

Professional warewashing technology

Complete Warewashing Product Line



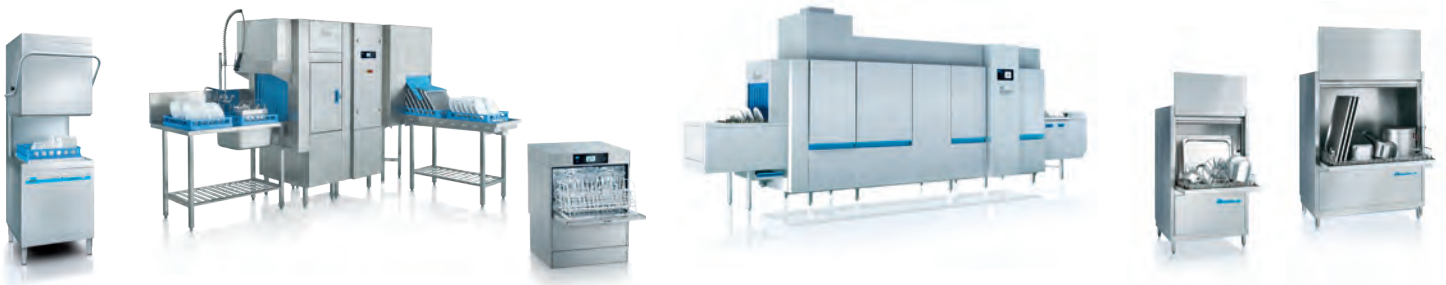


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MEIKO

Schneider

It's never been easier for people and equipment to work together.

That's because every MEIKO warewashing machine is designed with the needs of the customer in mind, and built to be easy to operate, clean and maintain. It's about maximum cleaning capability - all while consuming a lot less water, energy and resources.



From its founding in Germany almost 100 years ago, MEIKO has become an industry-leading global brand. Our products are found around the world, and everywhere food is served: Restaurants and bars, hospitals and skilled care facilities, schools and universities, wineries and breweries, airports, cruise liners and catering companies – to name a few.

MEIKO designs and builds high-quality, reliable warewashing equipment in every size and application – from undercounter dishwashers to the largest flight-type, rackless conveyors.

Our sustainable cleaning technology offers value in many forms, significantly reducing the cost of ownership by minimizing water, energy and chemical consumption, to save you money. For an economical, eco-friendly and user-friendly dishwashing experience, MEIKO is the smart choice.

Whatever the warewashing need, MEIKO has a solution for you.



Say goodbye to steam and drops with MEIKO's new M-iClean U with ComfortAir™ technology

Our innovative new heat-recovery system reduces steam by up to 80% for incredibly fast drying time, reducing moisture on dishes by as much 98%, and up to 75% on glassware. That saves time and labor, and creates a cooler work environment.

ComfortAir™ keeps the steam in the machine for use as an energy source to help lower operating costs, too. Its quiet, new ventless design is cool to the touch to optimize front-of-house performance. It's so quiet and efficient in fact, that bars and restaurants can now keep their commercial dishwashers up front and center without disturbing customer dining or bar experiences.



Only MEIKO combines the industry's most sustainable warewashing technology with maximum cleanliness, for a clean like you've never seen. *AVAILABLE IN ALL MODELS.*



The new M-iClean U with ComfortAir™ technology

M-iClean gives you powerful, sustainable cleaning technology, easy operation and economical performance – all in a compact, beautifully designed package.

Now we've also eliminated most end-of-cycle steam and residual drops with our innovative new ComfortAir™ heat-recovery system. It reduces steam by up to 80% for incredibly fast drying time. **Glasses and dishes dry virtually spot-free without the need for drying or hand-polishing.**

Available with ComfortAir™



M-iClean UM+

M-iCLEAN UM+ | Undercounter Dishwasher

CAPACITY:
14 racks/hour

WATER CONSUMPTION:
22.57 gals. (85.44 liters)/hour
0.61 gals. (2.31 liters)/rack

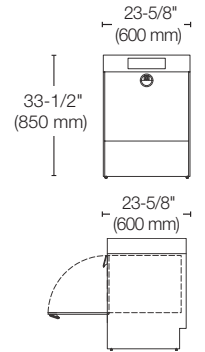
WATER SUPPLY TEMPERATURE:
Cold water; 70°F (21°C)
recommended

WASH PUMP: 3/4 hp

OPTIONS:
Slide base, plug kit, cabinet stand, drain water tempering kit, drain board top

VOLTAGES:
208-230V/60Hz/1Ph
208-230V/60Hz/3Ph

NSF RATED



Available with ComfortAir™



M-iClean UM

M-iCLEAN UM | Undercounter Glasswasher

CAPACITY:
14 racks/hour

WATER CONSUMPTION:
22.57 gals. (85.44 liters)/hour
0.61 gals. (2.31 liters)/rack

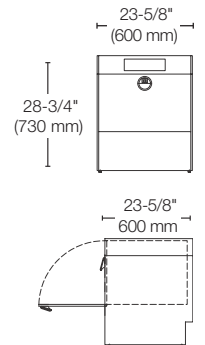
WATER SUPPLY TEMPERATURE:
Cold water; 70°F (21°C)
recommended

