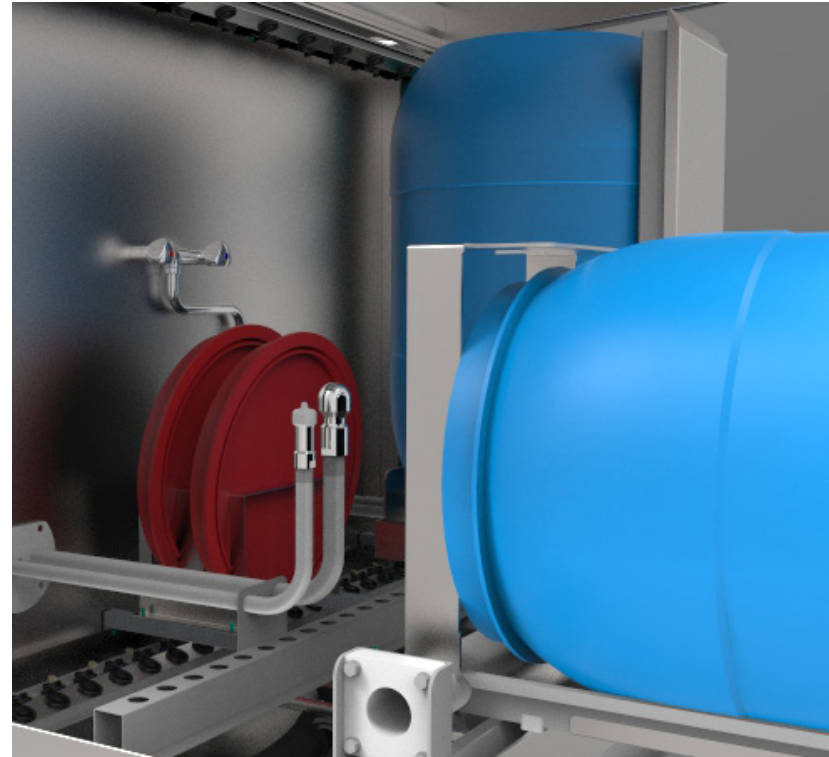




JEROS has developed a variety of trolleys and racks where the user can place dismantled components and transport them, for example, scale pans. With JEROS solutions it is possible to wash up to 48 scale pans within 3-6 minutes. Photos: JEROS



The barrel washer from JEROS was customised in connection with a customer request about 8 years ago. Today it is a standard machine.

Market-leading cleaning machines – made in Denmark

A modern and solution-oriented approach characterises Danish JEROS®, which services the food industry with a wide range of industrial utensil washers that are customised to customers' busy working day and guarantee better workflow, consistent washing results and safe hygiene.

BY ANDREAS EXCALIBUR BYGBJERG



JEROS is a robust and global company with more than 55 years of experience in the development, manufacture and sale of utensil washers, crate washers and tray cleaners. The food industry is one of the core segments with prominent names such as Nestlé, PepsiCo, Unilever and Arla as part of the customer portfolio. From the manufacturing facilities on Funen, Denmark's third-largest island, both standard and custom solutions are made, all of which have in common that they create value in customer's working day.

Kills bacteria and boosts productivity

In recent years we have seen an ever-increasing focus on hygiene from the industry. A development that has become even more prominent in the wake of the coronavirus. With certification from Eurofins Steins, JEROS can guarantee a bacteria-free washing result in 3 or 6 minutes, and hygiene is just one of the many benefits that an automated washing process entails.

"We see a surprising number of industrial companies who wash their items manually. The problem is that all the time you spend cleaning is time when nothing is being produced. An investment in one of our machines therefore quickly pays for itself if you offset the downtime associated with manual cleaning," says Evita Rosdahl, CEO of JEROS.

Evita continues: "An automated process ensures the same effective result every time. A machine does not have a bad day and also uses minimal water, which also makes it a more environmentally friendly approach. The

most important thing, though, is that all bacteria are killed because we wash and rinse at such high temperatures while saving huge amounts of time in the cleaning process. With the investment in an industrial washing solution, the food company can significantly increase its output by concentrating on what it actually makes money from."

“We have a sharp focus on how we can make it better and smarter for the people who have to stand every day and do the same process”

Evita Rosdahl, CEO of JEROS

Unique handling equipment facilitates the workflow

One of the areas where JEROS differs from many of its market peers is by focusing on more than just the washing process. Based on a thorough analysis of customer needs, the Danish company has developed solutions to facilitate the handling of items to and from the washing area.

