



Warewashing for a culture of cleanliness

Professional warewashing technology for hotels, restaurants and food service





Your guests depend on you for hygiene. You should depend on MEIKO.

Our job is to make the world a cleaner place using innovative warewashing technology. We started out 95 years ago in a garage in the Black Forest – now we operate all over the world. Wherever we go, the ‘Made by MEIKO’ spirit is the same, guaranteeing our customers a clean solution every time.

Hospitality is a diverse industry but there are commonalities: 1.) It’s all go; 2.) Cleanliness and hygiene levels are a calling card. That is why something as seemingly insignificant as the washing up will always present a whole host of challenges for food service and hotel management. There is a list of hygiene requirements as long as several arms, the wash-up staff are a diverse bunch, there are long hours, rush times, strain on materials and the human body, and let’s not forget how expensive water, energy and cleaning products can be. No one can keep on top of all of that without a modern dishwashing machine which uses innovative technology. This machine must be designed with both ergonomics and economy in mind, making the most of the space in the wash-up area and making the job so easy, it almost looks fun. The operator must be able to rely on the machine 24 hours a day, 365 days a year. That sounds like a MEIKO machine.

For any environment.

Café or Michelin starred restaurant, B&B or 5-star luxury hotel, clean solutions from MEIKO make light work of all the washing up: high-quality tableware and cutlery, fine glasses or mugs, crystal or glass, even awkwardly shaped items like pots, pans, roasting tins, trays and Gastronorm containers. Everything fits in a MEIKO machine and will come out sparkling clean in a jiffy.

A reliable clean and flawless hygiene.

A MEIKO machine will wash gently or powerfully depending on the washware – always achieving a perfect clean. For us, it goes without saying: all MEIKO machines meet the requirements of all relevant standards for food hygiene for commercial machine warewashing. We can handle leftover sauces on delicate porcelain or stubborn and burnt-on grease. Features like soft start ensure you always get the right level of power and perfectly tuned chemicals from your MEIKO machine. It will tackle any dirt for a perfect clean, both optically and hygienically.

A diverse range and expert advice.

Every establishment is different, every kitchen unique. That is why MEIKO offers a broad selection of dishwashing machines



covering wide range of sizes and types. In other words: you will always find a clean solution to fit your space and your needs at MEIKO. And, if you would like us to, we will also provide support with issues affecting the processes in your dishwashing area – an area which can save your business money almost instantly.

Cut down on resource use, cut costs.

Washing with MEIKO is fast, efficient and cost-effective. This is made possible by short wash cycles, low consumption of water, chemicals and energy, as well as efficient heat recovery technology in MEIKO dishwashing machines.

Robust and durable.

You can have confidence with a MEIKO dishwashing machine. MEIKO dishwashing machines combine user-friendliness and durability with outstanding cleanliness and economy, making your MEIKO incredibly reliable in everyday use.



MEIKO Clean Solution Circle

The *MEIKO Clean Solution Circle* combines all the aspects of warewashing, cleaning and disinfection within a single, holistic approach. At its core is 'Sinner's circle' of time, temperature, mechanical action and chemical activity. But that's not all we offer! We can also help plan your dishwashing area, assist you with technical issues and keep everything running smoothly for years to come. And your staff can benefit from the very latest training. All thanks to a cost-effective, hygienic and eco-friendly system that gets the most out of your warewashing or cleaning technology.



Boris Göner, owner of 'One Trick Pony', Freiburg, Germany

'Polishing glasses to a shine is an art form
and I would rather be practising the art of mixing great cocktails!'



MEIKO dishwashing machines
for cafés, ice-cream parlours,
bistros and bars



UPster® U



M-iClean U



UPster® H



M-iClean H



Cafés, ice-cream parlours, bistros, bars

The perfect shine with no need to polish.

The 'One Trick Pony' in Freiburg serves award-winning cocktails in glasses of every style and colour. The range of shapes and variety of cocktail ingredients means getting these glasses clean is a tricky task. MEIKO is there to handle anything you might find in a used glass: syrup, herbs, fruit pulp and even lipstick. With space-saving machines - even slotting in under the counter so even

kitchens can have the full service, too. It only takes a moment to get everything sparkling clean and dry, with no need to polish or dry by hand. That goes for cups, plates and cutlery, too: getting everything ready to leave the kitchen again in a jiffy and saving you time so you can concentrate on more important things like cocktails!

Just brilliant!



Undercounter dishwashing machine
M-iClean U



You can read more about the One Trick Pony and MEIKO at:

<https://www.meiko.de/de/branchenloesungen/gastronomie/one-trick-pony-freiburg/>



M-iClean H hood type dishwashing machine

Restaurants

Easier on your staff, excellent for your work environment.

Employees at 'Liebesbier' restaurant in Bayreuth, Germany, work hard and sweat hard at peak times even without hot steam from the dishwashing machine or awkward movements needed to operate it. Nobody needs that. MEIKO's intuitive operating concept and ergonomic comfort features like the automatic hood system on the *M-iClean H* series make it child's play for any employee to work the dishwashing machine. Just gently touch the hood and it will open or close. This system

safeguards employees' health and saves time, significantly improving their work environment.

That combined with ultra-short programme cycle times, our clever concept for reducing steam and room temperature, and many more practical little extras, has made MEIKO a hit at 'Liebesbier' when it comes to lightening the load for employees and improving indoor climate. And we can do the same for you!



Thomas Wenk, Manager of 'Liebesbier', Bayreuth, Germany

'Our experience has been so positive over the past few years that we have switched to MEIKO in all of our establishments.'