WASH PUMP: 3/4 hp

OPTIONS:
Slide base, plug kit, cabinet stand, drain water tempering kit, drain board top

VOLTAGES:
208-230V/60Hz/1Ph
208-230V/60Hz/3Ph

NSF RATED



Available with ComfortAir™



M-iClean US

M-iCLEAN US | Undercounter Glasswasher

CAPACITY:
14 racks/hour

WATER CONSUMPTION:
20.35 gals. (77.03 liters)/hour
0.55 gals. (2.08 liters)/rack

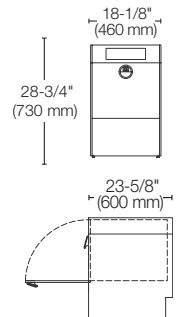
WATER SUPPLY TEMPERATURE:
Cold water; 70°F (21°C)
recommended

WASH PUMP: 3/4 hp

OPTIONS:
Slide base, power cord kit, drain water tempering kit

VOLTAGES:
208-230V/60Hz/1Ph
208-230V/60Hz/3Ph

NSF RATED



With easy, intuitive operation, efficient performance and unbeatable versatility, M-iClean undercounters provide a full range of innovative dish and glass washing technology.

- > Glass touchscreen display provides a range of critical operating information in plain text.
- > Blue Cues color coding ensures more intuitive operation along with easier staff training.
- > A built-in booster heater ensures the correct sanitizing temperature of 180°F (82°C).
- > The M-iClean filter features a two-stage filtration process that continually strains food soil out of the wash water, and flushes it out of the filter and tank at specific intervals. This helps minimize detergent use, saving you money.
- > The door handle provides illuminated, color-coded visual cues to the operator at various stages of the wash cycle, including when the machine is ready to begin washing.
- > Aqua Stop, our built-in leak detection system, turns off the external fill valve if an internal leak is detected, and also provides error/troubleshooting messages.



M-iCLEAN UM+ | Undercounter Dishwasher



Need the convenience of an undercounter but the features of a bigger machine? Choose M-iClean UM+. Its rack size of 19-3/4" x 19-3/4" (500 x 500 mm) and inside clearance height of 17-1/8" (435 mm) easily accommodates larger wares. It's the perfect choice for many applications.

CAPACITY:
37 racks/hr., 925 dishes/hr.

WATER CONSUMPTION:
22.57 gals./hr., 0.61 gals./rack
0.61 gals. (2.31 liters)/rack

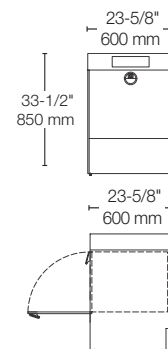
WATER SUPPLY TEMPERATURE:
Any; 140°F (60°C) recommended

WASH PUMP: 3/4 hp

OPTIONS:
Slide base, power cord kit, cabinet,
drain water tempering kit, drain
board top

VOLTAGES:
208-230V/60Hz/1Ph
208-230V/60Hz/3Ph

NSF RATED



M-iCLEAN UM | Undercounter Glasswasher



Also rated as a dishwasher!

Designed to be a glasswasher size, the M-iClean UM makes a BIG impression with its ability to clean more than just glasses and stemware. **It's also rated as a dishwasher!** Whether it's dishes, flatware or barware, it gives you brilliant clean every time.

CAPACITY:
37 racks/hr., 1,332 glasses/hr.

WATER CONSUMPTION:
22.57 gals./hr., 0.61 gals./rack
0.61 gals. (2.31 liters)/rack

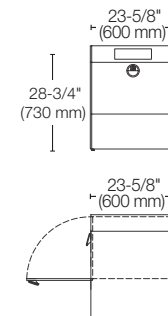
WATER SUPPLY TEMPERATURE:
Any; 140°F (60°C) recommended

WASH PUMP: 3/4 hp

OPTIONS:
Slide base, power cord kit, cabinet,
drain water tempering kit, drain
board top

VOLTAGES:
208-230V/60Hz/1Ph
208-230V/60Hz/3Ph

NSF RATED





M-iClean UM



CAPACITY:
14 racks/hr., 828 dishes/hr.

WATER CONSUMPTION:
14.03 gals./hr., 0.61 gals./rack

WASH PUMP: 3/4 hp

M-iClean with GiO

Reverse osmosis technology for clean like you've never seen

MEIKO's incredible GiO technology actually purifies water to its cleanest state. It works using the principle of integrated reverse osmosis, a stepped filtering process that allows only pure water molecules to pass through multiple micro-fine filter membranes.

This produces the cleanest, purest water possible to ensure that wares are rinsed with the cleanest, purest water.

The results are striking: Barware comes out crystal clear, dry, with virtually no spotting, and ready to use. The M-iClean with GiO. Proof that technology is a beautiful thing.

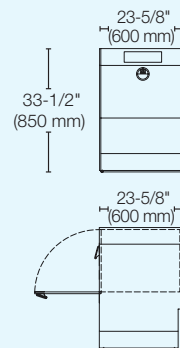
WATER SUPPLY TEMPERATURE:
Cold water; 70°F (21°C) is recommended

OPTIONS:
Slide base, power cord kit, cabinet stand, drain water tempering kit, drain board top

VOLTAGES:
208-230V/60Hz/1Ph
208-230V/60Hz/3Ph

NSF RATED

Available with ComfortAir™



M-iCLEAN US | Undercounter Glasswasher

So much performance in such a small machine: with a rack size of 15 3/4" x 15 3/4" (400 x 400 mm), it fits under any counter and in every dishwashing area. Beautifully designed for the front of the house, it hits every mark, every time.

