 3 minutes.

When the components are washed in the washer, the cleaning person can do the dry cleaning of the weigher centre or prepare the next set for washing.

The whole cleaning procedure (loading the racks on the trolley with the hoppers, transport, roll the racks from the trolley into the washer, washing and in the meantime dry--cleaning of the weigher centre, rolling the racks out the washer onto the trolley, transport and place the hoppers back on the weigher) with the ACE system takes only 20-30 minutes for this total cleaning process.

The hoppers are cleaned with opened flaps and tensioned springs.

After rinsing, at a temperature of 85°C, the hoppers are practically dry and can directly placed back on the weigher.

No damaged components.

#### JEROS Multihead Weigher Washer

- ✓ Wash 32 - 48 Scale per cycle.
- ✓ Wash time 3 or 6 minutes only.
- ✓ Guaranteed sanitation with 85°C.
- ✓ Controlled and improved hygiene.
- ✓ No contamination risk.
- ✓ No more broken parts.
- ✓ No bacteria or listeria left over.

### Hand Cleaning

Most of the time two people or more take off all components (feeders, pool-, weigh-, booster, hopper) from the weigher centre and insert the parts in a big container. This container has to be transported to a washing room.

The components has to take out from the container and cleaned and dried, piece by piece. You can imagine when 48 or 64 parts, with handles, flaps, springs etc laying together in a container, they will hook and damaged.

This is one of the main items of troubles and breakdown or inaccurate working of a multihead weigher.

After cleaning, all parts are collected again in a clean container and transported back to the weigher.

Using high pressure jets for washing, creates contaminated aerosols which increase health risks staff and products.

Furthermore the water consumption is radical higher, than by using an industrial cleaner.

After dry cleaning of the weigher centre, the components will be taken out of the container and be placed back on the centre.

This procedure takes approx. 1,5 hours.



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