MEIKO
The clean solution

M-iClean H

Hood type dishwashing machines with automatic hood system for glassware, dishes and utensils



The new generation
M-iClean H
with fully integrated
reverse osmosis
GiO MODULE

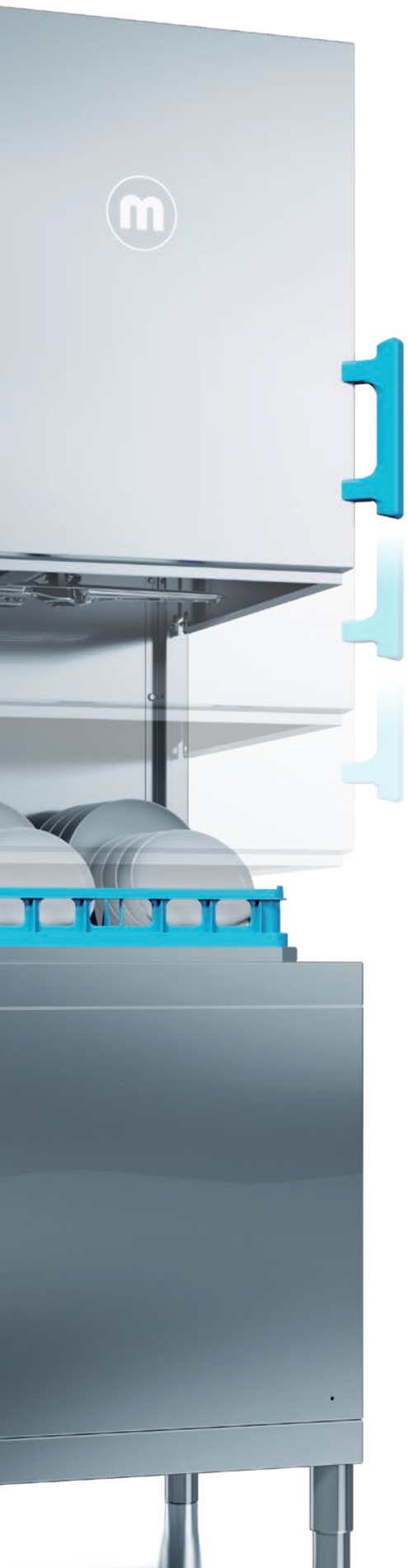
Distributor:

chef's hat
Where the chefs shop

Chefs Hat Australia Pty. Ltd
131 Cecil St
South Melbourne,VIC 3205

p: +61 3 9682 1441
e: sales@chefshat.com.au

M-iClean H
Ergonomics better than ever



Efficient, resource saving and perfect warewashing results – these features are to be expected in today's professional machines. With MEIKO, however, there is an additional decisive feature: optimised ergonomics. A new MEIKO is easier and quicker to operate. It supports people's natural motion sequences, thus increasing the motivation of personnel – who then increase their output. MEIKO produces warewashing technology that delivers all-round clean results: for people, for the environment, and for controlling.

Unique: The MEIKO ergonomics concept

The new *M-iClean H* hood type dishwashing machine: warewashing has never been so ergonomic or economical. Spectacular: The hood operation makes life easier than ever before for machine operators. Warewashing has never been easier. The hood opens and closes with just a gentle touch. The hood raises and lowers itself silently and softly, as if by magic. A truly effortless experience!
Designed for ergonomic use, the *M-iClean H* is much easier to load and unload, putting less strain on the operator's back and muscles and speeding up the whole dishwashing process. During comprehensive field testing, our customers have confirmed a **time saving of approximately 30 minutes per washday** (at approximately 120 wash cycles per shift).

Particularly ergonomic: the flexible display

The *M-iClean H* display is positioned exactly where it is needed – at eye level. So there's no need to bend down, strain your neck, or constantly shift from one place to another. It can be installed on the right or left hand side of the machine, or wherever is most comfortable.

Everything flows

Adjustable working heights, versatile control system, intuitive, user-friendly operation – the MEIKO ergonomics concept realises a vision: washing without effort or physical strain, while maximising operational efficiency.