CAPACITY:
37 racks/hr., 592 dishes/hr.

WATER CONSUMPTION:
20.35 gals. (77.03 liters)/hour
0.55 gals. (2.08 liters)/rack

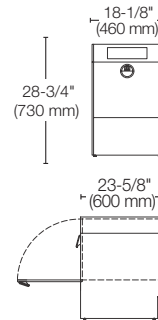
WATER SUPPLY TEMPERATURE:
Any; 140°F (60°C) recommended

WASH PUMP: 3/4 hp

OPTIONS:
Slide base, power cord kit, drain water tempering kit

VOLTAGES:
208-230V/60Hz/1Ph
208-230V/60Hz/3Ph

NSF RATED



MEIKO's FV 40.2 undercounter machines combine labor-saving technology with outstanding, efficient performance – all in a beautiful, space-saving package.

- > Our exclusive Auto Safe feature ensures a sanitizing final rinse regardless of the incoming water temperature.
- > Our built-in booster heater ensures the correct sanitizing temperature of 180°F (82°C) .
- > MEIKO's exclusive ActivePlus double filtration system continually removes soils from the water, effectively "washing" the water. Higher wash water quality means less detergent is needed for sparkling clean results!
- > Cool-to-the-touch double-wall insulation improves operator safety, conserves heating energy and reduces noise and heat loss into the dishroom for a cooler, quieter environment.
- > Stainless steel wash and rinse arms have slotted, concave nozzles to minimize clogging.
- > Employees will love the automatic rinse cycle that begins at shutdown to help make cleaning faster and easier.
- > Soft Start is a MEIKO feature that slowly engages the wash pump and gradually builds water pressure to help prevent wares from moving or shifting on the rack.
- > Sloped ceilings help prevent soiled water from dripping on sanitized ware and the operator.
- > MEIKO'S exclusive Aqua Stop feature automatically detects water flow and turns off the external fill valve if an internal water leak is detected.



FV 40.2 | Undercounter Dishwasher



Good things come in small packages, and the FV 40.2 undercounter dishwasher packs in a lot, combining innovative, labor-saving technology with incredible cleaning performance – all in an attractive, space-saving package.

CAPACITY:
37 racks/hr., 925 glasses/hr.

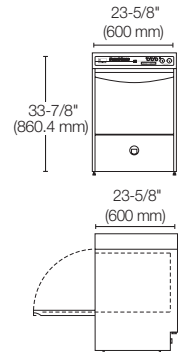
WATER CONSUMPTION:
24.4 gals. (92.36 liters)/hr.,
0.66 gals. (2.50) liters/rack

WATER SUPPLY TEMPERATURE:
Any; 140°F (60°C) recommended

WASH PUMP: 3/4 hp.

OPTIONS:
Roller base, power cord kit, cabinet,
drain water tempering kit

VOLTAGES:
208-230V/60Hz/1Ph
208-230V/60Hz/3Ph



FV 40.2 G | Undercounter Glasswasher



For foodservice businesses with limited space such as nightclubs, bars and cafés, a smaller size that fits beneath countertops is often required. With all the great features of the standard FV 40.2, the smaller FV 40.2 G undercounter glasswasher (only 29 1/2" / 750 mm high) can be installed under even low counters.

CAPACITY:
37 racks/hr., 1,332 glasses/hr.

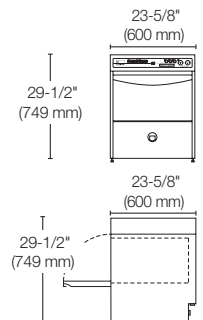
WATER CONSUMPTION:
24.4 gals. (92.36 liters)/hr.,
0.66 gals. (2.50) liters/rack

WATER SUPPLY TEMPERATURE:
Any; 140°F (60°C) recommended

WASH PUMP: 3/4 hp.

OPTIONS:
Roller base, power cord kit, cabinet,
drain water tempering kit

VOLTAGES:
208-230V/60Hz/1Ph
208-230V/60Hz/3Ph





Show offs!

Meet the industry's best door-type machines.

DV 80.2 Series door-type dishwashers really know how to shine. They're designed to tackle almost any job your kitchen can dish out.

From china and glasses, to bulky containers and the grimmest pots and pans, the DV Series always gets the job done – beautifully!

SPECIAL FEATURES

ACTIVEPLUS FINE-FILTER SYSTEM

Our continuous filter system keeps water cleaner longer. Higher washwater quality means less detergent is needed to achieve sparkling clean results, saving you money!

BUILT-IN BOOSTER HEATER

Power rinse pump guarantees constant final rinse pressure and temperature for consistent, outstanding cleaning results.


SOFT START FEATURE

Engages the wash pump slowly to prevent wares from moving and shifting.


DOUBLE-WALL CONSTRUCTION FOR OPERATOR SAFETY

Cool-to-the-touch double-wall insulated construction improves operatorsafety, conserves heating energy and reduces noise and heat loss into the dishroom for a cooler, quieter environment.