MEIKO dishwashing machines
for restaurants



UPster® U



M-iClean U



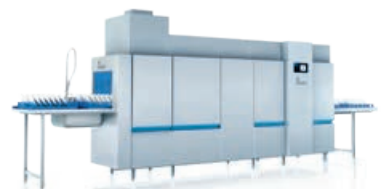
UPster® H



M-iClean H



UPster® K



M-iQ K



UPster® H hood type
dishwashing machine

Quick Service Restaurants A reliable clean and spotless hygiene.

Don't go looking for menu cards at Burgerlich. Place your order using a tablet and you'll have your personalised burger with homemade chips and sides before you know it. You can see just how well oiled this machine is at lunchtimes when an average of 200 meals are served in 150 min. That kind of feat can only be achieved when the warewashing technology can keep up. The crockery needs to be hygienically clean and it needs to get there fast!

MEIKO has not only particularly fast but also particularly smart solutions for this. The technology is easy to use, too – without any compromises in purity and hygiene. A MEIKO machine ensures safety for users and guests. At the Burgerlich, they know the recipe that makes guests feel comfortable. The ingredients are cleanliness and soul food – or simply good food and MEIKO.





Sven Freystatzky, CEO of Quick Service Restaurant **Burgerlich**, Gänsemarkt, Hamburg, Germany

'I think MEIKO offers the cleverest solutions for assuring hygiene.'



MEIKO dishwashing machines
for Quick Service Restaurants



UPster® U



M-iClean U



UPster® H



M-iClean H



Kapil Dubey, Head Chef at 'The Den' hotel, Bangalore, India

'Our MEIKO machine is one of our prize appliances. I am impressed by its performance and it also saves time and a great deal of energy.'



Find out more about 'The Den' hotel's dishwashing machines at:

<https://www.meiko.de/de/branchenloesungen/hotels/den-hotel-bangalore/>



Rack type dishwashing machine
UPster® K

Hotels, banquets Ready for anything.

At the Bürgenstock Resort on Lake Lucerne in Switzerland they really know how big a dishwashing operation can be. With 383 rooms and 68 suites, buffets, à la carte restaurants, room service, pastry shops and patisserie, every day is like running a marathon. Literal lorry loads of dishes are used at banquets and other events for up to 1,500 guests. At this scale, it is critical that the warewashing technology is of the highest quality because the system will only work if everything can be turned around quickly, – with a guarantee that it will be properly clean and ready to be used again. This is where

MEIKO's larger machines come into their own. MEIKO's efficient flight type and rack type dishwashing machines deliver excellent washing results and can reliably process even large volumes with no compromise on quality. The wide range of accessories on offer from MEIKO is a further advantage. Choose from return tables, dishes and tray trolleys, floor units, rack inserts and much more. Whether at a hostel or luxury resort, MEIKO machines handle any load with minimum use of resources and in record time, saving space, time and – most importantly – significant sums of money.

MEIKO dishwashing machines
for hotels and banqueting



UPster® U



M-iClean U



UPster® H



M-iClean H



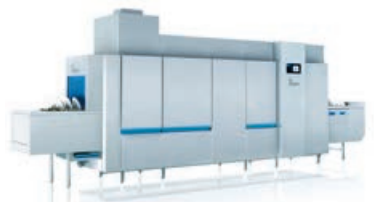
FV



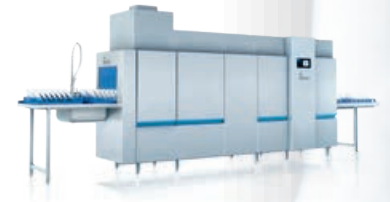
DV



UPster® K



M-iQ B



M-iQ K



Design and Function

MEIKO warewashing technology



Premium warewashing technology for new entrants and upgraders: higher quality and more functionality at a very reasonable price.

UPster® U undercounter dishwashing machines

- Efficient use of water
- Easy to operate thanks to fully electronic controls
- Digital temperature display ensures hygiene without any guess work
- Brilliantly clean results guaranteed by superb wash water filtering and optimum tank water regeneration
- Exterior remains cool thanks to double-walled design
- Robust and hygienic thanks to deep-drawn wash chamber with integrated rack guides
- Simple ordering, rapid delivery
- Protects glasses and crockery thanks to wash pump with soft start
- Stainless steel wash and rinse systems at top and bottom
- Available with integrated water softener or reverse osmosis module (*GiO MODULE*) on request depending on your water-quality requirements

UPster® U 400

Dimensions (W x D x H): 460 x 600 x 700 mm
Rack size: 400 x 400 mm
Entry height: 300 mm
Rack capacity: up to 30 racks per hour



UPster® U 500 G

Dimensions (W x D x H): 600 x 600 x 700 mm
Rack size: 500 x 500 mm
Entry height: 315 mm
Rack capacity: up to 40 racks per hour



UPster® U 500

Dimensions (W x D x H): 600 x 600 x 820 mm
Rack size: 500 x 500 mm
Entry height: 420 mm
Rack capacity: up to 40 racks per hour





The AktivPlus wash water filter system:

This means multiple filtered tank water and backup coarse screening for the pump - with easy handling of the system designed in. And that pays real dividends, producing sparkling cleanliness with minimal water consumption (just 2.6 litres of fresh water per wash cycle).



