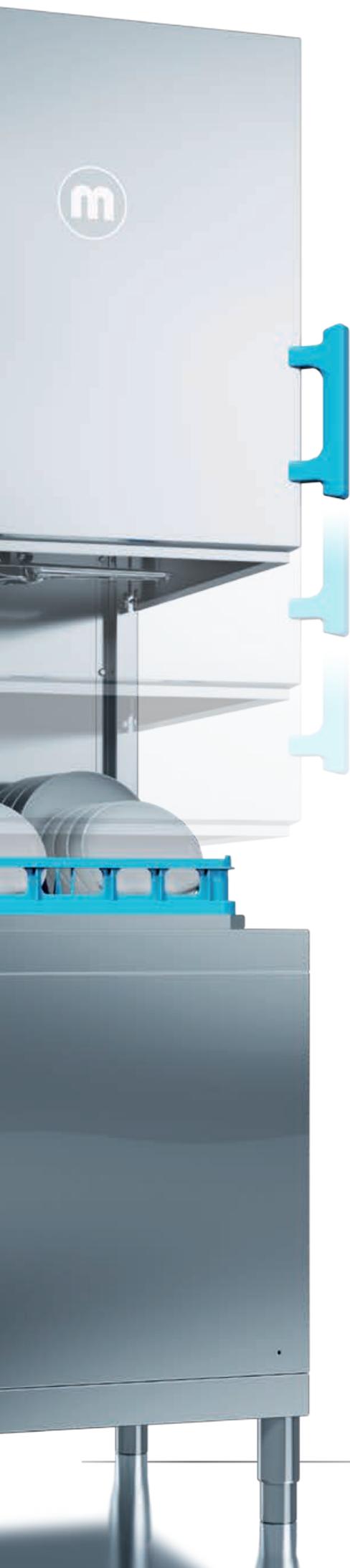




M-iClean H

# Welcome to dishwashing paradise

Information for our  
**DISTRIBUTION PARTNERS**



## M-iClean H

# Ergonomics makes everything easier, including sales

Your customers want optimal ergonomics, better dishwashing performances, an improved room climate and a perfect shine – MEIKO provides all of this under one hood. Our new ergonomics concept offers pure added value:

- **significantly shorter dishwashing times**
- **considerably faster drying**
- **faster re-use of dishes**
- **reduced personnel and operating costs**
- **fewer work absences**
- **optimal workplace evaluation**