DV 80.2 | Door-Type



DV 80.2 | Ventless Door-Type with WAHRS

Our advanced DV 80.2 dishwasher offers fully electronic controls (standard) and a pumped final rinse. Double-wall construction insulates against escaping heat and noise for a safer, cooler quieter kitchen.

CAPACITY:
61 racks/hr., 1,525 dishes/hr.

WATER CONSUMPTION:
45.1 gals. (170.72 liters)/hr.,
0.74 gals. (2.80 liters)/rack

WATER SUPPLY TEMPERATURE:
Any; 140°F (60°C) recommended

WASH PUMP:
1 hp., Tank heat 6 kW,
Booster heater 9 kW

STANDARD FEATURES AND OPTIONS:
Internal detergent/rinse aid pumps and external vent fan control are standard. Optional drain water tempering kit, flanged feet.

VOLTAGES:
208-230V/60Hz/1Ph
208-230V/60Hz/3Ph
460V/60Hz/3Ph

The DV 80.2 dishwasher with Waste Air Heat Recovery (WAHRS) reclaims energy from the machine to heat incoming water. That means **you can use a cold water supply, which saves money.** It needs no special ventilation.* Rear-vented door directs steam away from the operator. Door handle ergonomically wraps around the hood for easy use.

CAPACITY:
40 racks/hr., 1,000 dishes/hr.

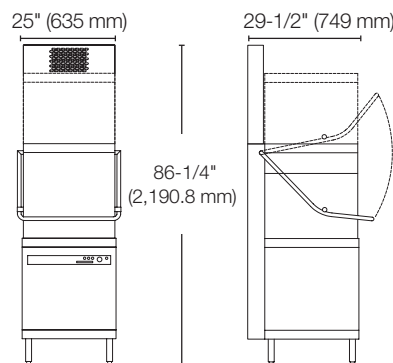
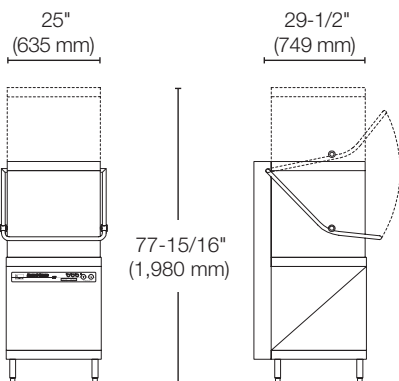
WATER CONSUMPTION:
29.6 gals. (112.05 liters)/hr.,
0.74 gals. (2.80 liters)/rack

WATER SUPPLY TEMPERATURE:
Cold water; 70°F (21°C) recommended

WASH PUMP:
1 hp., Tank heat 6 kW,
Booster heater 9 kW

STANDARD FEATURES AND OPTIONS:
Internal detergent/rinse aid pumps and external vent fan control are standard. Optional drain water tempering kit, flanged feet.

VOLTAGES:
208-230V/60Hz/1Ph 460V/60Hz/3Ph
208-230V/60Hz/3Ph



*Subject to local building codes.



Also rated as a dishwasher!



Also rated as a dishwasher!



FV 130.2 | Pot-and-Pan Washer

FV 250.2 | Pot-and-Pan Washer

DV 270.2 | Door-Type Pot-and-Pan Washer

NSF-rated as both a pot-and-pan washer *and* a dishwasher, the FV 130.2 is powerful enough to handle the dirtiest pots, the biggest bowls, and even pans with burnt-on food, all while delivering first-class washing results every time.

CAPACITY:
20 cycles/hr., 31 1/2" x 26 1/2" basket (up to 11 sheet pans)

WATER CONSUMPTION:
47.4 gals.(179.43 liters)/hr., 2.37 gals. (8.97 liters)/cycle

WATER SUPPLY TEMPERATURE:
Any; 140°F (60°C) recommended

WASH PUMP:
3.5 hp.

STANDARD FEATURES AND OPTIONS:
Internal detergent/rinse aid pumps, external vent fan control and a sheet pan rack are standard. Optional: Drain water tempering kit, flanged feet, power vent option and power vent adapter.

VOLTAGES:
208-230V/60Hz/3Ph
460V/60Hz/3Ph

Like the smaller FV 130.2, the larger FV 250.2 is also NSF-rated as a pot-and-pan washer *and* a dishwasher with all the same great features — but with even greater capacity. The FV 250.2 lets you make the most of your dishroom.

CAPACITY:
15 cycles/hr., 50 1/2" x 26" basket (up to 22 sheet pans)

WATER CONSUMPTION:
38.25 gals. (14.57 liters)/hr., 2.55 gals. (9.65 liters)/cycle

WATER SUPPLY TEMPERATURE:
Any; 140°F (60°C) recommended

WASH PUMP:
2 x 3 hp.

STANDARD FEATURES AND OPTIONS:
Internal detergent/rinse aid pumps, external vent fan control and a sheet pan rack are standard. Optional: Drain water tempering, flanged feet, additional sheet pan insert, power vent option and power vent adapter.

VOLTAGES:
208-230V/60Hz/3Ph
460V/60Hz/3Ph

The innovative DV 270.2 combines the power and capacity of MEIKO's FV 250.2 with the easier loading of a pass-through door-type warewasher.

