

JEROS 950-960

Undercounter dishwasher

Smarter Thinking - Smarter Solutions



Small in size - Big capacity

Practical and powerful undercounter dishwasher designed to provide the best cleaning power into a compact space. Perfect for food shops, coffee shops, restaurants and care facilities etc.

The attractive design makes integration of the machine simple and attractive in every store design and is at the same time extremely quiet.

Characterised by a high-tech washing system, the dishwasher boast reduce consumptions, quality results and hygiene guaranteed, combined with a distinctive design.



Double skin construction in AISI 304 stainless steel with insulation. Moulded tank with rounded corners. Balanced and insulated door with gasket. 2 rotating wash arms with 8 nozzles each and 2 rinse arms with 7 nozzles each, which is made of stainless steel, ensures optimum washing results.

A temperature block ensures the hygienic safety.










Several Advantages:

- ✓ 60/40/24 baskets per hour.
- ✓ Wash area Model 950: H 415 x W 500 x D 500
Wash area Model 960: H 415 x W 500 x D 600
- ✓ 4 wash programs.
- ✓ Integrated self cleaning program.
- ✓ Automatic soap dosage.
- ✓ With integrated water softener.
- ✓ Reduce the overall running cost of energy, water and detergent consumption.



There is a variety of reasons to choose a JEROS Dish Washer!

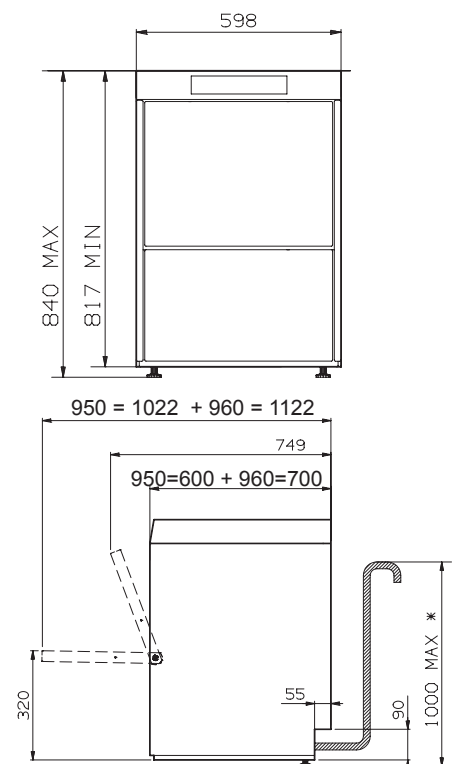


-  The robust stainless steel construction, established design, combined with more than 50 years of expertise, guarantees very high reliability.
-  The 85°C hot end rinse ensures that maximum hygiene is achieved.
-  Standard: Adjustable wash time with 4 pre-set wash cycles programs of: 1:30 / 2:30 / 3:00 minutes + 1 adjustable wash time.
-  Self cleaning program that drains the wash tank and refills it with clean water ready for next day production.
-  User-friendly control panel.
-  With built-in water softener for hard water and automatic soap dosage.
-  Inclusive: 1 plate basket 1 universal basket and 1 cutlery basket.

No matter who: Baker, Confectioner, Supermarket, Butcher, Restaurant, Food Industry, or, or, or..... JEROS offers a suitable washer for all requirements!

Meets HACCP and CE-requirements.

Technical data		950	960
Wash area	HxWxD	415x500x500	415x500x600
Automatic soap dosage		Incl	Incl
Built-in water softener		Incl	Incl
Heat recovery		Option	Option
Wash programs	Number	4	4
Wash tank volume	Litre	11	11
Wash water temperature	approx. °C	55	55
Rinse tank volume	Litre	6	6
Rinse time	approx. sec.	20	20
Rinse water temperature	approx. °C	85	85
Water consumption per wash/rinse	Litre	2,8	2,8
Wash pressure	Bar	1,6	1,6
Voltage standard	Volt+E/Hz	400 / PE / 50	400 / PE / 50
Connecting power (standard)	kW	6,8	6,8
Dimension	HxWxD	820x600x600	820x600x700



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