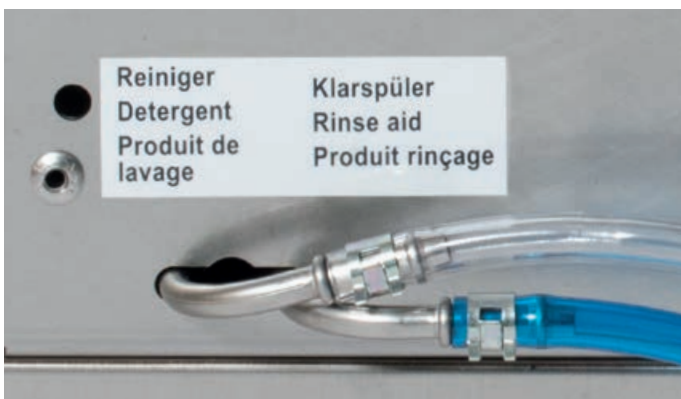
Consistently excellent washing results:

Economical 11 litre capacity of wash tank. Just the right amount, which is rapidly and with noticeable effect regenerated by the continuous fresh water final rinse.



A clean piece of work:

The deep-drawn, generously dimensioned dishwashing area is easy to clean and clearly arranged. This is in part also due to the integrated rack guides and consistently rounded off corners.



The prerequisites for a long service life:

Robust engineering and premium materials make the UPster® so reliable. Stainless steel, also for the dosing pipes, is therefore a must.



Quick, economical and reliable installation:

Thanks to the connection kit for water, waste water and electricity, every MEIKO UPster® is rapidly set up and even more quickly connected. The built-in drain pump can also connect to on-site drains outlets up to 700 mm in height.

When only the best is good enough for your food service establishment: the full spectrum of innovative premium warewashing technology for glassware and dishes, designed to shine.

M-iClean U undercounter dishwashing machines

- New heat recovery system *ComfortAir* means:
 - No visible steam emissions
 - Excellent drying results
 - Time saving of 30 seconds* compared to previous model
 - Energy saving of up to 21 %*
- The integrated *GiO MODULE* means:
 - No conversion needed
 - Small footprint
 - Lower costs for installation and maintenance
 - No need to polish washware ever again
- Choose the optional '*Private Label*' package to have your logo featured on your *M-iClean U* display
- Our blue operating concept ensures optimum user friendliness
- Sustainably constructed thanks to our use of durable materials – more stainless steel and less plastic, even for the dosing pipes



M-iClean US

Dimensions (W x D x H): 460 x 600 x 700 mm
Rack size: 400 x 400 mm
Entry height: 315 mm
Rack capacity: up to 40 racks per hour



M-iClean UM

Dimensions (W x D x H): 600 x 600 x 700 mm
Rack size: 500 x 500 mm
Entry height: 315 mm
Rack capacity: up to 40 racks per hour



M-iClean UM+

Dimensions (W x D x H): 600 x 600 x 820 mm
Rack size: 500 x 500 mm
Entry height: 435 mm
Rack capacity: up to 40 racks per hour



M-iClean UL

Dimensions (W x D x H): 600 x 680 x 820 mm
Rack size: 500 x 600 (500) mm
Entry height: 435 mm
Rack capacity: up to 40 racks per hour



**All data shown as maximum values and refers to savings when using ComfortAir heat recovery.*

The smart cockpit of your dishwashing machine

MEIKO Connect makes it easier to monitor professional kitchens. Simply use your smartphone to monitor all the essential machine and hygiene data for your MEIKO dishwasher – it couldn't be easier!

Scan the QR code to get started



M-iClean U with innovative heat recovery system MEIKO ComfortAir

Washing much faster and saving much faster:

The new *M-iClean U* saves an entire 30 seconds per wash cycle using the innovative *ComfortAir* heat recovery system, featuring a new designed and larger heat recovery tank. Saving time and resources: the operating costs are reduced by up to 21 %.

Opening the dishwashing machine with almost no steam:

The air is clear even after opening the door after the wash cycle. No hot steam hitting wash personnel in the face, no fogged-up glasses, no moisture on furniture. The staff are immediately excited about the pleasant indoor climate – and very motivated at work.

Almost dry: The new heat recovery system *ComfortAir* from MEIKO condenses even more moist steam on the internal wall of the machine. That means that by the end of the wash cycle, the residual moisture is down by up to 98 % on the plates and up to 75 % on the glasses, so your washware is ready for use again after a short time. In addition, water treatment in the form of a reverse osmosis system, the MEIKO *GiO MODULE* (optional), which is fully integrated into the machine, ensures the purest wash water and thus brilliant washing results without polishing.



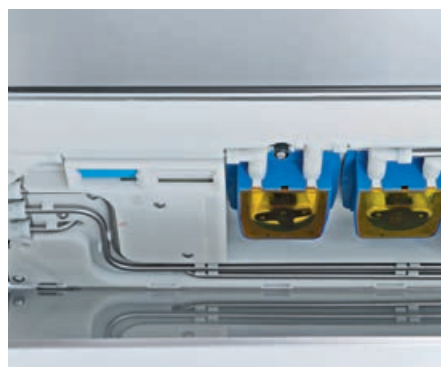
The new heat recovery system, MEIKO *ComfortAir*: larger stainless steel heat exchanger surface for faster cooling. Opening the dishwashing machine with almost no steam: the air is clear even with the door open after the wash cycle. No hot steam hitting wash personnel in the face, no fogged-up glasses, no moisture on furniture.



All the key information is available at a glance thanks to the *M-iClean U*'s glass display and the LED indicator handle. One-touch operation makes it easy for machine operators to navigate through the programme options.



You can access the *M-iClean U*'s drain pump from inside the machine. That makes it easy to remove anything that shouldn't be there so the wash cycle can continue as quickly as possible.



The *M-iClean U* uses as much stainless steel as possible to ensure maximum reliability – the dosing pipes are just one example.



All-in-one: the combined *M-iClean U* wash and rinse arm with monitoring sensors.



Maximum cleanliness down to the very last corner with optimal use of resources.



