

Industrial cleaning system for multihead weigher components



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 approx. 85°C, the components are more or less **pasteurized**. This is by the laboratory of some customers checked and confirmed. This item is for the customers important. This result is by traditional manual cleaning not possible.

A variation of different models with a variation of capacity!

Unique Lid construction

The specially designed lid of the JEROS industrial utensil washers, ensures optimum integration into the working rotation.

This lid construction makes it possible to feed the machine from three sides and give easily access of placing items into the machine.

If the machine is placed on a platform where there isn't that much height, the 8160 is with roller curtain instead of the up-going lid.

Wash area Overview model:

Model 8117
H:645 x W:810 x D:635

Model 8130
H:645 x W:1290 x D:635

Model 8150
H:870 x W:1340 x D:800

Model 8160
H:870 x W:1340 x D:1000



The special multihead weigher components cleaning system!

How the ACE-system works

The JEROS ACE system shows a very 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. Only very less power is required to move a loaded rack up to approx. 75 kg.

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. There are hundreds of different hopper systems. A efficient universal rack for all type of hoppers and feeders is not available.

Most important:
The hoppers are cleaned with opened flaps and tensioned springs.



Load/unload the scale part directly at the weighing unit.



Push the rack into the utensil washer for cleaning.

Industrial Cleaning

Advanges

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. 5 minutes, and in the vegetable industry approx. 2 minutes.

When the components are washed in the washer, the cleaning person can do the dry cleaning of the weigher centre.

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 (depending on the number of components; 1 or 2 wash cycles).

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.

Traditional

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 witch 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.

Capacity per wash	8117	8130	8150	8160
Scale Part 0,7 Ltr.	15	18/24	60/80	60/80
Scale Part 1 Ltr.	6/9	12	32	32
Scale Part 2 Ltr.	6/9	12	32	32
Scale Part 3 Ltr.	6/9	12	32	32
Scale Part 5 Ltr.	4	8	16	16
Euronorm Crates	2	3	4	4

JEROS Distributor:

Mainca USA, Inc.
8064 Chivvis Dr.
Saint Louis, MO 63123
Phone: 877-677-7761
Fax: 314-353-6655

JEROS A/S

Nyborgvej 8
 DK-5750 Ringe

Tel: 0045 6362 3913
 Fax: 0045 6262 3301

www.jeros.com
 jeros@jeros.com

