

# JEROS-Utensil Washers

-offer the best choice for all your washing needs-



Smarter Solutions

# Optimum handling



JEROS-Utensil Washers have a specially designed lid which opens fully to allow easy operation and loading without causing backstrain to operators. The special JEROS features provide easy installation of the machines. Even in the smallest production areas. Further, the machine can be used as a sink when not in use as an automatic Utensil Washer.

## Integrated cleaning programme

After the last wash is completed the machine is emptied through the drain pump, which is installed as a standard feature. The self-cleaning programme is automatically activated and the machine is cleaned and sanitised with 85°C hot water.



## JEROS 8110

Great in performance -  
Small in space requirement.  
It takes 11 trays (60x40) in one wash cycle.  
The machine for bakeries, butchers and others.



# Fulfils the highest hygiene standards

Even the most persistent dirt is removed! The fully automatic detergent dispenser ensures the optimum dosage of soap. The powerful pumps and rotating wash arms provide a brilliant wash result. The end rinse pump guarantees a constant temperature of 85°C during the entire rinse period and sanitisation of the utensils is achieved. An additional advantage of the high temperature rinse is the fast drying of utensils by evaporation, a rinse aid can be automatically added to assist with this process.

## More than just a utensil washer

- ✓ Integrated mixer taps.
- ✓ Flush hose for external cleaning.
- ✓ Self-cleaning programme with fresh 85°C hot water.
- ✓ Adjustable wash temperature.
- ✓ Drain pump as standard.
- ✓ Automatic start.
- ✓ Maximum reliability.









## JEROS 8115

A compact power package. It takes up to 10 trays (60x80) or up to 20 trays (60x40) or 2 transport baskets with 40 cm high in one wash cycle.

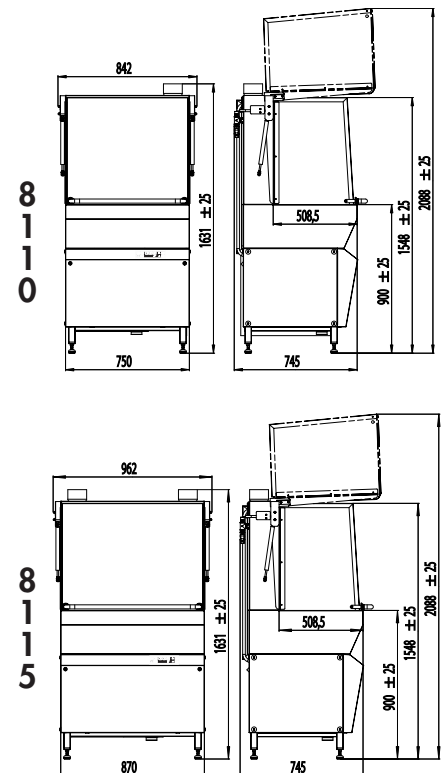
# There are a variety of reasons to choose a JEROS-Utensil Washer!



-  The robust stainless steel construction, established design, combined with more than 40 years of expertise, guarantees a very high reliability.
-  Lid construction: When in the open position the machine offers access from three sides. The extended height when the lid is open allows ergonomically correct loading of the machine for heavy utensils.
-  The 85°C hot end rinse through a pressure pump ensures that maximum hygiene is achieved.
-  A minimum of operating costs are met by a sensor operated detergent dosing system, and thermostatically controlled heating elements. A small wash tank minimises water consumption.
-  No matter where: bakeries, confectioners, butchers, restaurants, industrial food processors or, or, or..... A JEROS-Utensil Washer lives up to all demands.
-  Meets HACCP and CE-requirements.



Technical data		8110	8115
Drain dimension	Ø mm	40	40
Voltage	Volt+E/Hz	400 / PE / 50	400 / PE / 50
Connecting power (standart)	kW	8,5	9,5
Water connection	R"	1/2	1/2
Wash time	Min.	2 - 4 - 6	2 - 4 - 6
Wash area	HxWxD	610x690x635	610x810x635
Wash tank volume	Litre	60	60
Rinse time	apprx. sec.	20	20
Rinse tank volume	apprx. litre	13	13
Rinse water temperature	apprx. °C	85	85
Water consumption per wash/rinse	apprx. litre	5	5



JEROS distributor:

Clean and happy..



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