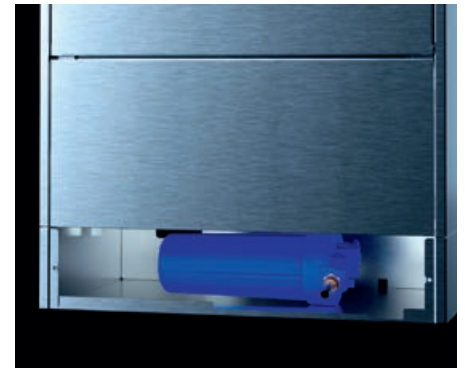
Easy to pop out and simple to clean: the *M-iClean U* filter with sensors for monitoring.



MEIKO *Private Label*: the welcome screen can be individually configured with a logo. You can even save up to three different images as screen savers, such as contact details for the service team.



The compact structure and the pre-integrated MEIKO *GiO MODULE* reduce space requirements and eliminate the need for pre-installation or alterations. That saves you time, space and money.



The fine filter can be replaced quickly and easily by the operator so you don't have to wait for a service technician and, most importantly, there are no unnecessary maintenance costs.

NEW!
M-iClean U with fully integrated GiO MODULE

MEIKO *GiO MODULE* technology to demineralise wash water

The MEIKO *GiO MODULE* – the MEIKO technology to demineralise your wash water – a fully integrated part of the new *M-iClean U* (optional). That includes the complete reverse osmosis module and the fine filter. It removes almost all foreign substances, minerals, bacteria and viruses from the water. MEIKO *GiO MODULE* technology provides high-purity wash water and thus brilliant washing results, without the need to polish.



MEIKO *GiO MODULE*
integrated into lower part of plinth
Dimensions (H):
options: 120 mm or 150 mm



MEIKO *GiO MODULE*
to rear of machine
Dimensions (D):
90 mm



MEIKO *GiO MODULE*
close by machine or e.g. in another room
Dimensions (W x D x H)
140 x 550 x 600 mm

Sustainable warewashing technology for new entrants and upgraders durable and easy to use.

UPster® H hood type dishwashing machines

- More than enough space for everything large and small with a passing height of 440 mm
- Digital temperature display ensures hygiene without any guess work
- Simple operation with automatic programme start
- Consistent and reliable wash results thanks to the pressure booster pump
- No waiting times or operational interruptions, as warewashing can continue during the regeneration of the integrated water softener (optional).
- Protects glasses and crockery thanks to wash pump with soft start
- Robust for heavy duty commercial use
- Highly reliable in operation due to water leak detection in base tray
- Stainless steel wash and rinse systems at top and bottom
- Available with integrated water softener or reverse osmosis module (*GiO MODULE*) on request depending on your water-quality requirements

UPster® H 500

Dimensions, open (W x D x H): 635 (687) x 750 (980) x 2,050 mm (with hood handle)

Rack size: 500 x 500 mm

Passing height: 440 mm

Rack capacity: up to 40 racks per hour





Elegantly simple: the dishwashing area

Cleverly designed, easily removable strainer screens cover the wash tank below.

NEW! Blue operating concept, further optimised wash arms.



The height of convenience: 440 mm usable passing height

Easily accommodates euro trays, large items dishware, tall glasses etc.



Clean: the AktivPlus wash water filter system

Fine filter system which works in tandem with the strainer screens to provide optimum wash water through multiple filtration. That means the tank water stays clean longer, ensuring the best and most hygienic cleaning results.



Ergonomic handling thanks to all-around hood grip

Simply press down the hood grip to start the program.



Outstanding cleaning results thanks to automatic leakage control, optimum protection of all built-in components.

Quick and safe: the installation

Easy-to-use connection kit for water, waste water and power. The built-in drain pump allows waste discharge up to a height of 700 mm.

The water change programme (option)

Replace the water in the tank at the touch of a button, and continue rinsing immediately with fresh new water. This simple and fully automatic process ensures hygienic and optimum washing results.

Premium warewashing technology for regular washers who value smart organisation, ergonomic processes and ease of use.

M-iClean H hood type dishwashing machines with automatic hoodsystem

- The integrated internal *GiO MODULE* offers greater flexibility in how you organise your kitchen
- Save up to 30 min each day you wash* (based on approx. 120 wash cycles per shift)
- Quicker return on investment: with the *PureEnergy* package pays for itself in under two years **
- Easy human-machine communication using our signal concept and eye-level operating panel
- Improved indoor climate with exhaust air heat recovery
- Reduce physical strain at work and improve employee satisfaction with our automatic hood system and automatic rack detection
- Further cost and time savings plus improved hygiene with the optional drying table
- Stainless steel ascending, rinse-aid and dosing pipes for durability



M-iClean HM

Dimensions, open (W x D x H): 635 (725) x 750 (800) x 2,080 mm (including handles)
Rack size: 500 x 500 mm
Passing height: 505 mm
Rack capacity: up to 60 racks per hour



M-iClean HL

Dimensions, open (W x D x H): 735 (825) x 750 (800) x 2,190 mm (including handles)
Rack size: 500 (650) x 500 mm
Passing height: 560 mm
Rack capacity: up to 60 racks per hour