CAPACITY:
15 cycles/hr., 50 1/2" x 26" basket (up to 22 sheet pans)

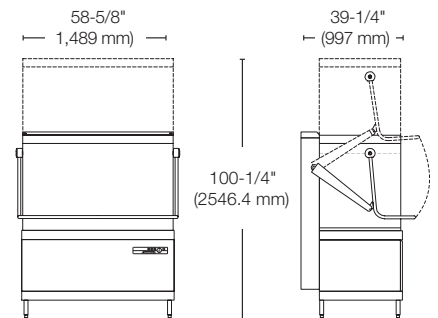
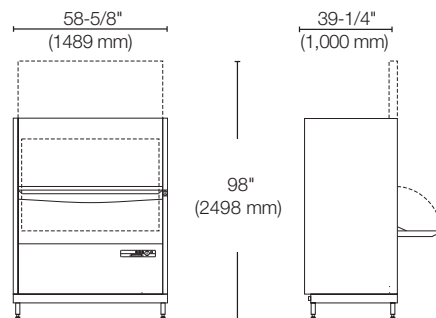
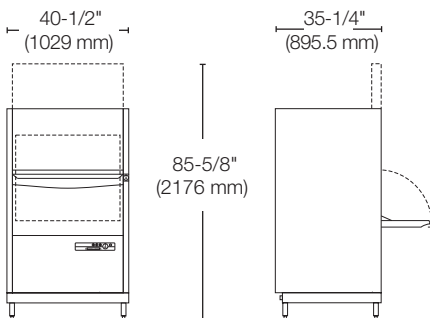
WATER CONSUMPTION:
38.25 gals. (14.57 liters)/hr., 2.55 gals. (9.65 liters)/cycle

WATER SUPPLY TEMPERATURE:
Any; 140°F (60°C) recommended

WASH PUMP:
2 x 3 hp.

STANDARD FEATURES AND OPTIONS:
Internal detergent/rinse aid pumps, external vent fan control and a sheet pan rack are standard. Optional: Drain water tempering kit, flanged feet, additional wheeled basket and additional sheet pan insert.

VOLTAGES:
208-230V/60Hz/3Ph
460V/60Hz/3Ph







KA Series

The incredibly versatile
rack-conveyor dishwasher

**Modular design that solves
kitchen space problems**



The genius behind MEIKO's design

Advanced technology with a smart design makes the KA Series economical, reliable and easy to use. Its sustainable design is extraordinarily efficient – conserving water, energy and chemicals, for savings that can improve your bottom line.

It's incredibly configurable

KA is available in nine models, with six single-tank and three multi-tank sizes. That means you can configure the exact model that meets the needs of your commercial kitchen.

Smartly designed for multiple needs

The genius behind MEIKO's KA rack-type dishwasher is its incredible ability to change and adapt to the size and configuration of your kitchen, and most importantly – to the cleaning processes you need.

Dishes, pans and utensils all have different shapes, materials and uses that require their own special cleaning processes. Your dishwasher must be able to clean them all.

Fast-moving kitchen operations also require equipment that's easy for your staff to use, and intuitive technology that's easy to understand. **KA delivers on it all.**

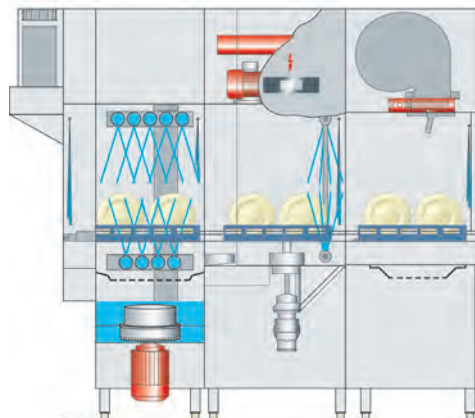
Standard 20" clearance height accommodates standard sheet pans using MEIKO's open-ended sheet pan rack



MEIKO's unique rack machine with a 90° unloader/blower dryer module

MEIKO delivers superior performance and exceptional value with the all-new modular design KA Series rack-conveyor system. Its 90° unloader/blower dryer module is unique in the industry. Optional correctional package is available.

