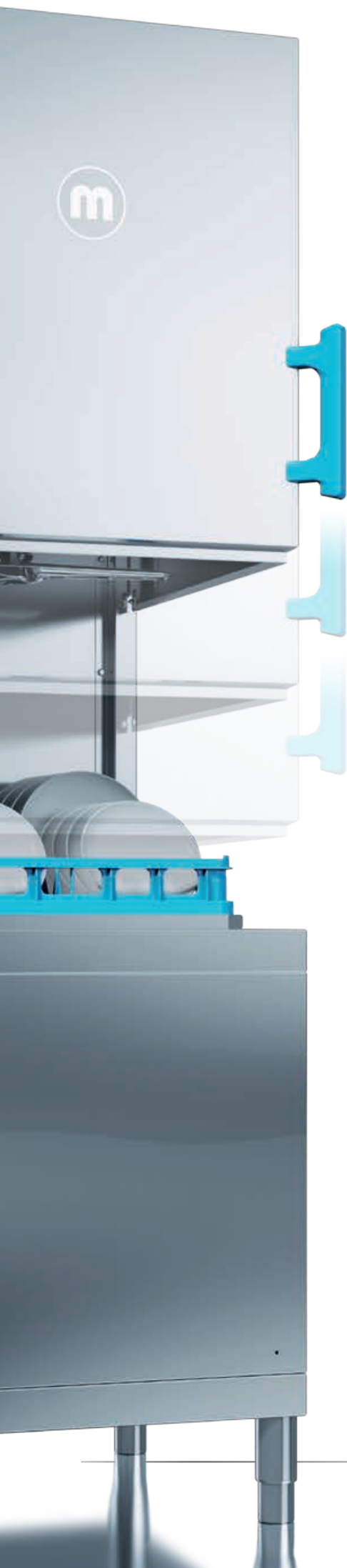


M-iClean H

Welcome to
dishwashing paradise





M-iClean H

A new era of ergonomic design

What should you expect from today's commercial warewashing machines? Outstanding efficiency, an efficient use of resources and perfect wash results are a great start. But MEIKO adds another important factor to the mix: optimum ergonomics. The latest machines from MEIKO make dishwashing faster and easier. They are designed to support people's natural movements, making it smoother and more comfortable to use the machine. And that means you get things done quicker! MEIKO strives to make warewashing systems that deliver sparkling results all round – and that's great news for machine operators, the environment, and your budget.