M-iClean HXL

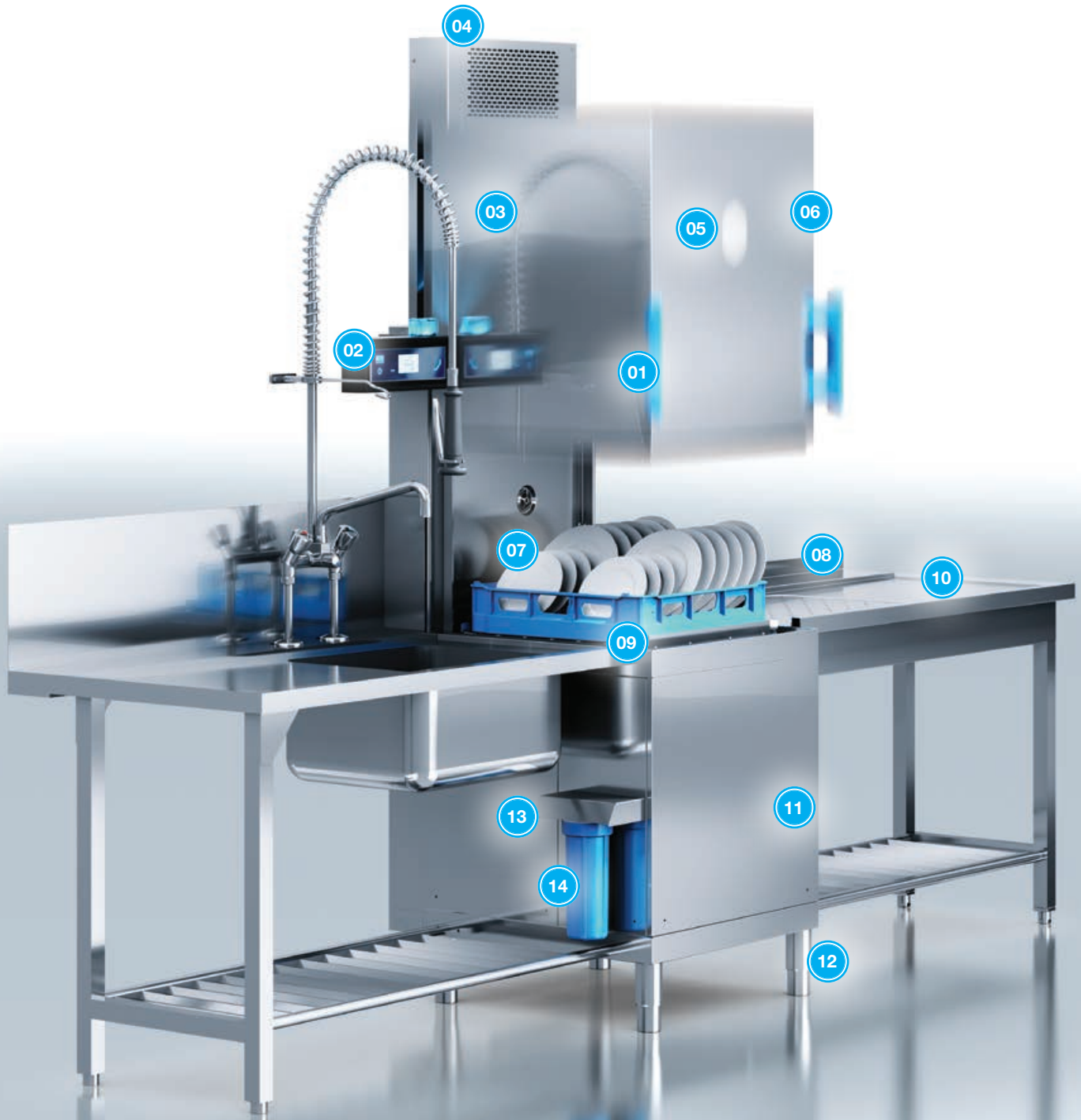
Dimensions, open (W x D x H): 1,180 (1,270) x 750 (800) x 2,080 mm (including handles)
Rack size: 2 x (500 x 500 mm)
Passing height: 505 mm
Rack capacity: up to 120 racks per hour



* Compared to a commercial hood type dishwashing machine with no automatic hood system.

** Based on hypothetical savings on operational costs using the M-iClean HL with PureEnergy package vs. the same model without the package at 100 wash cycles and 330 working days per year.

M-iClean H in detail



- 01 – Blue operating concept
- 02 – Flexible and hygienic safety glass operating panel
- 03 – Heat retention
- 04 – Exhaust heat recovery
- 05 – Combined stainless-steel wash and rinse arms
- 06 – Comfort automatic hood system
- 07 – Automatic rack detection
- 08 – Large passing height (505¹⁾ / 560²⁾ mm)
- 09 – Folding removable rack holders

- 10 – Drying table for active drying
- 11 – Stainless steel dosing pipe
- 12 – Simple height adjustment and plinth set-up
- 13 – Waste water heat recovery
- 14 – Fully integrated *GiO MODULE*: no pre-installation necessary, fine filter on the side of the machine

1) M-iClean HM / M-iClean HXL
2) M-iClean HL



Our blue operating concept: any parts that are blue can be removed, washed and replaced and the *M-iClean H* automatically checks that everything has been put back in the right place.



The two-part* rack holder is easy to remove, enabling easy access for cleaning. **M-iClean HXL*



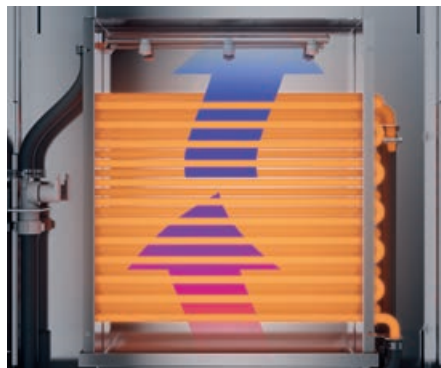
The automatic rack detection system saves on unnecessary handling



