



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