Unparalleled ergonomics from MEIKO

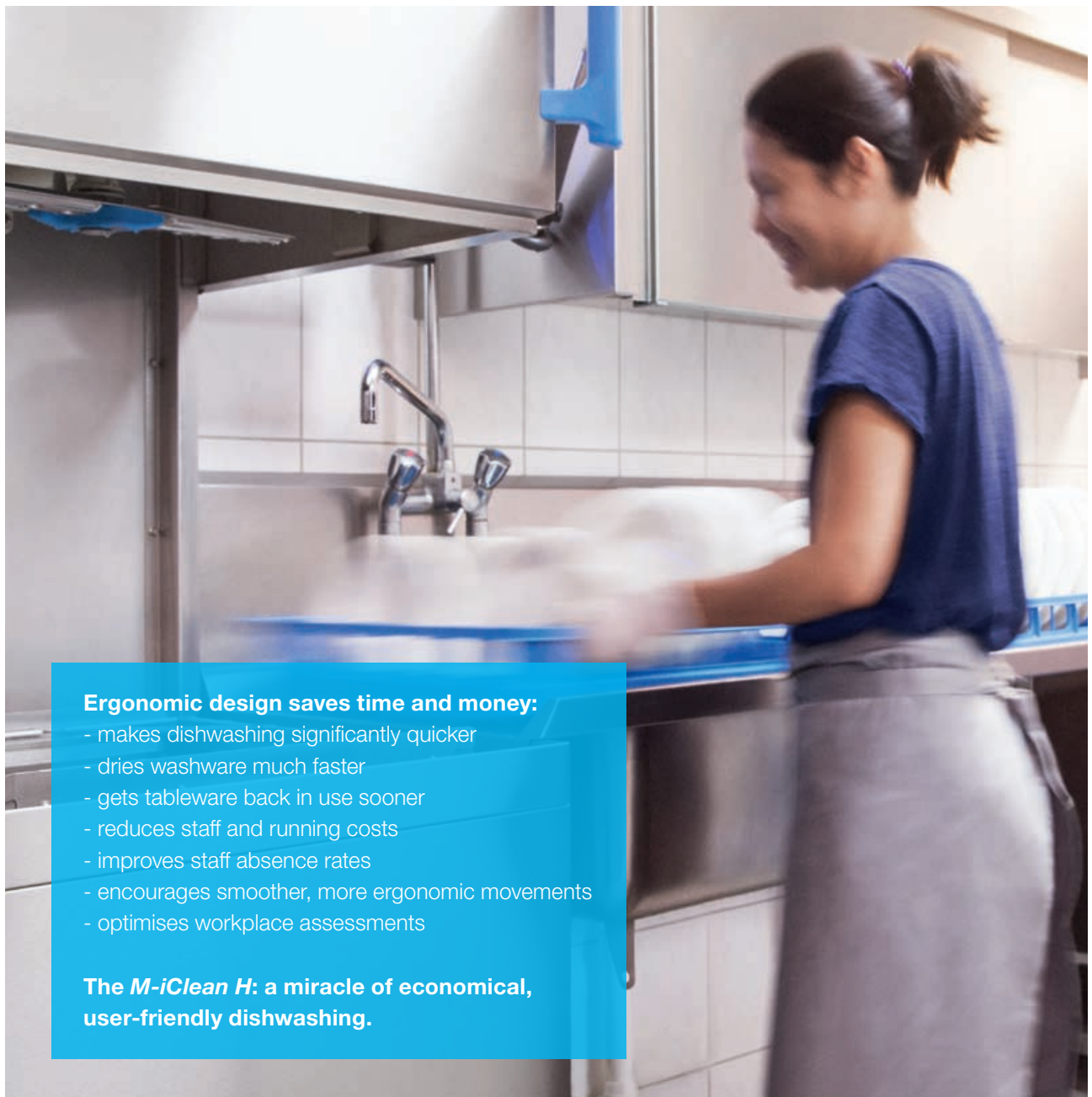
The new *M-iClean H* hood type machine sets new standards in efficient, ergonomic dishwashing. Perhaps its most striking feature is the operation of the hood, which makes life easier than ever before for machine operators. This is dishwashing at its very best! A gentle tap is all it takes to open and close the hood, which moves silently up and down as if by magic on its smooth-running rails. Beautifully smooth and natural, with no unnecessary physical exertion. Designed for ergonomic use, the *M-iClean H* is much easier to load and unload. It puts less strain on the operator's back and muscles and speeds up the whole dishwashing process. Customers taking part in our extensive field trial have confirmed that they **save approximately 30 minutes a day on dishwashing** (assuming approx. 120 wash cycles per shift).

A versatile and ergonomic display

The *M-iClean H* features a versatile display panel that is exactly where you need it – at eye level. No need to bend down, strain your neck, or constantly move from one place to another. The display can be mounted on the left or right of the machine, or anywhere else in the work area – it's your choice.

Smooth workflows

Enjoy significant benefits including an adjustable working height, versatile control system, and intuitive, user-friendly operation. MEIKO's ergonomic solutions reduce the physical strain of dishwashing and make the whole process smoother and more efficient.



Ergonomic design saves time and money:

- makes dishwashing significantly quicker
- dries washware much faster
- gets tableware back in use sooner
- reduces staff and running costs
- improves staff absence rates
- encourages smoother, more ergonomic movements
- optimises workplace assessments

The *M-iClean H*: a miracle of economical, user-friendly dishwashing.





M-iClean H

Everything you need under the hood

Easier and faster dishwashing, better indoor air quality, and top-notch cleaning and drying – the *M-iClean H* has everything you need under the hood. MEIKO achieved this by redesigning the hood type dishwashing machine from the ground up, introducing innovative ergonomics and a groundbreaking automatic hood system. This new machine gets the perfect balance between dishwashing excellence and a user-friendly control system, all based on MEIKO's 90 years of engineering experience and machine-making expertise. It's time to forget everything you know about hood type dishwashing machines – the *M-iClean H* marks a genuine paradigm shift in quality and technological innovation.

Long-lasting power: 1.2 million wash cycles

The *M-iClean H* retains its value over the long term thanks to its top-quality ergonomic design. Our test engineers have confirmed the machine's reliability and durability over the course of 1.2 million wash cycles, equivalent to a **service life of more than 20 years**. We firmly believe in the quality of our technology – and that's why we are happy to safeguard your investment by offering a 60-month warranty on our automatic hood system.



A safe investment – guaranteed


MEIKO offers a 60-month warranty on all mechanical and electrical components of the automatic hood system. Safeguard your investment and enjoy first-class reliability.