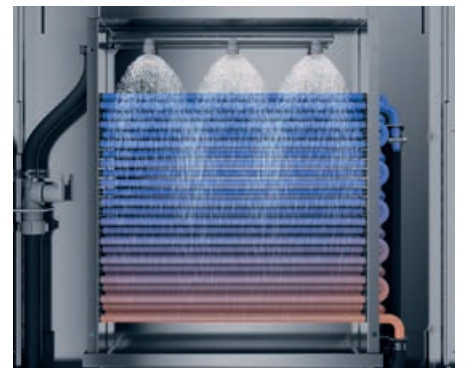
Stainless steel dosing pipes



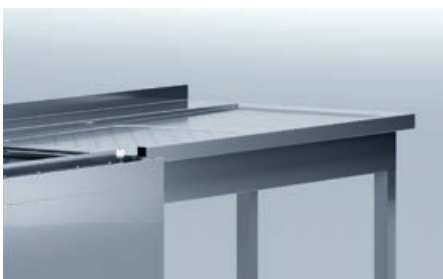
Stainless steel ascending pipes



MEIKO *AirConcept* heat recovery



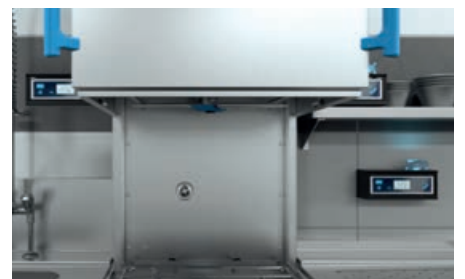
Self-cleaning feature for after operation



Drying table for active drying with drying module for turbo drying of the washware



Waste water heat recovery



Flexible and hygienic safety glass display

For tough dirt: dynamic cleaning power and plenty of room for large and awkwardly shaped washware.

DV / FV utensil washers

- First-class washing results with minimal water usage
- Minimal operating costs with the *AktivPlus* wash water fine filter system
- Heat recovery and reduced steam emissions improve indoor climate and energy savings.
- Brilliant warewashing results using our *GiO MODULE*
- Smooth interior walls are easy to clean
- Water change programme – for reliably hygienic washing results
- Extra roomy entry heights for washware that would not otherwise fit

DV 270.2

Dimensions, open (W x D x H): 1,490 (1,600) x 995 (1,100) x 2,510 mm
(with hood handle)
Rack size: 1,310 x 690 mm
Passing height: 650 mm
Rack capacity: up to 30 racks per hour



FV 130.2

Dimensions, open (W x D x H): 1,030 x 895 x 2,185 mm
Rack size: 850 x 700 mm
Entry height: 740 mm
Rack capacity: up to 30 racks per hour



FV 250.2

Dimensions, open (W x D x H): 1,490 x 895 x 2,490 mm
Rack size: 1,310 x 700 mm
Entry height: 890 mm
Rack capacity: up to 30 racks per hour





Ergonomic handling thanks to all-around hood grip

New style of hood guide rails for ergonomic comfort even with opened hood.



Entry height:
FV 130.2 = 740 mm, FV 250.2 = 890 mm

Extra high for washware that would not otherwise fit, i.e. gastronom container, pans, baking trays and kitchen utensils.



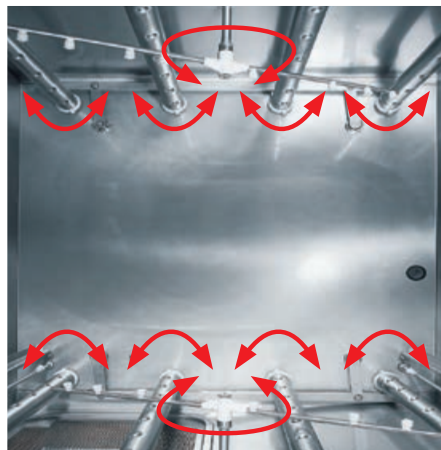
AktivPlus wash water filter system

Multiple filtration of tank water and reliable dirt discharge guarantee an excellent cleaning result.



MEIKO automatic hood system(optional)

The hood opens and closes automatically. Once you have experienced this convenient and ergonomic solution, you will wonder how you ever managed without it!



Oscillating wash arms made from tubular CrNi stainless steel. Thanks to the 100 % wash chamber cover no corner remains dry.
Rotating rinse system and lateral rinse arms made from tubular CrNi stainless steel offer first-class rinse results.



Tank cover sieve

Selective removal of dirt in the AktivPlus fine filter. Dirt removal ensures easy removal of coarse dirt.



Ascending pipes outside the wash chamber in robust stainless steel design.



Double-walled machine with additional insulation on the door

Extremely low level of noise and minimal heat loss provide a positive indoor and working climate

Powerful washing technology with the optimum balance of consumption values and space requirements for medium and large kitchens.

UPster® K rack type dishwashing machines

- Outstanding warewashing performance and top-quality cleaning results in a compact package
- Energy-efficient design does not require an extraction system
- 3 rack capacities – for optimum adjustment to dishwashing area requirements
- Intuitive and easy to use, clean and to maintain
- Generous passing height (508 mm) makes space to wash even bulky items of washware
- Speedy production and assembly, quick delivery



UPster® K-S 160

Machine length, not including drying: 1,300 mm
Machine length, including drying: 1,900 mm
Rack size: 500 x 500 mm
Passing height: 508 mm
Rack capacity: 80 - 100* - 120 racks per hour



UPster® K-S 200

Machine length, not including drying: 1,550 mm
Machine length, including drying: 2,150 mm
Rack size: 500 x 500 mm
Rack capacity: 95* - 125 - 150 racks per hour



UPster® K-M 250

Machine length, not including drying: 2,050 mm
Machine length, including drying: 2,650 mm
Rack size: 500 x 500 mm
Rack capacity: 125* - 150 - 190 racks per hour