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JEROS' machines take advantage of a washing frame that runs back and forth, where turbines first wash the items at 52 degrees and then rinse them with water at 85 degrees. It ensures that there is no listeria, salmonella or other bacteria that can spread from the washed items to other areas of production.

“It's often the case that individual items either get lost or break because industrial companies don't have the right workflow when they need to dismantle, transport and clean items. To that end, we have devised various racks and trolleys so that the user can easily place the dismantled items on a rack, roll them to the washer and push them into the machine. The items can also be fixed in a simple way to clean every nook and cranny,” says Evita Rosdahl.

“The components used in the food industry are often expensive to replace. A lost or broken item may also result in production stoppages, where it may be several days before the new spare part arrives. Therefore, the handling flow is crucial in the industry,” she goes on to explain. For example, a system from JEROS can reduce the washing time of the complex combination scales – also called multihead scales used in many food establishments – by up to 80%.

Solutions developed with the industry – for the industry

The vast knowledge and experience that has been gained over the years have provided JEROS with in-depth knowledge of the challenges experienced by industrial companies during their working day. Close dialogue with customers, combined with flexible production machinery, means that JEROS develops and produces washing machines that can meet particular customer needs.

“We make our knowledge available and take a closer look at what items the machine needs to be able to handle. Many of our machine models came to fruition from queries, for example, when a customer about 8 years ago needed to wash 50-100 barrels a day. We customised a machine with an insert that al-

lows you to wash the barrels both inside and outside at the same time. A model which has since become a standard machine because it turned out that many others have a similar need,” says Evita Rosdahl.

Another characteristic of JEROS' machines is that they are developed with the user in mind, so they are easy to implement in the daily workflow and simple to operate.

“We have a sharp focus on how we can make it better and smarter for the people who have to stand every day and do the same process. Therefore, our machines are designed in a way that results in a correct ergonomic posture when operating them and you can reach all corners when it needs cleaning,” said Evita Rosdahl to conclude.

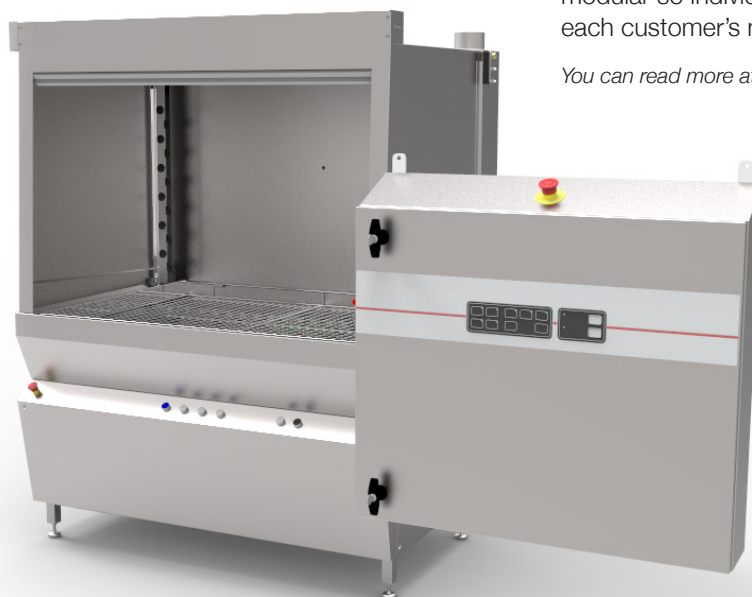
ABOUT JEROS

The company was founded in 1963 in Odense, Denmark. In the 70s, a network of distributors was built all over Europe, and today JEROS A/S is not only the oldest manufacturer of tray cleaners for 2-edge trays but also the market leader in Europe.

JEROS also has specialised in the manufacture of dishwashers since 1972. JEROS dishwashers are offered in various models and sizes to industries such as bakers, confectioners, butchers, catering, fast food, as well as other customers in the food industry.

85% of JEROS' turnover is from exports to countries outside Denmark. The product range is wide with service washers, utensil washers, throughput machines, as well as crate washers, which are modular so individual solutions can be offered to each customer's needs.

You can read more at www.jeros.com



JEROS can put a module on the machine that makes sure to log time, wash and rinse temperatures. A service particularly requested by customers in the food industry who must be able to demonstrate compliance with strict hygiene requirements.