Special features of the M-iClean H at a glance:

- groundbreaking automatic hood system
- automatic basket detection
- versatile display at eye height & signal concept
- waste water heat recovery
- ergonomic handles
- drying table
- variable working height (adjustable feet)

Choose one of our four great value packages of extra features to get even more for your money!



M-iClean H

Our four **great value**
packages





M-iClean H

ErgonomicsComfort package

Our great value
ErgonomicsComfort
package:

- Automatic basket detection
- Easy drying with the
drying table





How you benefit:

- + much more pleasant working environment
- + fewer staff absences due to back/shoulder pain
- + potential to make significant savings

The healthy way to keep costs down

Working in a dishwashing area can be tough, especially on people's backs, arms and knees. Constantly bending down and reaching above shoulder height are just two examples of repetitive movements that can cause pain and discomfort. **The M-iClean H is a machine designed with people in mind.** It makes life easier for dishwashing staff, as confirmed by independent workplace assessments. Objective appraisals conducted in Germany under the Safety and Health at Work Act rate the M-iClean H as an

outstanding choice for providing excellent working conditions.

But that's not all: **ergonomic design also saves money.** Our customers have confirmed savings of several thousand euros a year. **This is ergonomics and efficiency at their very best!**



M-iClean H PureEnergy package

Our great value
Pure**Energy**
package:

- Waste water heat recovery
- Efficient heat retention



Energy savings of up to 21 % = 100% satisfaction

Offering superb energy efficiency, the *M-iClean H* hood type dishwashing machine opens the door to significant savings, allowing you to **slash your energy costs by up to 21 %** and significantly reduce your running costs. This great value package includes our new stainless steel waste water heat recovery unit and heat retention system. It enables you to harness energy that would otherwise be lost.

Wash **125 baskets a day** for **330 days of the year** and the *M-iClean H* with waste water heat recovery and heat retention will pay for itself **after just 1.8 years**. If you're looking for a formidable dishwashing machine that offers plenty of power for the long haul, look no further than the *M-iClean H*.

How you benefit:
+ energy savings of up to 21 %
+ lower running costs
+ pays for itself in 1.8 years





M-iClean H

FeelGood**Climate** package

Our great value
FeelGood**Climate**
package:

- Steam extraction with self-cleaning feature
- Heat recovery system



How you benefit:
+ up to 80% lower steam emissions
+ noticeably better indoor air quality
+ improved hygiene
+ energy savings of up to 18%

Say goodbye to clouds of steam

High humidity is still an unpleasant fact of life in many dishwashing areas. MEIKO understands that tackling steam emissions is a top priority, because poor indoor air quality makes working in many kitchens a genuinely unpleasant chore. A steamy, humid environment can lead to poor hygiene and serious inefficiencies – but with MEIKO technology you can improve working conditions for everyone.

As well as causing discomfort for staff, steam and heat in the dishwashing area are also the most frequent cause of mould. The *M-iClean H* FeelGoodClimate package tackles the problem at its source, leading to better indoor air quality and optimum hygiene and cleanliness.





M-iClean H

Miraculous**Shine** package

Our great value
Miraculous**Shine**
package:

- Built-in *GiO MODULE*
- New drying table with cooling fan





How you benefit:

- + superb washing and drying performance
- + saves valuable time:
eliminates need for manual polishing
gets tableware back in use more quickly
- + glasses and dishware cool down faster
- + less breakage

A reliable sparkle

Clean dishware and perfectly dry glasses are a key part of making a good impression on your customers. The *M-iClean H* MiraculousShine package adds a reliable sparkle to your business, producing perfect results and giving a mirror shine to all your tableware. At the same time, it eliminates the need for manual polishing and virtually eliminates breakage. The air blower in the drying table gets washware dry quickly and gently without leaving any smears, spots or streaks. And because the gentle flow of air also cools glasses down, you can quickly put them away by hand and get them back in use.

The *M-iClean H* is MEIKO's first hood type dishwashing machine with an active drying function. Welcome to the glittering premiere of a perfect system – all thanks to the MEIKO spirit of innovation.



So what do the professionals think?

When it comes to a great dishwasher, real-life results in the kitchen are what really count. Our test engineers put our *M-iClean H* prototype through **1.2 million wash cycles**, which is roughly equivalent to a 20-year service life.

And now we've handed it over to the professionals, installing test machines in a wide range of **dishwashing areas in restaurants, companies, canteens and casinos**. We're determined to find out how our new machine will deal with the tough realities of everyday use. Have we bitten off more than we can chew? Or set a shining example for dishwashing excellence? Read the comments below to find out!