MEIKO
The clean solution



Ergonomics saves time and costs:
- Substantial wash cycle time reductions
- Significantly faster drying times
- Dishes ready for re-use faster
- Lower personnel and operating costs
- Reduction in lost working hours
- Easier and ergonomic motion sequences
- Optimum workplace evaluation

***M-iClean H*: The operating marvel is an economical miracle at the same time.**





M-iClean H
Bringing everything under one hood

Easier to work with, reduced wash cycle times, improved indoor climate and outstanding washing and drying results: *M-iClean H* brings everything under one hood. This performance is made possible thanks to the innovative ergonomics concept with the revolutionary hood technology – MEIKO has completely redeveloped the hood type dishwashing machine: here, the dishwashing machine and control technology combine in perfect harmony. 95 years of MEIKO engineering artistry and machine building expertise have gone into this.
Our tip: forget everything that you have ever previously thought or heard about hood technology. The *M-iClean H* is the technological reboot with the best MEIKO quality.

Continuous power: 1.2 million wash cycles during testing

M-iClean H features top-quality ergonomics: MEIKO developers ran 1.2 million wash cycles on a single machine to put this model through its paces, providing all the proof you need that the *M-iClean H* is a truly reliable and practical solution that will hold its value. This number of test cycles equates to **more than 20 years in the field**. And because we believe in the quality of what we offer, our automatic hood system comes with a 60-month warranty. A secure investment.



MEIKO
The clean solution

On the safe side: our warranty
MEIKO provides functional and investment security: 60 month warranty on all electrical and mechanical components of the automatic hood system.



The *M-iClean H* highlights at a glance:
- Revolutionary automatic hood system
- Automatic rack detection
- Flexible display at eye level and signal concept
- *AirConcept* exhaust heat recovery
- Waste water heat recovery
- Stainless steel dosing pipes and ascending pipes
- Ergonomic handle
- Drying table
- Flexible working height (adjustable feet)

Available in 3 special value packages – for an unbeatable price-performance ratio.



M-iClean H
Pure ergonomics and efficiency

M-iClean HM

Operating and economising miracle
Easier work, shorter wash cycle times, improved room climate, and perfect results thanks to sophisticated technology. With a flexible display, user-friendly automatic hood system, and blue operating concept.

Optional extras:
- *PowerWash* (3 pump motor settings)
- Automatic rack detection
- *AirConcept* exhaust heat recovery *(Fig.)*
- Waste water heat recovery
- Heat retention
- Water change programme
- Drying module
- MEIKO *GiO MODULE* technology

Passing height
H 505 mm
Rack dimensions
500 x 500 mm
Rack capacity
Up to 60 racks/hour



M-iClean HL

Designed especially for large passing heights
For safe, ergonomic work with a passing height of 560 mm. The *M-Clean HL* hood type dishwashing machine features innovative technology and top marks for speed and hygiene. It washes dishware, racks, pots and bulky items cleanly and effortlessly with *PowerWash* as a standard feature.

Optional extras:
- Automatic rack detection
- *AirConcept* exhaust heat recovery
- Waste water heat recovery
- Heat retention
- Water change programme
- Drying module
- MEIKO *GiO MODULE* technology *(Fig.)*

Passing height
H 560 mm
Rack dimensions
500 x 500 mm
to 650 x 500 mm
Rack capacity
Up to 60 racks/hour



MEIKO
The clean solution

M-iClean HXL

NEW!

Twice the performance and comfort

There is room for two racks of dishware beneath the spacious *M-iClean HXL* double hood. The machine therefore makes light work of glasses, cutlery and dishware as well as bulky items such as pots, pans and baking trays. Uniquely energy-saving and with maximum economy of up to 120 racks per hour.

Optional extras:
- *PowerWash* (3 pump motor settings)
- Automatic rack detection
- *AirConcept* exhaust heat recovery *(Fig.)*
- Waste water heat recovery
- Heat retention
- Water change programme
- Drying module
- MEIKO *GiO MODULE* technology

Passing height
H 505 mm
Rack dimensions
2x (500 x 500 mm)
Rack capacity
Up to 120 racks/hour





Our three **great value packages***:

- Pure**Energy** package**
- FeelGood**Climate** package
- Miraculous**Shine** package

* We would be delighted to tell you about the price benefits of the value packages and the various options for combining them. Please ask your sales and service partner.
** Not available for *M-iClean HXL*

M-iClean H
Ergonomic advantages

A huge plus for health and finances.