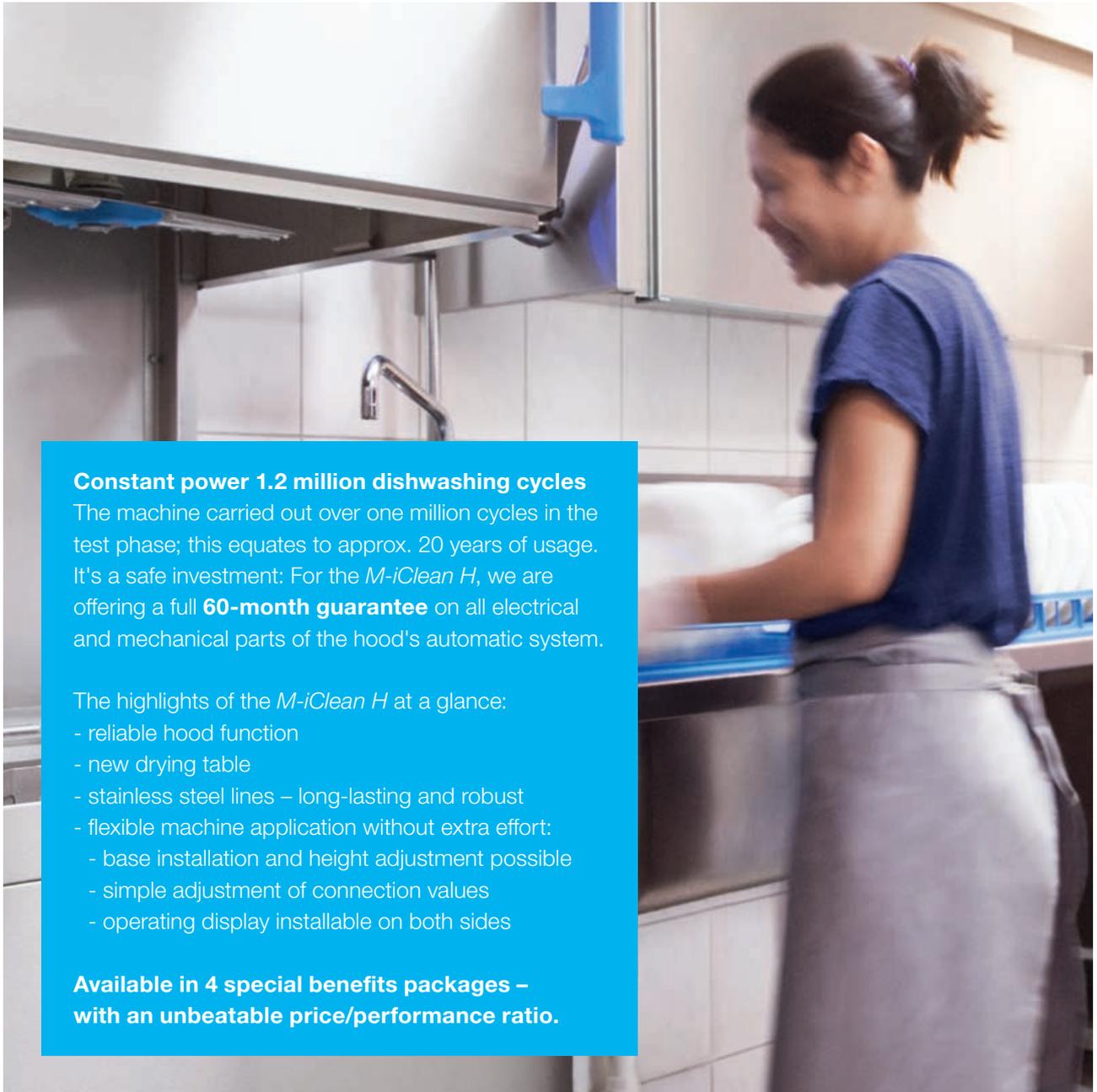
To sum up: The *M-iClean H* is a true miracle regarding operation and efficiency – selling it is just as much fun as washing with it.

### **The only thing more effortless and beautiful is flying!**

The operation of the MEIKO *M-iClean H* hood-type dishwasher sets new standards in work comfort: the new ease of washing dishes. The hood opens and closes with a soft tap. The damped guide moves quietly up and down by itself. Without expanding any effort, completely naturally. This also applies when it is only operated by hand.

The extremely simple and comfortable loading and unloading process and the ergonomic operating concept of the *M-iClean H* are not just easier on the back and the muscles of employees but also save time. Our customers confirmed in a comprehensive field test that they **saved approx. 30 minutes per day of washing dishes** (for approx. 120 dishwashing cycles per shift).

**Ergonomics save time and money** – and guarantee an improved overall work climate. Features such as the ergonomic display at eye level (can be installed to the left or the right), the automatic tray recognition, ergonomic handles, heat recovery as well as the intuitive signal concept ensure that the hood-type dishwasher is a genuine highlight. With the new drying table, it provides unparalleled comfort: for fast, hygienic drying as well as quicker loading and unloading.



**Constant power 1.2 million dishwashing cycles**

The machine carried out over one million cycles in the test phase; this equates to approx. 20 years of usage. It's a safe investment: For the *M-iClean H*, we are offering a full **60-month guarantee** on all electrical and mechanical parts of the hood's automatic system.

The highlights of the *M-iClean H* at a glance:

- reliable hood function
- new drying table
- stainless steel lines – long-lasting and robust
- flexible machine application without extra effort:
  - base installation and height adjustment possible
  - simple adjustment of connection values
  - operating display installable on both sides

**Available in 4 special benefits packages – with an unbeatable price/performance ratio.**





M-iClean H

# ErgonomicsComfort package

**ErgonomicsComfort**  
package  
(special offer):

- Automatic tray recognition
- Drying comfort with drying table





**Selling points:**

- + noticeably more comfortable work
- + reduced loss of personnel as a result of back and shoulder pain
- + high savings possible

## A big benefit for working more economically

The back. The arms. The knees. Working in the dishwashing area has a lot of potential points of vulnerability. Often the culprits are unnatural movements, frequent bending over or the very straining work above shoulder level. **The M-iClean H is a machine made for the people operating it.** It improves work noticeably and puts the dishwashing team in its comfort zone – as has also been attested by an independent workplace evaluation.

