**JEROS** 

# Model Survey









Model 600

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 200-200XL** is designed with a special tunnel tilt function, which allows problem-free cleaning of the washing tunnel.

A unique washing system with four rotating washing arms guarantees optimum cleaning.

No hold-downs, so objects don't have to be sorted according to size.





JEROS provides efficient cleaning of plastic crates, baskets, baking trays, utensils, pans, etc. Thanks to their flexibility and the special JEROS system, the machines can be used in large and small businesses alike, as they will wash all sorts of different objects.

Depending on what is needed, standard machines can be supplied with a capacity of 150-1500 crates an hour.



The filter is designed in the form of a drawer, which provides easy access for cleaning.

JEROS Universal Machine uses only fresh water for the final rinse. The clean water is heated to 85°C through a heat exchanger.

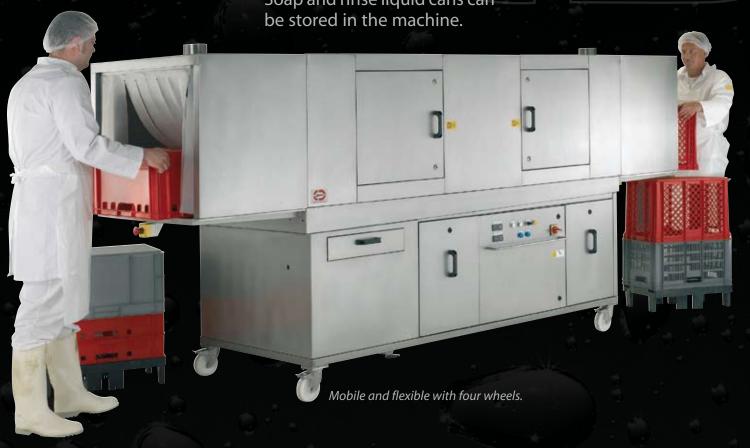
Model 300-800 washes with an extremely high pressure (4-4,5 bar). It is a strong industrial machine with a large capacity.

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

The **JEROS-200 TD** drying section is easy to connect to the universal machine. Two powerful fans ensure optimum blow-drying of objects after washing.

The objects are conveyed directly from the universal machine to the drying section.





**Washing** system Model 300 consists of 44 wash nozzles - 16 of these in the bottom are moving.



The filter tray pulls out easily for cleaning.



Side-adjustment for optimum adjustment for various crate sizes.



Wash nozzles with clutch for easy cleaning and installation.

### A strong partner

With more than 40 years experience in the production of machines to the food industry, makes JEROS a strong partner for supplying standard or customized solutions.

The line of JEROS tunnel washers includes a variety of options to solve customer specific solutions.

# Technical Data

Basic Model	200	200XL	300	400	600	800
Capacity: Crates per hour	150-230	250-300	175-350	400	600	800
Tunnel run-throug W x H	460 x 470	650 x 470	650 x 470	850 x 460	850 x 460	850 x 460
Length (incl.in-/outlet)	3500	3500	3600	3900	5400	6400
Width	800	900	960	1530	1530	1530
Height (without one-man-operation)	1660	1660	1644	1770	1770	1765
In-/outlet height	975 / 1000	975 / 1000	950 / 1000	900 / 1050	900 / 1050	900 / 1050
Wash section						
Length	800	800	1200	1500	2400	3400
Wash tank capacity	150	215	240	300	400	400
Pump capacity kW	3	6	7,5	5,5	7,5	15
Pump capacity I/min.	950	2 x 620	500	-	4-9	- /
Wash tank heating kW	2 x 6	2 x 6	2 x 6	2 x 9	3 x 9	3 x 9
Water pressure	1	1,3	4	3	6,5	7
Nozzles	32	36	44	54	56	97
Neutral zone						
Length	600	600	350	500	500	500
Curtains	2	2	2	2	2	2
Rinse section						
Length	550	550	850	400	400	400
Nozzles	10	10	10	5	6	8
In general						
Connection kW	21	24	26	24	38,5	42,5
Voltage connection	400 V/50Hz					
Fuses	32 A	50 A	50 A	50 A	63 A	80 A
Water connection R"	1/2	1/2	1/2	1	1	1
Water drain Ø mm	50	50	50	60	60	60

# Service Guarantee

The servicing and maintenance we offer, combined with our knowledge of industrial cleaning/needs, make JEROS the right partner. We only use top-quality suppliers and parts to ensure that you have many years of problem-free use.

# **Optional Extras**

- Soap dosage pump
- Rinse aid pump
- One-man operation
- After rinse heater
- Conveyor / Lattice belt
- Variable conveyor speed,
- Trolley systems
- Drying section



JEROS Distributor:



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