The back. The arm. The knee. Working in the dishwashing area affects many parts of the body. The reasons for this are inefficient motion sequences, frequent bending and the particularly strenuous work above shoulder height. **The *M-iClean H* is the machine that is there for the workers.** It simplifies work tangibly, and your washing team are completely at home – this has been confirmed through independent workplace evaluations. The feel-good factor at the workplace is measured objectively by these; they are based on the German Occupational Safety and Health law. The working conditions measured for the *M-iClean H* achieved consistently top marks.
Even better: **ergonomics save money**. Customers confirm that they make savings of several thousand euros per annum – **Warewashing has never been so ergonomic or economical.**

Ergonomic advantages as standard:
- automatic hood system
- automatic rack detection



M-iClean H
Pure**Energy** package

The clean solution

Save up to 21%, and be 100% happier

The *M-iClean H* hood type dishwashing machine achieves a new dimension in profitability thanks to the highest levels of energy efficiency: You can **save up to 21% energy** and tangibly reduce operating costs. The new stainless-steel waste water heat recovery system in the heat retention package ensures optimum energy exploitation. At a utilisation rate of **125 racks per day** and **330 operating days per annum**, the *M-iClean H* with waste water heat recovery and heat retention pays for itself **after just 1.8 years**.
The *M-iClean H*: the bundle of energy for continuous power.

Pure**Energy** package* at a preferable price:
- Waste water heat recovery
- Efficient heat retention

*The PureEnergy package is not available for the *M-iClean HXL*.







M-iClean H
FeelGood**Climate** package

Evaporation – fast

Even today, the air in many dishwashing areas is uncomfortably humid: MEIKO rapidly clears the steam. With MEIKO you are fighting the main cause of hygiene problems and friction losses: In many kitchens, a bad room climate creates a bad working atmosphere. Looking at it another way: The better the room climate, the healthier with working atmosphere. Steam and heat in the dishwashing area are not only extremely uncomfortable and unpleasant for personnel, but are also the most common cause of mould. Not any more: The *M-iClean H* Climate package does a great job for optimum hygiene, cleanliness and an improved room climate.



FeelGood**Climate** package at a preferable price:
- Vapour extraction with self-cleaning feature
- Heat recovery



Your benefits:
+ Up to 80% less steam emission
+ Tangibly improved interior climate
+ Greater hygiene assurance
+ Energy savings of up to 18%

M-iClean H
MiraculousShine package

The clean solution

Everything always brilliantly clean



Clean dishes and dry glasses are your calling card – an absolute must. With the *M-iClean H* MiraculousShine package you will always shine out: it ensures perfect washing results – a brilliant finish and the highest level of cleanliness become standard. At the same time, manual post-drying is a thing of the past. Glass breakages becomes an almost unimaginable concept. This is because the gentle and yet rapid drying on the air-blowing drying table makes really cleans up – no drips, no smears, no streaks. And because the air flow also cools the glasses to a comfortable temperature, unloading and putting them away is much faster.
A perfect system. And a brilliant premiere:
M-iClean H is the first hood type dishwashing machine from MEIKO with active drying. The MEIKO inventive spirit makes it possible.