The feel-good factor at work can be objectively evaluated: it is based on the German Occupational Safety and Health Act. The measured values for the M-iClean H are consistently high.

Also: **Ergonomics saves you hard cash.**

Our customers confirmed that they are saving thousands of euros each year; such ergonomics and efficiency levels are absolutely unprecedented.

Please get in touch and ask us about these possibilities: We will happily provide you with current case studies for your sales pitch.

Take advantage of brand quality - made by MEIKO

- stainless steel metering, washing and rinsing lines
- stainless steel waste water heat recovery system
- stainless steel combined washing and rinsing arms
- stainless steel rear wall cladding



# M-iClean H PureEnergy package

Pure**Energy**  
package  
(special offer):

- Waste water heat recovery system
- Efficient heat retention



# Savings of up to 21% – 100% more happiness

The *M-iClean H* hood-type dishwasher achieves a new level of profitability thanks to top energy efficiency: It allows you to reduce the required energy by up to 21% and to lower operating costs noticeably. The new stainless steel waste water heat recovery system, coupled with the heat retention, ensures optimal energy efficiency. At a capacity of 125 trays per day and 330 days of operation annually, the

*M-iClean H* with waste water heat recovery and heat retention will pay for itself **after just 1.8 years.**

*M-iClean H*: the energy package for constant power. Piles of dishes can be cleaned in the blink of an eye, providing your customers with even greater potential for success.

**Selling points:**  
+ energy savings of up to 21%  
+ reduced operating costs  
+ amortisation after 1.8 years





M-iClean H

# FeelGoodClimate package

FeelGoodClimate  
package  
(special offer):

- Self-cleaning  
vapour exhaust
- Heat recovery  
system



## Blowing away steam – quickly

In many dishwashing areas, heavy, steamy air reigns supreme: unpleasantly high air humidity causes problems. The *M-iClean H* chases away that steam. On the one hand, this guarantees happy employees: an improved room climate makes for a better work climate. On the other, hygiene and cleanliness are both improved since steam and heat and the primary causes of mould accumulation.

Enough is enough: With the *M-iClean H* FeelGood Climate package, you can provide your customers with a clean and sustainable solution for climate problems in dishwashing areas.

This package includes all the features that dry out damp dishwashing areas: Self-cleaning air extraction system, efficient heat recovery system, vapour-free hood opening and accelerated self-drying of wash items.

Transform the washing work area into the favourite place of the employees and chefs. The *M-iClean H* increases motivation and performance all round.



# M-iClean H Miraculous**Shine** package

Miraculous**Shine**  
package  
(special offer):

- Integrated *GiO MODULE*
- New drying table  
with air blower





- Your benefits:
- + the best dishwashing & drying result
  - + valuable time-saving:  
no manual repolishing  
quick loading and unloading
  - + quick cooling of glass and dishes
  - + less glass breakage

## Make your customers look great

For your customers, clean dishes and perfectly dry glassware are an absolute must. The special *M-iClean H* MiraculousShine package is the first-class solution with the MEIKO seal of quality.

Thanks to the integrated *GiO MODULE* with reverse osmosis, a perfect shine and the highest level of cleanliness become the norm. Furthermore, the drying table is a unique highlight in itself.

### **Active drying - with air & power.**

Manual drying is a thing of the past. Glass breakage: a non-issue. Because the active drying process at the drying table with air blower truly makes a “clean sweep”: no drops, no rings, no smears. And because the airflow also cools the glasses quickly, loading and unloading takes hardly any time at all.