KA SERIES Features	KA-44 Rack Conveyor	KA-54 Rack Conveyor	KA-64 Rack Conveyor
<ul style="list-style-type: none"> > Built-in “smart” booster heater ensures correct sanitizing temperature of 180°F/82°C. > Glass touch screen control panel for fully automatic operation and advanced service diagnostics. Messages display in plain text. Choose languages including: English, Spanish, French and more. > 304-grade stainless steel double-wall insulated construction improves operator safety, conserves heating energy, and reduces noise and heat loss into the dishroom for a cooler, quieter workplace. > Standard vent cowls with collars. Sealed, hinged access door(s) are field-reversible by a MEIKO Service Pro. 	<p>44" Single Tank</p> <p>CAPACITY: 243 racks/hr., 6,075 dishes/hr.</p> <p>WATER CONSUMPTION: 71 gals. (268.8 liters)/hr., 0.29 gals. (1.11 liters)/rack</p> <p>WASH PUMP: 3 hp</p> <p>VOLTAGES: 208V/60Hz/3Ph 230V/60Hz/3Ph 460V/60Hz/3Ph</p>	<p>54" Single Tank</p> <p>CAPACITY: 243 racks/hr., 6,075 dishes/hr.</p> <p>WATER CONSUMPTION: 71 gals. (268.8 liters)/hr., 0.29 gals. (1.11 liters)/rack</p> <p>WASH PUMP: 3 hp</p> <p>VOLTAGES: 208V/60Hz/3Ph 230V/60Hz/3Ph 460V/60Hz/3Ph</p>	<p>64" Multiple Tank</p> <p>CAPACITY: 355 racks/hr., 8,875 dishes/hr.</p> <p>WATER CONSUMPTION: 86 gals. (325.5 liters)/hr., 0.24 gals. (0.92 liters)/rack</p> <p>WASH PUMP: 3 hp</p> <p>VOLTAGES: 208V/60Hz/3Ph 230V/60Hz/3Ph 460V/60Hz/3Ph</p>
<ul style="list-style-type: none"> > Optimally positioned wash arms in easily removed assemblies. Arms and assemblies are stainless steel for easy cleaning. Slotted, concave nozzles minimize clogging. 	<p>KA-66 Rack Conveyor</p> <p>44" Single Tank + 22" Prewash</p>	<p>KA-76 Rack Conveyor</p> <p>54" Single Tank + 22" Prewash</p>	<p>KA-86 Rack Conveyor</p> <p>64" Multiple Tank + 22" Prewash</p>
<ul style="list-style-type: none"> > Machine touchpoints are clearly marked in blue (MEIKO's “BLUE CUES”) for fast recognition of manual cleaning components and easy operator training. > Three-conveyor speeds to handle varying soil levels. 	<p>KA-80 Rack Conveyor</p> <p>44" Single Tank + 36" Prewash</p> <p>PREWASH PUMP: 3 hp</p>	<p>KA-90 Rack Conveyor</p> <p>54" Single Tank + 36" Prewash</p> <p>PREWASH PUMP: 3 hp</p>	<p>KA-100 Rack Conveyor</p> <p>64" Multiple Tank + 36" Prewash</p> <p>PREWASH PUMP: 3 hp</p>



KA SERIES | **Optional Blower-Dryer Unit**

Want fast drying and less time dealing with wet or spotted wares? Using just 3.6-4.5 kW of heating energy, MEIKO's innovative blower-dryer unit combines a single blower with electric heaters to vastly improve drying.

Only the modular KA offers **an optional 90° unloader/blower dryer module** so you can create the ideal configuration for your facility.

KA-Series technology

It's never been easier for people and machines to work productively together!



Simple, one-touch operation makes it easy to navigate through the program options

- Multi-lingual glass touch screen control panel provides fully automatic operation and advanced service diagnostics. Messages are displayed in plain text. Choose from English, Spanish, French and many other languages.
- The high-contrast, illuminated color display provides accurate, up-to-date information at every stage of the washing process to keep operators informed.

- All key information is available at a glance, and a constant stream of information can be maintained between the machine and its operators. [Monitor by phone or laptop via MEIKO Connect, our Bluetooth-capable app.](#)
- Only functions that are in progress or are available to choose are displayed, eliminating opportunities for operator error to occur.

Optional features

- MEIKO's *unique* 90° unloader/blower-dryer module
- 90° loaders/unloaders
- Waste Air Heat Recovery System (WAHRS)
- High-efficiency blower-dryer module
- Single-point electrical connection (*available on select models*)

Performance data at a glance

Single-Tank Models
KA 44/66/80 KA 54/76/90
71 GPH
243 racks per hour
0.29 gallons (1.11 liters) per rack
Conveyor speed 6.75 feet (2.01 meters) per minute

Multi-Tank Models
KA 64/86/100
86 GPH
355 racks per hour
0.24 gallons (0.92 liters) per rack
Conveyor speed 9.88 feet (3.01 meters) per minute.

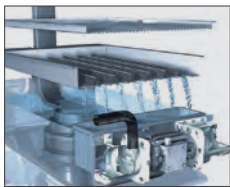
M-iQ SERIES | Flight-Type and Rack-Type Conveyors

The MEIKO M-iQ conveyor redefines dishwashing technology. Intelligent, innovative and efficient, its multi-stage M-iQ filter continually removes soils from the water and washes them out of the tank using no additional water. That reduces water and chemical consumption by about 30% to save you money. And at the close of operation, the M-iQ automatically cleans itself using water already in the tank. Now how **SMART** is that?



M-iQ SERIES | Features

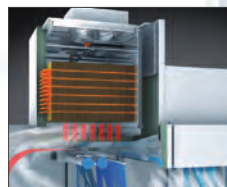
M-iQ Filter Technology



Each tank features a multi-stage filtration process that begins by collecting food soils, then flushes them out throughout the washing process

without using any additional water. This improves performance, makes cleanup faster and easier, and reduces detergent use up to 50%.

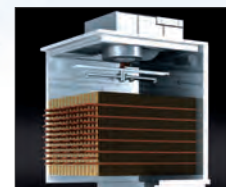
M-iQ Air Concept



M-iQ features an advanced, fully integrated airflow reclamation system that retains and

redirects hot air inside the machine. This not only improves heating efficiency, it reduces exhaust emissions.