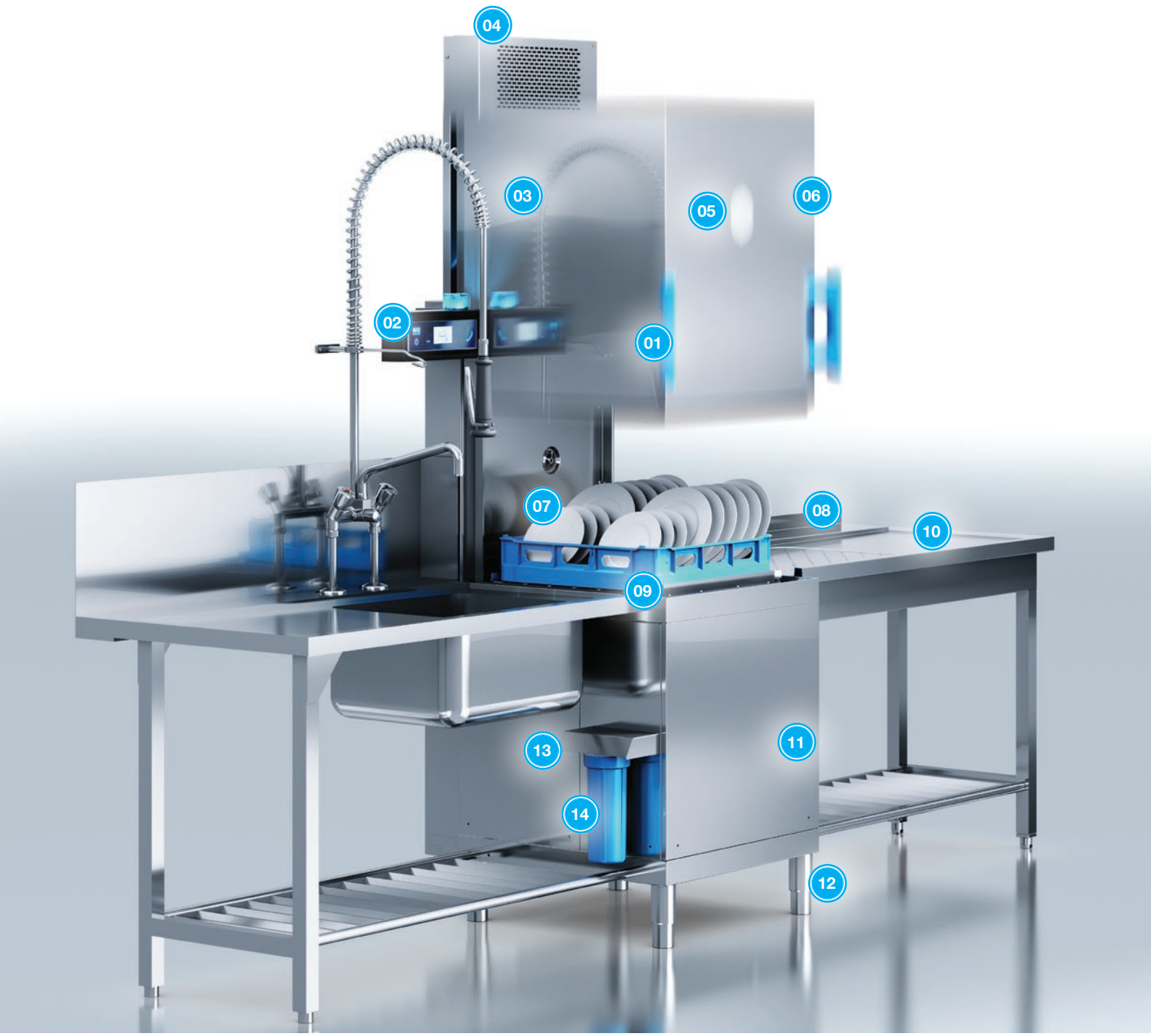
MiraculousShine package at a preferable price:
- Fully integrated *GiO MODULE*
- New drying table with cooling fan





Your benefits:
+ The best washing and drying results
+ Valuable time savings:
  – No manual polishing up
  – Faster loading and unloading
+ Faster cooling of glasses and dishes
+ Fewer glass breakages

M-iClean H
The highlights



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 (505[1] / 560[2] 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*

M-iClean H
Detailed engineering

The clean solution







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

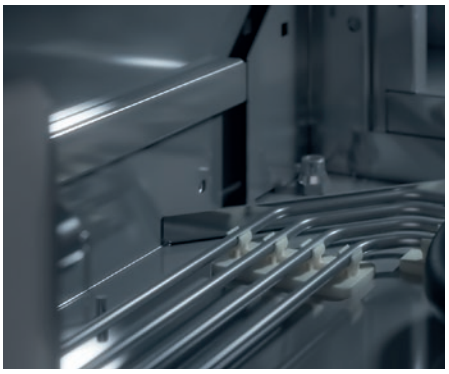


The two-part* rack holder is easy to remove, enabling easy access for cleaning.

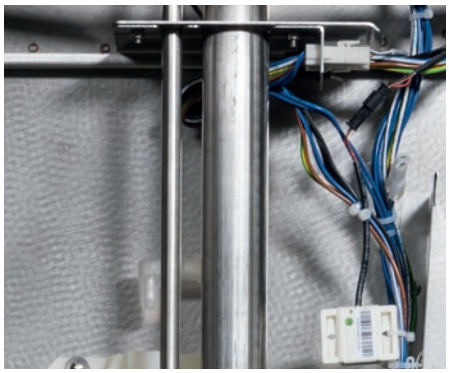
**M-iClean HXL*



The automatic rack detection system saves on unnecessary handling.



