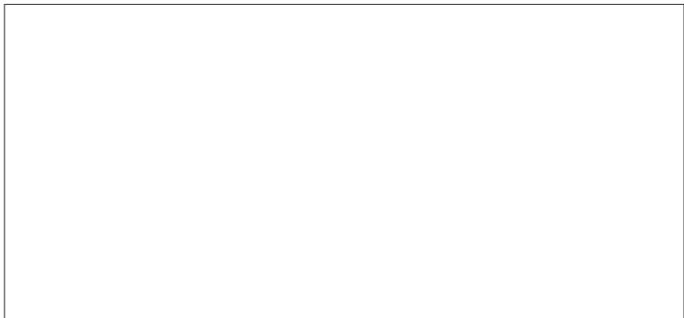


M-iClean H
Welcome to
dishwashing paradise

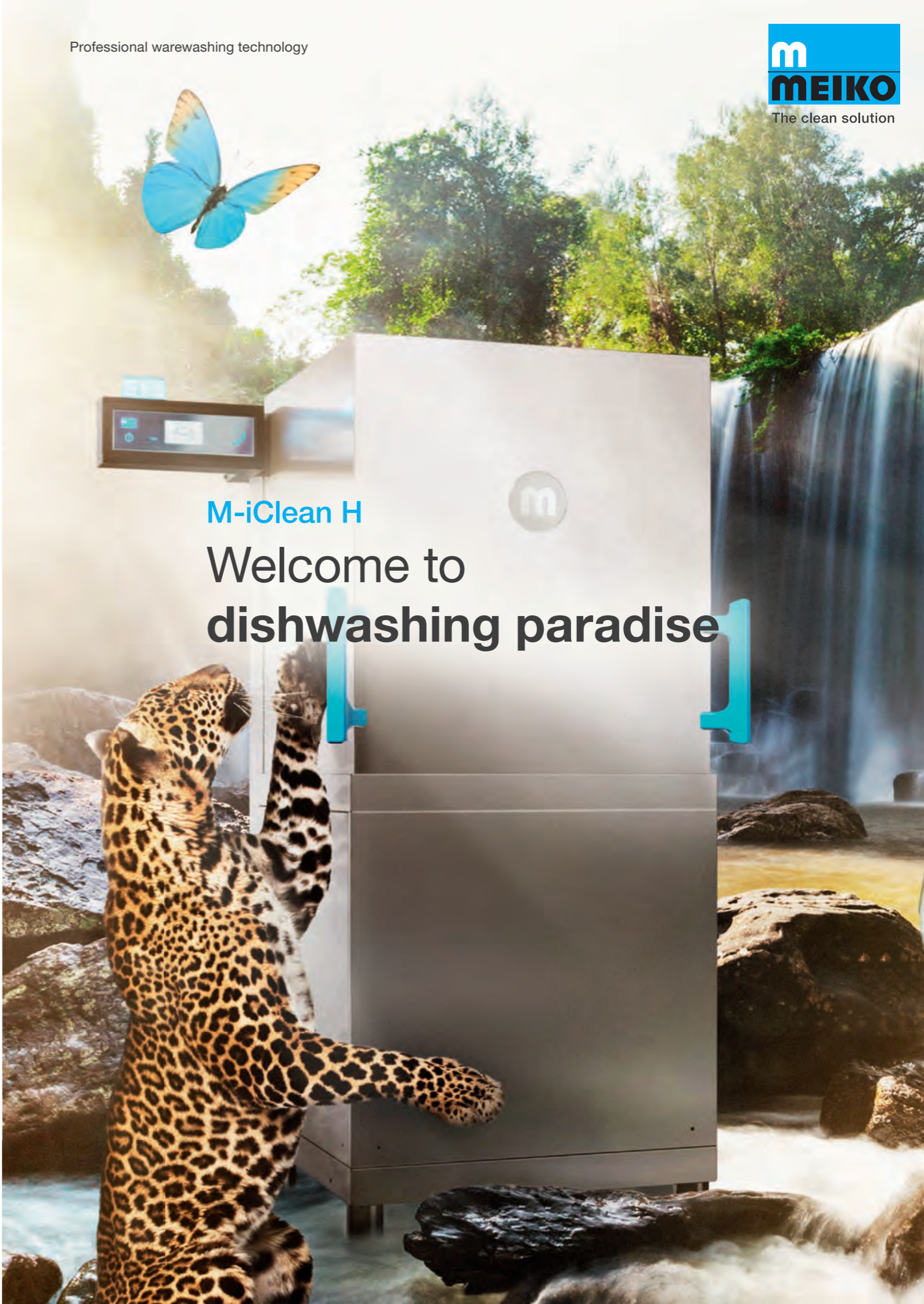


Complies with the hygiene requirements of DIN SPEC 10534.



132.060.00.06.17/EN-EV/DD/3000

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





M-iClean H

Everything you need under one 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.



Groundbreaking new features

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



A large, grey commercial dishwasher unit with a blue handle and a circular logo featuring a lowercase 'm' on its side.

M-iClean H

A new era of operator satisfaction

What should you expect from today's commercial dishwashing 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 operator satisfaction. The latest machines are designed to support people's natural movements, making it smoother and more comfortable to use the machine.