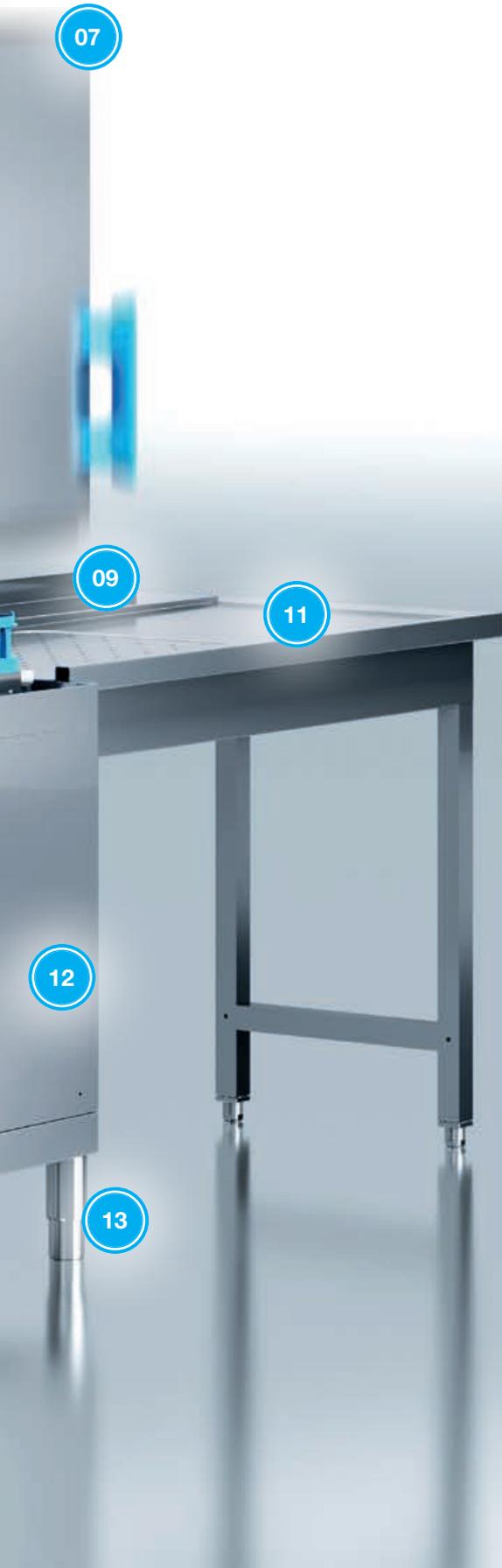
It's a perfect system. And a gleaming first: The *M-iClean H* is the first MEIKO hood-type dishwasher to feature an active drying system. MEIKO's ingenuity makes it possible.





Brand quality – made by MEIKO





## M-iClean H

# The highlights

- 01 - blue operating concept
- 02 - flexible touch display made from safety glass
- 03 - design element with LED lighting
- 04 - heat retention
- 05 - exhaust air heat recovery system
- 06 - combined stainless steel washing and rinsing arms
- 07 - automatic hood system for comfort
- 08 - automatic tray recognition
- 09 - large amount of free clearance (505/560 mm)
- 10 - folding and removable tray holder
- 11 - drying table for active drying
- 12 - stainless steel metering line
- 13 - simple height adjustment and platform setup
- 14 - waste water heat recovery system



Technical data	M-iClean HM hood-type dishwasher	M-iClean HM (with PW) hood-type dishwasher	M-iClean HL hood-type dishwasher
Tank heater kW	4.0		4.0
Boiler heating* kW	Fuse 16 A Fuse 20 A Fuse 25 A Fuse 32 A	6.0 8.0 9.0 11.0	– 8.0 – 11.0
Pump performance kW	0.75	1.5	1.5
Overall connected value* kW	Fuse 16 A Fuse 20 A Fuse 25 A Fuse 32 A	7.1 9.1 14.1 16.1	– 9.8 – 16.8
Water usage per tray l	2.4		3.0
Tank capacity l	22		22
Insertion height mm	505		560
Tray dimensions mm	500 x 500		500 x 500 to 650 x 500
Program run time (dishes) sec.	60/90/210		60/90/210
Theoretical tray performance per hour	60/40/17		60/40/17
Program run time (glassware) sec.	90/120/120		90/120/120
Theoretical tray performance per hour	40/30/30		40/30/30

\* Inflow water temperature for *AirConcept* max. 20 °C

In the event of a connection to cold water and/or short tray change times, run times to reach hygienic rinsing temperatures may increase.

Program run times are extended in the water change program.

VDI 2052 must be observed when setting up the ventilation for the scullery.

#### Electrical installation:

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

#### Water installation:

The machines can be connected to the fresh water network without the interposition of safety fittings. Minimum flowpressure 0.6 bar, maximum pressure 5 bar. The fresh water connection must be established in accordance with the applicable local regulations (e.g. Germany DIN 1988/EN 1717). Drain hose DN 22. Wall drain (provided by the customer) max. 700 mm high.