UPster® K-M 280

Machine length, not including drying: 2,350 mm
Machine length, including drying: 2,950 mm
Rack size: 500 x 500 mm
Rack capacity: 140* - 180 - 210 racks per hour



UPster® K-L 340

Machine length, not including drying: 2,850 mm
Machine length, including drying: 3,450 mm
Rack size: 500 x 500 mm
Rack capacity: 170* - 210 - 250 racks per hour



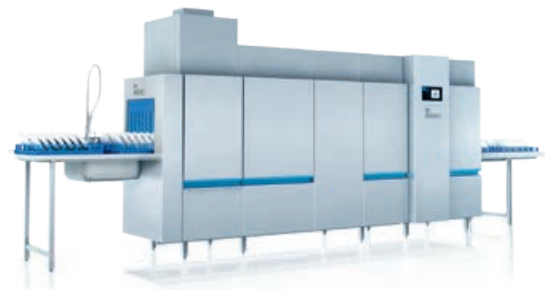
For larger establishments with high demands on sparkling cleans, hygiene and efficiency.

M-iQ rack type dishwashing machines

- 30 % improved warewashing performance while using a third less resources and energy*
- Revolutionary filter system for optimum cleanliness with the use of considerably less detergent and water
- Exceptional drying results and leading energy efficiency using *M-iQ AirComfort drying*
- Efficient heat recovery in your commercial dishwasher improves indoor climate
- Intuitive operation on hygienic glass display
- Smart self-cleaning programme requires less operator effort
- *GreenEye-Technology*® saves fresh water

M-iQ K range

Machine length: 2,050 - 4,250 mm
Passing height: 465 mm
Passing width: 570 mm
Rack size: 500 x 500 mm
Rack capacity**: 95 - 225 racks per hour

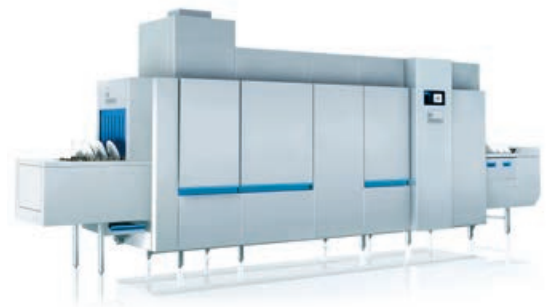


M-iQ flight type dishwashing machines

- Easier cleaning with our blue operating concept
- Maximum wash power while using a third less resources and energy*
- *M-iQ AirConcept* means no need for an exhaust air connection
- Exceptional drying results using *M-iQ AirComfort drying*
- Exceptionally easy to use with the *CC-Touch glass display*
- *GreenEye-Technology*® offers practical assistance with operation and saves on fresh water

M-iQ B range

Machine length: 4,700 - 10,200 mm
Passing height: 465 mm
Passing width: 570/750 mm
Plate capacity**: 1,730–8,930 plates per hour



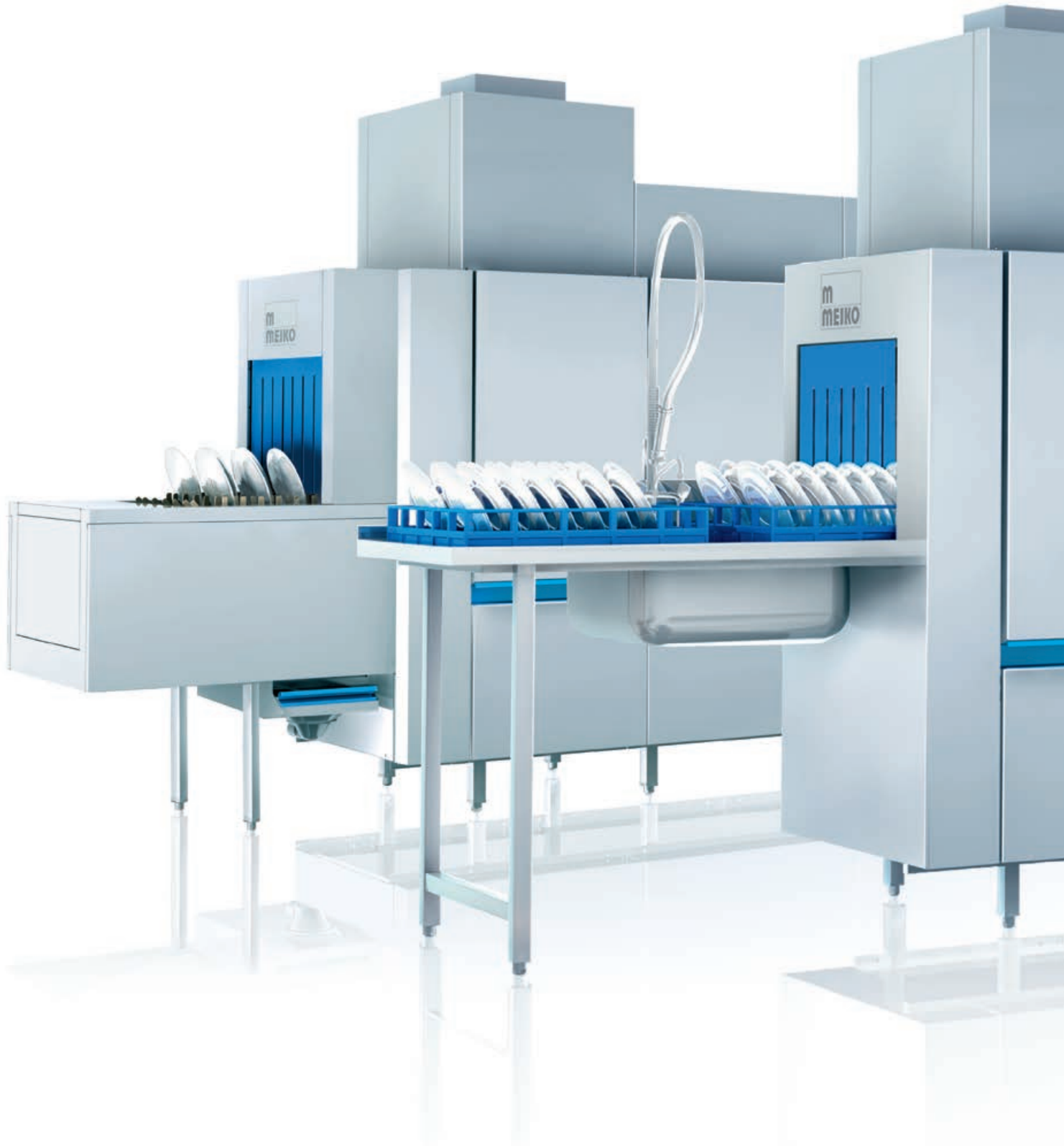
Further iterations of M-iQ flight and rack type dishwashing machines available on request