M-iQ Energy Concept



For optimal energy balance, M-iQ uses a 3-stage energy control system with a variable-output booster

heater. During the wash cycle, the system dynamically adjusts to changes in heat distribution to minimize energy consumption.

M-iQ | Flight-Type Conveyors

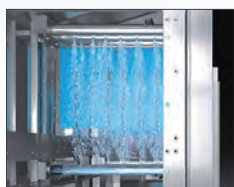
MODEL	B-M74 V6 P8	B-M74 V8 P8	B-L74 V6 P8	B-L74 V8 P8	B-XL74 V6 P8	B-XL74 V8 P8
PREWASH	1 hp.	3 hp.	1 hp.	3 hp.	1 hp.	3 hp.
WASH	1 x 3 hp.	1 x 3 hp.	2 x 3 hp.	2 x 3 hp.	3 x 3 hp.	3 x 3 hp.
POWER RINSE	1 hp.	1 hp.	1 hp.	1 hp.	1 hp.	1 hp.
FINAL RINSE	3/4 hp.	3/4 hp.	3/4 hp.	3/4 hp.	3/4 hp.	3/4 hp.
BELT SPEED	6 ft. (1.82 m)/min.	6.5 ft. (1.98 m)/min.	8.3 ft. (2.53 m)/min.	9 ft. (27.13 m)/min.	9 ft. (27.13 m)/min.	9 ft. (27.13 m)/min.
DISHES/HR	9,995	10,828	13,827	14,993	14,993	14,993
WATER	56.2 gals./hr. (212.74 liters/hr.)	56.8 gals./hr. (215.01 liters/hr.)	57.87 gals./hr. (219.06 liters/hr.)	58.95 gals./hr. (223.15 liters/hr.)	58.95 gals./hr. (223.15 liters/hr.)	58.95 gals./hr. (223.15 liters/hr.)



The M-iQ's flexible, modular, conveyor dishwasher system is the most sophisticated in the industry. Options are available for varying clearance widths and heights, as well as a choice of belt types.

From a rack-conveyor dishwasher, to a large flight-type rackless conveyor, whatever your needs, M-iQ offers money-saving, efficient solutions.

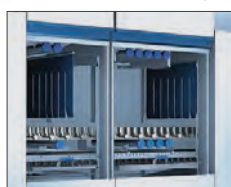
Washing Dynamics



For improved soil removal and lower water use, M-iQ uses a high-pressure wash with

water flows modeled using computational fluid dynamics. This technology enables a dramatic reduction in water, energy and chemical use.

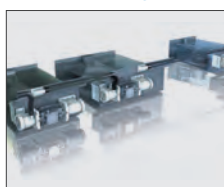
Intuitive Cleaning



Combined with the unique soil removal capabilities of the M-iQ filter, its automatic cleaning mode

greatly reduces cleanup time. Machine touchpoints are clearly marked in blue (MEIKO's "BLUE CUES") to quickly identify manual cleaning components and areas.

Tank Management



Each M-iQ tank has an M-Filter system that monitors and adjusts water levels

inside the machine. That enables the M-iQ to maintain the optimum level of control and soil distribution throughout the entire wash cycle.

GreenEye Technology



GreenEye lets your M-iQ detect gaps on the conveyor belt, and it only rinses

those areas. That means more efficient use of fresh water, detergent and rinse agent, with savings of up to 50% for both fresh water and rinse agent.

M-iQ | Rack Conveyors

MODEL	K-M54 V6 P8	K-M54 V8 P8	K-L54 V6 P8	K-L54 V8 P8
PREWASH	1 hp.	3 hp.	1 hp.	3 hp.
WASH	1 x 3 hp.	1 x 3 hp.	2 x 3 hp.	2 x 3 hp.
POWER RINSE	1 hp.	1 hp.	1 hp.	1 hp.
FINAL RINSE	3/4 hp.	3/4 hp.	3/4 hp.	3/4 hp.
CAPACITY	208.8 racks/hr.	229.3 racks/hr.	297.7 racks/hr.	297.7 racks/hr.
WATER	5,220 dishes/hr. 44 gals./hr. (166.56 liters/hr.) 0.21 gals. (0.79 liters)/rack	5,732 dishes/hr. 44 gals./hr. (166.56 liters/hr.) 0.19 gals. (0.72 liters)/rack	7,442 dishes/hr. 44.7 gals./hr. (169.21 liters/hr.) 0.15 gals. (0.57 liters)/rack	7,442 dishes/hr. 44.7 gals./hr. (169.21 liters/hr.) 0.15 gals. (0.57 liters)/rack



A million reasons to choose M-iQ



“The results we’ve seen since installing the M-iQ have been simply incredible. It uses less water, power, gas and cleaning agents. In our first year, we saved over \$30,000 on the cost of supplies and almost \$75,000 in payroll costs.”

LARRY GREEN, PEAK EVENT SERVICES

Rentals Unlimited (now PEAK Event Services), a premier rental and event company in the Boston area, saves big on labor, water, energy and chemicals, thanks to M-iQ. The company invested in the very first M-iQ flight-type dishwashing machine in the U.S. a decade ago, and their investment paid off. After 10 years of using a M-iQ, it is estimated the savings could exceed \$1,000,000!

