MEIKO MIDDLE EAST FZE Emaar Gold & Diamond Park, Building 6, Office 207 Sheikh Sayed Road P. O. Box 282365 Dubai UAE Tel: +971-341-5172 / Fax: +971-4-3415173 www.meiko.ae

# UPster K-S160 + Thermolabel without drying zone

## Rack type dishwashing machine - a modular solution.

- Maximum cleaning quality in a compact format: 3 standard speeds incorporated (with the possibility to speed up or slow down each speed) to fine tune the washing performance to the customer needs.
- Hinged side-opening doors enable installation under low ceilings whilst still maintaining ease of cleaning.
- All models can have the direction reversed on-site, whether from right to left or left to right.
- Programmable touch screen control panel with blue tooth connectivity.
- Increased opening height of more than 500mm to larger items such as gastronorm containers, larger pots & pans, canteen trays etc.
- Fully 304/316 AISI stainless steel construction with complete insulation.

# Execution for: Saudi Arabia

### Rack type dishwashing machine

Working direction: left - right Power supply: 3N PE 380V 60Hz Heating: Electric Water connection: Soft - warm water 25 - 49°C Total connected load: 34.0 kW

# **Technical data**

Rack capacity/h (theoretical) Transport speed

Rack dimension Entry height Machine length

## Dimensions of machine

Entry tunnel Wash tank Discharge tunnel (final rinse zone) Total

Motors

## Heating energies Total

## **Electrical feeding cable**

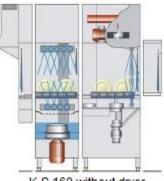
Power supply Total connected load max. rated current Max. Elect. cable cross-section

## Consumption

Average consumption during 23.5 kW typical operation







K-S 160 without dryer

80 / 120 / 160 racks/h 3 speeds

150 mm 500 mm

650 mm

3.5 kW

30.5 kW

34.0 kW

55.6 A

35 mm<sup>2</sup>

3N PE 380V 60Hz

1300 mm

500 x 500 mm 508 mm 1300 mm without drying zone MEIKO MIDDLE EAST FZE Emaar Gold & Diamond Park, Building 6, Office 207 Sheikh Sayed Road P. O. Box 282365 Dubai UAE Tel: +971-341-5172 / Fax: +971-4-3415173 www.meiko.ae



Water connection: soft warm water Fresh water final rinse Tank filling	<b>25 - 49°C</b> 260 l/h 80 l
<b>Exhaust air values</b> Exhaust air volume approx. Exhaust air temperature approx.	150 m³/h 35 °C
<b>Heat load</b> Total Perceptible Latent	7.6 kW 3.2 kW 4.4 kW
	Exhaust sir shar

Equipment

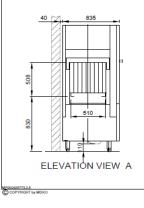
Exhaust air channel with active fan Thermolabel

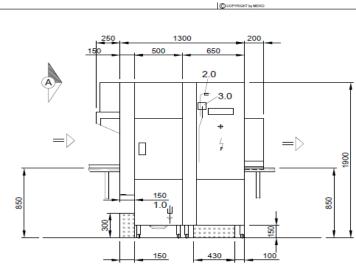
UPster K		
HIGHLIGHTS		
Outstanding dishwashing performance and top-quality cleaning results in a compact package	<ul> <li>Stainless steel wash pump, impeller and ascending pipe Durable, high-quality and efficient</li> </ul>	
<ul> <li>Three choices of rack capacity – so you can choose the perfect solution for your wash-up area</li> </ul>	<ul> <li>Stainless steel wash and rinse arms Durable and high-quality with a consistent spray pattern</li> </ul>	
Glass display panel at eye level made of safety glass which is easy to keep hygienically clean	Control cabinet on front of machine     Perfectly positioned for fast and cost-effective servicing and     maintenance.	
Intuitive design (glass display panel) – provides maximum assistance to users	• Emergency stop At an ergonomic height, ensures safe operation	
<ul> <li>Intuitive design (cleaning) – provides maximum assistance to users</li> </ul>	Thermally insulated door handles     Never get too hot, can be used at any time	
<ul> <li>Bluetooth interface – modern, innovative communication technology</li> </ul>	Door monitoring switch     Machine switches off when door is opened, ensures safe	
<ul> <li>Hinged doors in the wash zone provide easy access to the wash arms</li> </ul>	operation	
With the most generous passing height (508 mm) of any	<ul> <li>Device to protect against pollution of potable water line, with pressure pump</li> </ul>	
rack type dishwashing machine in its class, it gets even bulky items of dishware sparkling clean.	Maximum operating reliability and optimum hygiene (EN1717 compliant) regardless of any fluctuations in pressure on site, consistent spray pattern	
ALL-INCLUSIVE PACKAGE		
<ul> <li>Autotimer Maximum efficiency: saves water, energy and chemicals</li> </ul>	Floor clearance 150 mm Makes cleaning easier	
<ul> <li>System to reduce rinse aid use Reduces rinse aid costs by up to 70 %</li> </ul>	Double-walled construction and door insulation Minimizes the heat and noise emitted by the machine	
<ul> <li>Stainless steel manifold wash systems with 9 wash arms and non-blocking wash nozzles.</li> </ul>	Electrical connections (potential-free contacts)     For on-site ventilation	

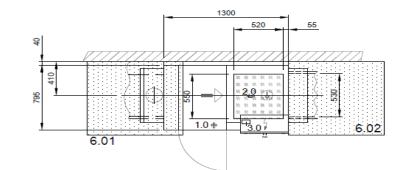
2

Осорупан	гъмено Касорунантълия
Туре	code: KF-S E15 AT65
1.0	Tank drain DN 50, Ø 55 a, Connection pipe work and P-trap to be provided locally (DN 70)
2.0	Water connection of the machine: Soft - warm water 25 - 49°C (resp. reverse osmosis or demi-water), DN 20, G 3/4 a max. 0,54 mmol/I CaCO <sub>3</sub> (max. 3°dH) consumption approx. 260 l/h for final rinse consumption approx. 80 l for tank filling
3.0	Electrical connection of the machine: 3N PE 380V ~ 60Hz Connected load for peak: 55.6 A nominal current / - capacity; 55.6 A / 34.0 kW Max. Elect. cable cross-section: 35 mm <sup>2</sup> free cable end from finished floor level/Wall: approx. 4 m
6.0	Heat load of warewash area The values apply for the following room conditions: Room temperature 22 °C, rel. humidity 55 % Distribution of the total heat load (machine 6.1 and washware 6.2) onto the suction surfaces during the washing operation. (Recommended suction surfaces in accordance with EN 16282): 6.01: approx. 67%
6.1	Heat load of the machine in normal washing operation: Latent: 4.4 kW, perceptible: 3.2 kW, total: 7.6 kW At a freshwater supply temperature of approx. 12°C
6.2	The heat load of the wash ware must be considered separately.
	For the total space load, all other space loads must be considered. The space ventilation must be designed in accordance with EN 16282.
* * * * *	Recommended area for local supply lines (water, drain, electricity)
and the second	Separation
Mach	nine Equipment
	st air channel with active fan
Therm	iolabel
Feedir	ng table on site
Discha	arge table on site

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3