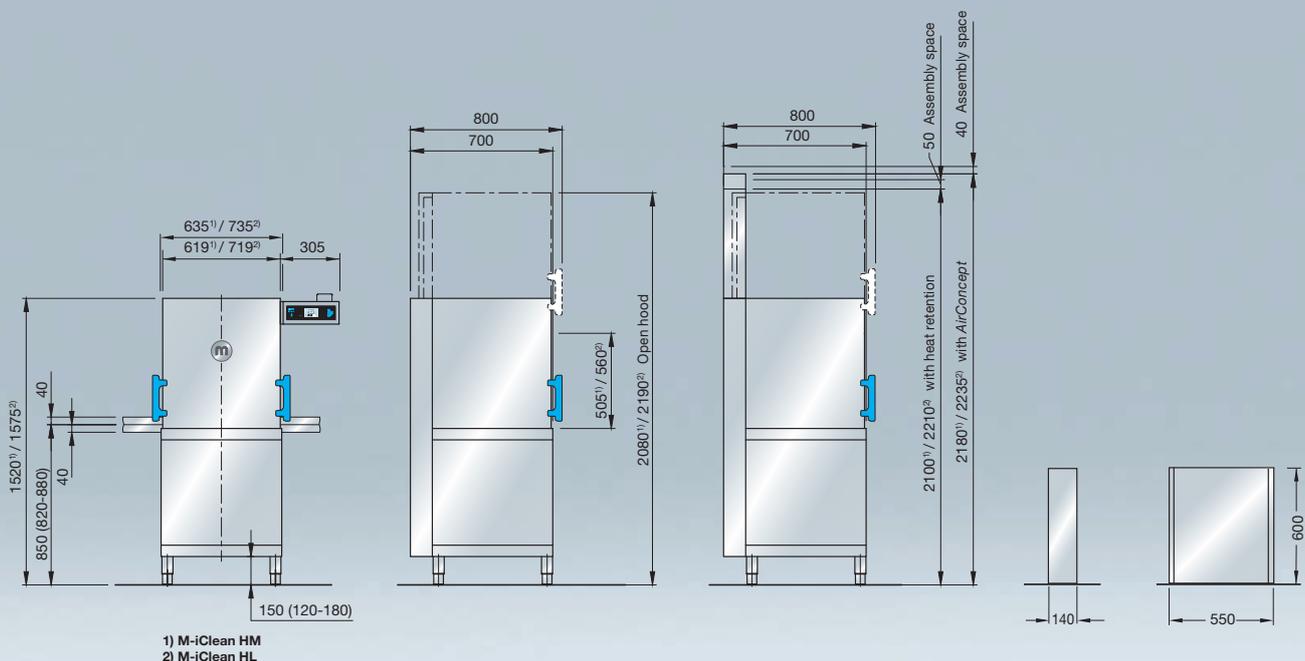
Length of connection lines approx. 1.8 m from machine.

#### GiO MODULE:

Cold water connection (max. 35 °C), minimum flow pressure 1 bar, maximum pressure 5 bar. Raw water conductivity value <1000 µS/cm. Total water hardness max. 28 °dH Connection set: Reinforced hose 1 m, shut-off valve, pressure reducer, filter 10 µm with activated carbon, reinforced hose (2 m) to the machine. Drain set: Concentrate drain hose approx. 2 m, drain piping incl. supply disconnection. Free outlet type AA in accordance with EN 1717.

Permeate and electric line between machine and separately provided *GiO MODULE* approx. 3 m. When using the *GiO MODULE*, a fresh water supply disconnection in accordance with EN 1717 is required (option) for DIN-compliant operation.

(1 bar = 100 kPa) (1 °dH approx. 0.18 mmol/l CaCO<sub>3</sub>)

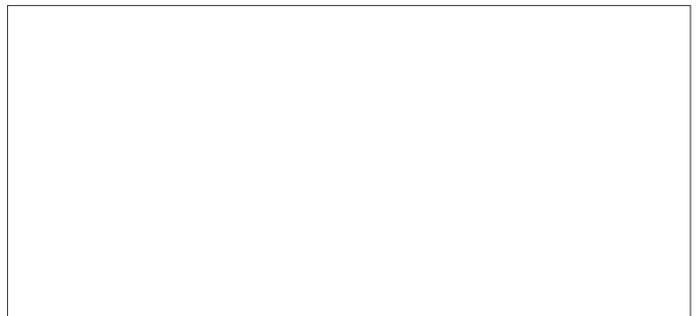




The clean solution



Complies with the hygiene requirements of DIN SPEC 10534.



132.030.00.03.17/EN-FH/DD/200

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