*“Now our business has
even more sparkle!”*

*Stefanie Kind, managing director, & Steffen Kind,
restaurant manager of Dialekt, Merdingen*



*“It frees up time to get
more done.”*

Uwe Beyer, chef de cuisine, Haus Hainstein, Eisenach





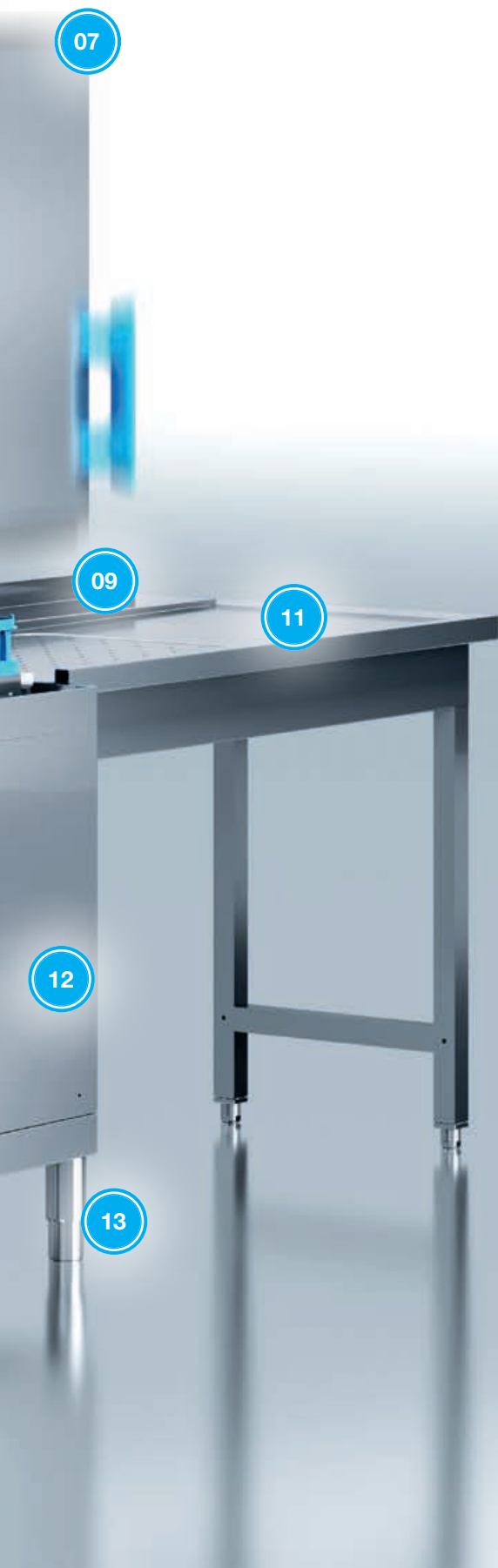
"I'm not giving it back!"

Mario Provenzano, The Grill restaurant at the Baden-Baden Casino



Made by MEIKO – a quality brand





M-iClean H

The highlights

- 01 - blue operating concept
- 02 - versatile touch display made from safety glass
- 03 - LED design feature
- 04 - heat retention system
- 05 - exhaust heat recovery system
- 06 - combined stainless steel wash and rinse arms
- 07 - user-friendly automatic hood system
- 08 - automatic basket detection
- 09 - generous pass-through height (505¹⁾ / 560²⁾ mm)
- 10 - fold-up and removable basket holder
- 11 - drying table
- 12 - dosing pipes made from stainless steel
- 13 - easily adjustable height / plinth mounting
- 14 - waste water heat recovery system

1) M-iClean HM
2) M-iClean 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*	kW			
16 A protective device		6.0	–	–
20 A protective device		8.0	8.0	8.0
25 A protective device		9.0	–	–
32 A protective device		11.0	11.0	11.0
Pump output	kW	0.75	1.5	1.5
Total connected load*	kW			
16 A protective device		7.1	–	–
20 A protective device		9.1	9.8	9.8
25 A protective device		14.1	–	–
32 A protective device		16.1	16.8	16.8
Water consumption per basket	l	2.4		3.0
Tank capacity	l	22		22
Entry height	mm	505		560
Basket size	mm	500 x 500		500 x 500 to 650 x 500
Cycle times, dishware	sec.	60/90/210		60/90/210
Theoretical basket capacity	per hour	60/40/17		60/40/17
Cycle times, glassware	sec.	90/120/120		90/120/120
Theoretical basket capacity	per hour	40/30/30		40/30/30

* Feed water temperature with *AirConcept* max. 20 °C

If the machine is connected to a cold water supply and/or if baskets 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 wash cycle.