* As compared to previous model.

** Complies with contact time of 2 minutes specified in DIN SPEC 10534.



The clean solution





Food waste treatment



BioMaster® Slim



BioMaster®4 Plus



BioMaster®4 Highline

MEIKO GREEN Waste Solutions
Think green with our
food waste treatment systems!

MEIKO GREEN Waste Solutions are pioneers in sustainable waste disposal in commercial kitchens. Using a pump and vacuum system means that food waste no longer has to be stored in hard-to-clean bins. Instead, food and organic waste can be discarded right where it is created – in the kitchen and using the clearing belt in the dishwashing area. Then relax and forget about it. Once it hits the powerful grinding unit in the feeding station it is ground to a biomass pulp in a closed system, where it is

stored in a tank. This saves space and keeps nasty smells and pests at bay with no need for additional cooling. Once the tank is full, it is simply pumped out and the content sent to a biogas plant to generate energy and therefore profit. Let's not forget, in many cases, the grease trap can even be integrated into the process. And there you have it: a closed automated system for kitchens and buildings which optimally combines hygiene and cost-effectiveness.

Leaves nothing to be desired:
food waste treatment with the
BioMaster®4 Highline



Gerd Kastenmaier, owner and head chef at '**Kastenmaiers**' restaurant, Dresden, Germany

'It could not be any faster and it could not be any cleaner. A waste solution rarely wins me over like this. It leaves nothing to be desired.'



Impressive organisation and quick arrival times



Hospitality never stops. If anything goes wrong, help is needed fast! Diners never want to wait and certainly not for clean crockery.

If you encounter technical difficulties, our MEIKO Service experts have always got your back with tailored solutions. Whatever goes wrong, our hand-picked, specially trained service technicians are ready for your call 365 days a year.



You will find them almost all over the world and they know your own tailored MEIKO warewashing solution to a T.

Our recipe for quick resolutions: fast reaction times, short journeys, good availability of spare parts. You will always find a competent adviser to deal with your issue at the end of the MEIKO Hotline. Our extensive network of MEIKO partners means that there is always a service technician near you. We also keep many spare parts available at all times to make sure your dishwashing machine can be back up and running in the blink of an eye, as if nothing had ever happened. We won't let the traffic jam for your dishwashing machine turn into a disastrous kitchen pile up!

MEIKO provides more than state-of-the-art technology: we also give you the expert support you need to keep your business going. That's a promise.

'It's teamwork: your expertise and our experience – a fantastic combination!'

Bernd Winkler, Service Hotline Team

MEIKO ACTIVE

A comprehensive range of chemicals for your dishwashing area

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MEIKO
The clean solution



Getting the chemicals right requires 'the touch.' It's not simply a case of 'the more the better.' It is much more complex than that: highly effective ingredients need to be precisely adapted to the washware, the warewashing technology, the local water conditions and the type of soiling. Quite the challenge. But it's worth the effort!

The right selection and dosing of chemicals will ensure flawless shine, outstanding hygiene for customers, low operating costs and warewashing technology that keeps working perfectly for years to come.

To put it briefly, chemical products are a science in themselves and are constantly undergoing further development. Our portfolio is based on decades of experience and passion for quality without compromise. To protect our environment, we avoid using chlorine, phosphates, NTA or EDTA as far as possible.

Making washware hygienically clean, giving it a sparkling shine, protecting it against residues and discolouration: cleaning agents have to tick a lot of boxes. And ultimately, they even influence the longevity of your machines.

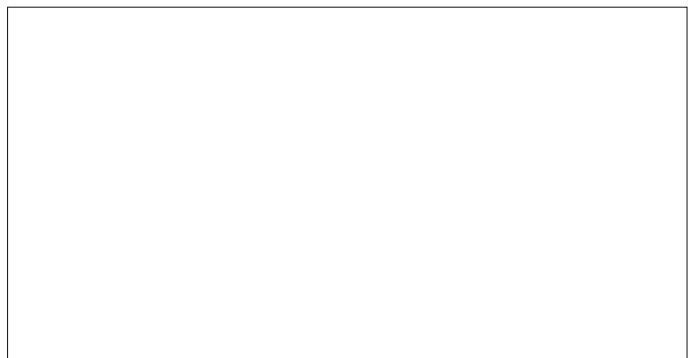
MEIKO[®]
ACTIVE





The clean solution

Meets the hygiene requirements of DIN SPEC 10534.



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We reserve the right to amend specifications as part of our product improvement process