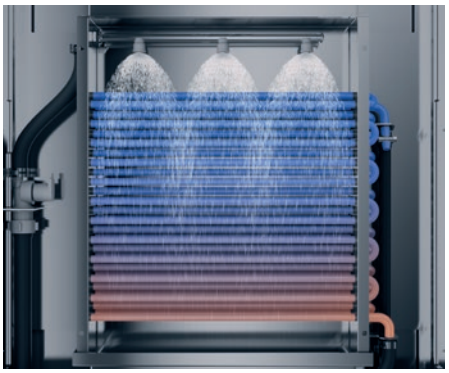
Stainless steel dosing pipes



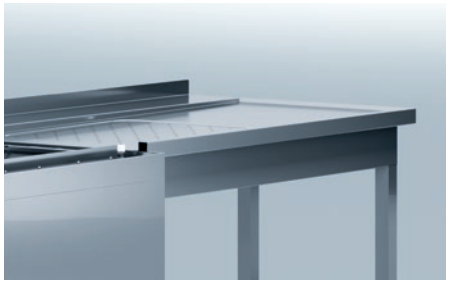
Stainless steel ascending pipes



MEIKO *AirConcept* heat recovery



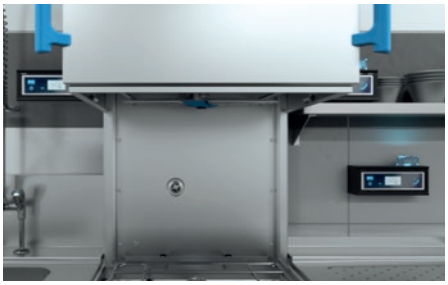
Self-cleaning feature at the end of shift



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



Waste water heat recovery



Flexible and hygienic safety glass operating panel

M-iClean HM / HL
Technical data

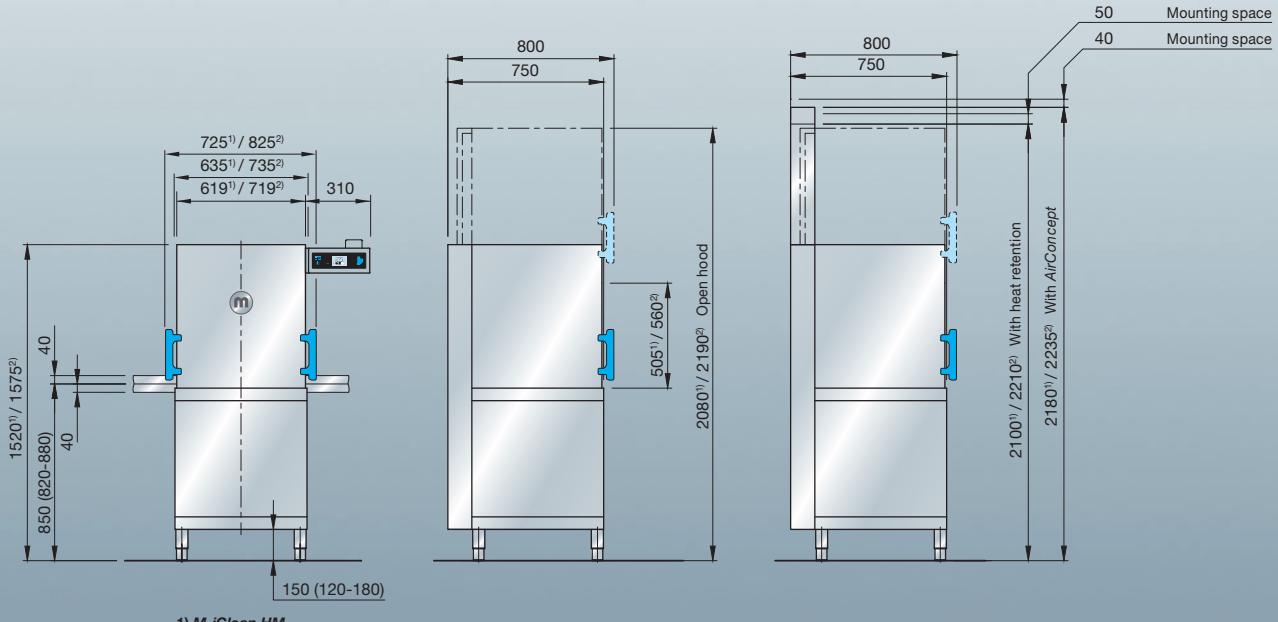
	M-iClean HM hood type dishwashing machine	M-iClean HM hood type dishwashing machine with PW	M-iClean HL hood type dishwashing machine
Tank heating kW	4,0		4,0
Boiler heating* / total connected load* kW			
Fuse protection 16 A	6.0 / 7.1	–	–
Fuse protection 20 A	8.0 / 9.1	8.0 / 10.0	8.0 / 10.0
Fuse protection 25 A	9.0 / 14.1	–	–
Fuse protection 32 A	11.0 / 16.1	11.0 / 17.0	11.0 / 17.0
Pump output kW	0.75	1.5	1.5
Water consumption per rack l	2.4		3.0
Tank capacity l	22		22
Passing height mm	505		560
Rack dimensions mm	500 x 500		500 x 500 bis 650 x 500
Programme cycle time, dishware s	60/90/210		60/90/210
Programme cycle time, glassware s	90/120/120		90/120/120
Theoretical			
rack capacity racks per h	60/40/17		60/40/17
plate capacity up to plates per h	1,080/720/306		1,320/880/374
glass capacity up to glasses per h	2,160/1,440/612		2,160/1,440/612