Please note that the design of ventilation systems for wash-up areas must comply with VDI 2052 regulations.

Electrical installation:

Electrical connection: 3-phase N-PE, 400 V, 50 Hz.

Water installation:

The machines can be connected directly to the fresh water mains 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.

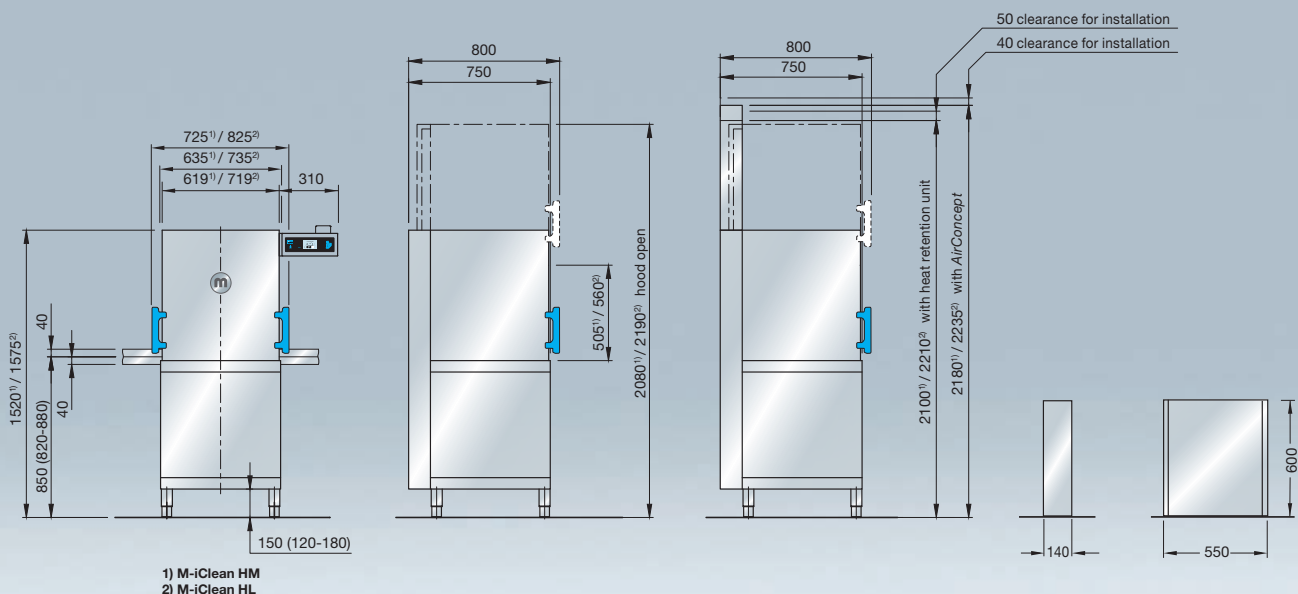
Length of connection lines is approx. 1.8 m from machine.

GiO MODULE:

Cold water connection (max. 35 °C), minimum flow pressure 1 bar, maximum pressure 5 bar. Conductivity of raw water <1000 µS/cm. Total water hardness max. 28 °dH. Connection kit: Reinforced hose (1 m), stop valve, pressure reducer, 10 µm filter with activated carbon, reinforced hose (2 m) to machine. Drain kit: Concentrate drain hose approx. 2 m, drain piping incl. backflow preventer. Type 'AA' air gap according to EN 1717.

Permeate and electrical lines between machine and separate *GiO MODULE* approx. 3 m. When using the *GiO MODULE* a backflow preventer is required for the mains water supply to ensure DIN-compliant operation as per EN 1717 (optional).

(1 bar = 100 kPa) (1 °dH approx. 0.18 mmol/l CaCO₃)

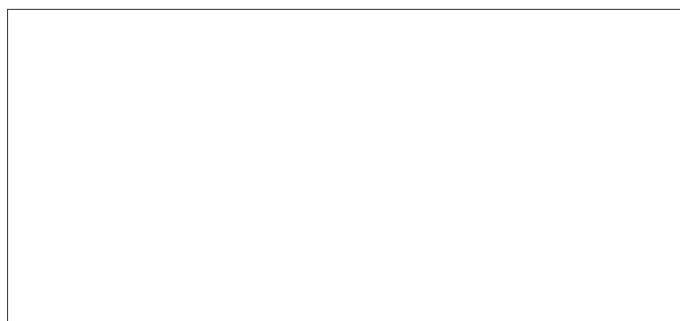




The clean solution



Complies with 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.