ANNUAL SAVINGS

\$74,646 in labor
\$13,909 in water
\$ 9,720 in detergent
\$ 6,899 in energy

A 10-year savings of
\$1,051,740*



See the video

Scan or visit: <https://bit.ly/M-iQ-Million>

SEE HOW A LEADING CALIFORNIA HOTEL ALSO SAVED BIG WITH A M-iQ FLIGHT-TYPE DISHWASHER

READ THE REPORT:
Frontier Energy
Field Evaluation
Test Results



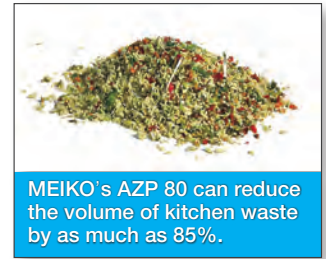
*Based on the M-iQ's first year of operation, it is estimated that PEAK Event Services (formerly Rentals Unlimited), the first owner of a M-iQ dishwashing machine in the U.S., has saved more than a million dollars.



Pulp even the toughest organic kitchen waste, to reduce food-waste volume by as much as 85%.



Whether left on a diner's plate or generated in the kitchen during preparation, food waste simply can't be avoided. Typical kitchen waste with its high water content generates difficult storage and disposal problems. It can also incubate diseases and create odors.



MEIKO's AZP 80 can reduce the volume of kitchen waste by as much as 85%.

MEIKO's AZP 80 is an advanced, high-capacity waste pulper that can reduce food and mixed-waste volume by as much as 85%. The AZP 80 shreds food residues in a horizontally arranged shredding unit.

The end product: Relatively dry, odorless pulp that's easier to dispose of. Once waste has been pulped, an automatic self-cleaning cycle helps maintain sanitation and cleanliness.

FOOD WASTE CAPACITY:

992 lbs. (450 kg)/hour

MIXED WASTE CAPACITY:

705 lbs. (320 kg)/hour

COLD WATER CONSUMPTION:

39.6 gals. (150 liters)/hour

HOT WATER CONSUMPTION:

2.8 gals. (10.5 liters)/hour

7.9 gals. (30 liters) at shutdown

HOT WATER CONSUMPTION:

2.8 gals. (10.5 liters)/hour

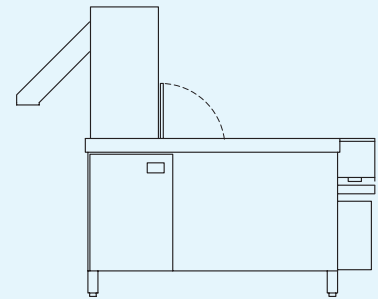
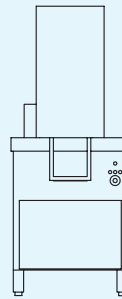
7.9 gals. (30 liters) at shutdown

AVAILABLE VOLTAGES:

208V/60Hz/3Ph

230V/60Hz/3Ph

460V/60Hz/3Ph



Dimensions for Model AZP 80 vary based on configuration. Consult specification sheet for details.



- > Stainless steel sieve basket eases cleaning and prevents cutlery from entering the grinding mechanism.
- > Flush stainless steel panels on all sides for streamlined appearance, easy cleaning, and operator safety.
- > Self-cleaning system eases clean-up and ensures efficient operation.
- > Recirculating water system dramatically reduces fresh water consumption.
- > Waste chute can be specified to discharge on the front, rear or inline.
- > Combines a vertical, side-mounted grinding mechanism with a vertical dewatering press in one package.

With MEIKO, you get service and support you can count on.

Whether it's regular business hours or after-hours service, your MEIKO warranty covers everything you need — when and where you need it. Our team is available 24/7/365 to keep your equipment running smoothly for years to come.

Our network of highly skilled service professionals is located across North America in the U.S., Canada and Mexico. We're dedicated to providing you with the highest levels of customer satisfaction.

That means that whenever you call us, you'll speak directly to one of our representatives who is a factory-trained technician that will diagnose any equipment issue. Then we'll dispatch a Technician if needed.

MEIKO's commitment to exceptional service starts with preventing maintenance issues in the first place. That's why we conduct a complete performance and installation check with every machine we sell.

We're always available through our 24-hour National Service Hotline. Give us a call anytime at:
800.868.3840.

MEIKO Pro-Activ Service, one-year program

When your machine turns a year old, we'll schedule a visit from a MEIKO field engineer or authorized service agent who'll provide a thorough inspection of your machine, make any needed adjustments, replace specific wear-related parts, and provide a summary of any further recommended service. This program includes monthly, bi-annual, and annual service checklist items.

MEIKO Pro-Activ Service, two-year program

A year after your machine's installation, and then again 24 months after installation, a MEIKO field engineer or authorized service agent will visit you to provide a complete inspection, make any needed adjustments, replace specific wear-related parts, and provide a summary of any additional recommended service. This service includes monthly, bi-annual, and annual service checklist items.

MEIKO Performance and Installation (P&I) Inspection Program: Activates Your Warranty

At no charge to you, we'll inspect your newly installed equipment to ensure it's in good working order with proper set-up and utility connections. Completion of our P&I inspection program officially activates your customer warranty.



At MEIKO, we don't just stand behind our products. We stand behind our customers.

