



Mejeriet

Delicious Dairy product turn milk into money.

InventAgri, Italy
Our main supplier of Small-scale,
but sophisticated Dairy equipment.
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12.02 Semi-automatic cleaning.

Semi-automatic cleaning of dairy equipment typically involves manual and automated cleaning processes. Here are the general steps involved:

1. Pre-rinse: The equipment is pre-rinsed with water to remove loose dirt or debris,
2. Detergent application: A detergent solution is applied to the equipment, either manually or through automated systems such as CIP (clean-in-place) systems.
3. Soaking: The equipment can soak in the detergent solution for some time, typically 10-30 minutes.
4. Scrubbing: Any remaining soil or buildup is removed by manual scrubbing or mechanical means, such as spray balls.
5. Rinse: The equipment is thoroughly rinsed with water to remove all traces of detergent and any remaining soil.
6. Sanitisation: The equipment needs a chemical solution or heat to kill any remaining bacteria or microorganisms.
7. Final rinse: The equipment gets a final rinse with clean water to remove all sanitising agents.

It is essential to follow proper cleaning procedures to ensure the equipment is clean and sanitised effectively and to prevent contamination of dairy products.



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12.02 Technical data: Jeros – 9120 Utensil washer



Output - 16,5 kW
Number of heating elements - 3
Fuse - 32 Amp
Connection: Ampere - 20A
Voltage standard - 3N-50Hz-400V+PE
Connection cable (standard) - 3N5x2.5"x2500 mm
Motor protecting switch - Yes
Number of filters 2
Water connection temperature (°C) - 50°C
Drain dimension - Ø40mm
Production material - Stainless Steel

The crate washer is on the next page



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13.03 Jeros crate washer



Technical data

Output - 21 kW

Number of heating elements - 4

Fuse - 32 Amp

Motor protecting switch - Yes

Number of filters - 1

Water connection temperature (°C) - min 50°C

Drain dimension - \varnothing 50mm

Production material - Stainless Steel