Unparalleled operator innovation

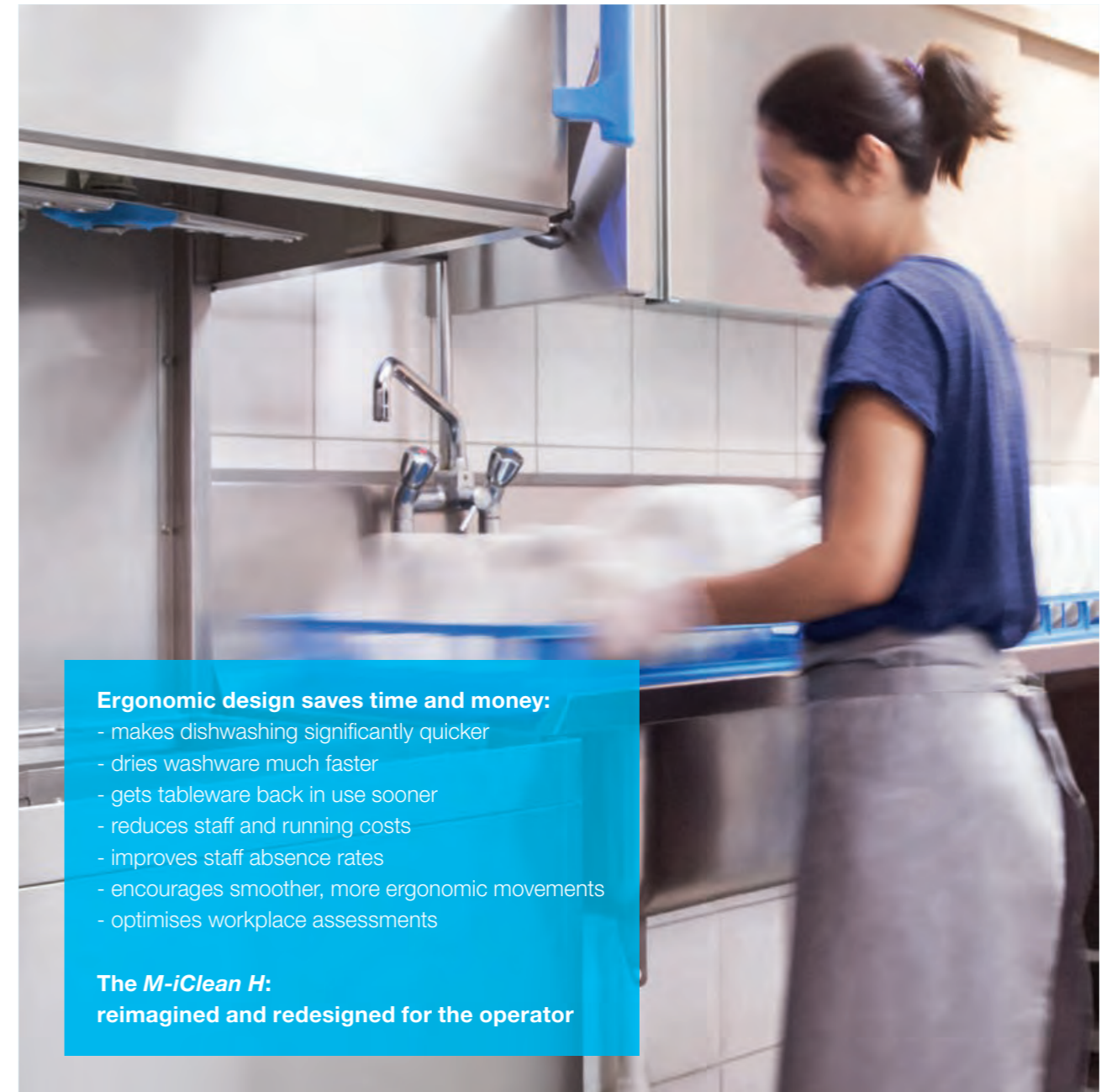
Perhaps its most striking feature is a gentle tap is all it takes to open and close the hood, which moves silently up and down on smooth-running rails. Resulting in no unnecessary physical exertion. Designed for operator satisfaction, the *M-iClean H* is much easier to load and unload. It puts less strain 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).

Eye level 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 at operator eye level wither 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*:
reimagined and redesigned for the operator





M-iClean H

Packed with advanced features

We set the standards for efficiency, operator satisfaction and guaranteed energy savings. What our competitors offer as optional, we offer as standard.

- Automated hood system
- Adjustable panel display
- Automatic basket detection
- All operator parts are marked in blue
- Fully insulated chamber and hood
- AktivPlus wash water filter system
- Liquid dosing unit
- Connection Set
- Leakage detection system
- Rear cladding
- Stainless steel detergent and rinse aid pipes
- Stainless steel dosage supply system
- M-iClean signal concept
- Booster pump/drain pump
- Standard basket
- Fold-able basket holder

MEIKO now offer phenomenal optional features with the *M-iClean H* and even better... your MEIKO sales representative can now offer the optional features in a tailored package to meet your budget.



M-iClean H Operator satisfaction

Optional features:

- 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 Energy saving

Optional features:

- 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 Climate control

Optional features:

- 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%

Take control of the climate in your wash area

High humidity and mould are still an unpleasant fact of life in many dishwashing areas. Two of our optional features ensure the indoor air quality is noticeably improved.

Our heat recovery system uses the heat from the waste water to heat the cold water supply, delivering you an energy saving of up to 18%.





M-iClean H Polish free

Optional features:

- 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 polish free solution

Clean dishware and perfectly dry glasses are a key part of making a good impression on your customers. The GiO reverse osmosis module can be integrated inside your *M-iClean H*. This polish free solution delivers excellent results, sparkling glasses and tableware. At the same time, it eliminates the need for manual polishing and the cost to replace breakages.

The air blower in the drying table quickly dries glasses and tableware 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.



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)