* Feed water temperature with *AirConcept* max. 20 °C
If the machine is connected to a cold water supply and/or if racks are inserted in quick succession, the duration of the wash cycles may be increased to achieve hygienic final rinse temperatures.
The water change programme increases the duration of the cycle times.
Please note that the design of ventilation systems for dishwashing areas must comply with VDI 2052 regulations.

Electrical installation:
Electrical connection: three-phase current 3 NPE, 400 V, 50 Hz.

Water installation:
The machines can be connected directly to the fresh water connection without the use of intermediate safety valves. Minimum flow pressure 0.6 bar, maximum pressure 5 bar. The fresh water connection must be installed in accordance with the regulations applicable in your region (e.g. Germany DIN 1988/ EN 1717). Drain hose DN 22.
Max. height of on-site drain outlet on wall: 700 mm.
Connecting cables reach approx. 1.8 m from machine.W

***GiO MODULE*:**
Cold water connection (max. 35 °C), minimum flow pressure 1 bar, maximum pressure 5 bar. Conductivity of raw water 70–1000 µS/cm. Total water hardness max. 28 °dH. Integrated pre-filter, 10 µm, with activated carbon.
Drain hose DN 22.
Max. height of on-site drain outlet on wall: 700 mm.
(1 bar = 100 kPa) (1 °dH approx. 0.18 mmol/l $CaCO_3$)



1) *M-iClean HM*
2) *M-iClean HL*

M-iClean HXL
Technical data

The clean solution

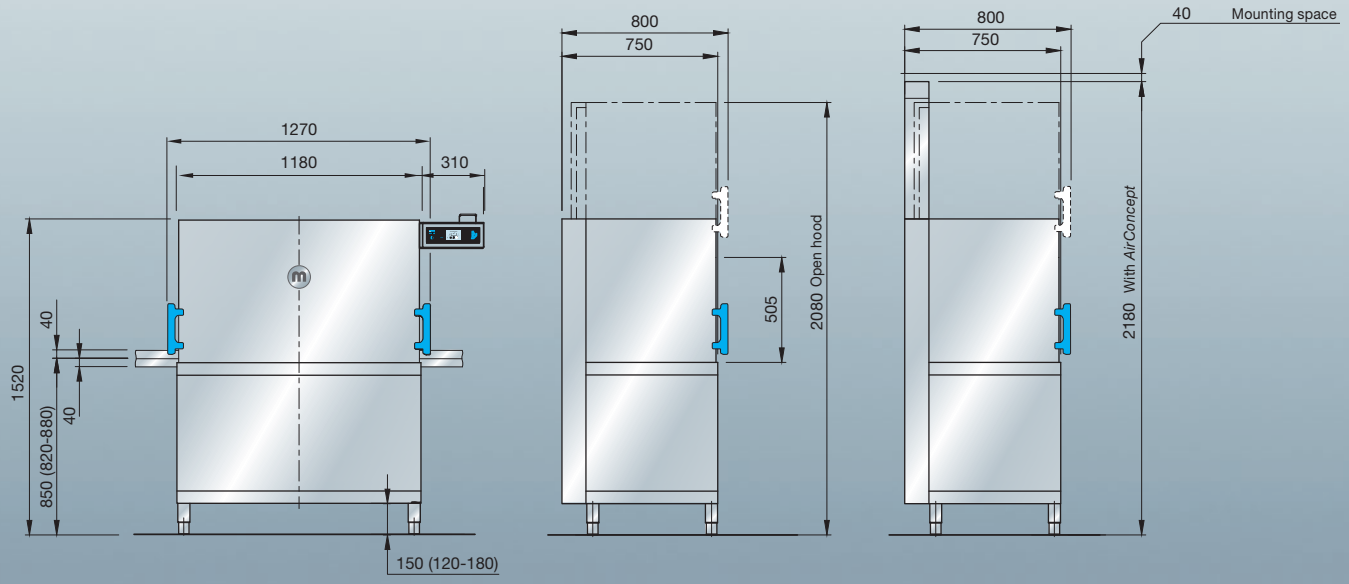
		M-iClean HXL hood type dishwashing machine	M-iClean HXL hood type dishwashing machine with PW
Tank heating kW		8.0	
Boiler heating* / total connected load* kW	Fuse protection 20 A	9.0 / 11.1	–
	Fuse protection 25 A	–	9.0 / 12.6
	Fuse protection 32 A	18.0 / 20.1	–
	Fuse protection 35 A	–	17.0 / 20.6
	Fuse protection 50 A	18.0 / 28.1	18.0 / 29.6
	Fuse protection 50 A	22.0 / 32.1	–
	Fuse protection 63 A	–	22.0 / 33.6
Pump output kW		2x 0.75	2x 1.5
Water consumption pro wash cycle l		4.8	
Tank capacity l		54	
Passing height mm		505	
Rack dimensions mm		2x (500 x 500)	
Programme cycle time, dishware s		60/90/210	
Programme cycle time, glassware s		90/120/120	
Theoretical			
rack capacity up to racks per h		120/80/34	
plate capacity up to plates per h		2,160	
glass capacity up to glasses per h		4,320	

* Feed water temperature with *AirConcept* max. 20 °C
If the machine is connected to a cold water supply and/or if racks are inserted in quick succession, the duration of the wash cycles may be increased to achieve hygienic final rinse temperatures.
The water change programme increases the duration of the cycle times.
Please note that the design of ventilation systems for wash-up areas must comply with VDI 2052 regulations.

Electrical installation:
Electrical connection: three-phase current 3 NPE, 400 V, 50 Hz.

Water installation:
The machines can be connected directly to the fresh water connection without the use of intermediate safety valves. Minimum flow pressure 0.6 bar, maximum pressure 5 bar. The fresh water connection must be installed in accordance with the regulations applicable in your region (e.g. Germany DIN 1988/ EN 1717). Drain hose DN 22.
Max. height of on-site drain outlet on wall: 700 mm.
Connecting cables reach approx. 1.8 m from machine.

***GiO MODULE*:**
Cold water connection (max. 35 °C), minimum flow pressure 1 bar, maximum pressure 5 bar. Conductivity of raw water 70–1000 µS/cm. Total water hardness max. 28 °dH. Integrated pre-filter, 10 µm, with activated carbon.
Drain hose DN 22.
Max. height of on-site drain outlet on wall: 700 mm.
(1 bar = 100 kPa) (1 °dH approx. 0.18 mmol/l $CaCO_3$)



The clean solution



For sustainable hygiene and impressive washing results, MEIKO recommends cleaning and hygiene products made by **MEIKO** ACTIVE.

Meets the hygiene requirements of DIN SPEC 10534.

Distributor:

chef's hat
Where the chefs shop

Chefs Hat Australia Pty. Ltd
131 Cecil St
South Melbourne,VIC 3205

p: +61 3 9682 1441
e: sales@chefshat.com.au

Manufacturer:
MEIKO Maschinenbau GmbH & Co. KG · Englerstr. 3 · 77652 Offenburg, Germany
Phone +49 781 203-0 · info@meiko-global.com · www.meiko-global.com

CE

SGS TÜV SAAR ISO 9001 ISO 14001 ISO 45001 ISO 50001

133.000.04.10.22/EN/

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