UPster K-S200 with drying zone with Thermolabel

Rack type dishwashing machine - a modular solution.

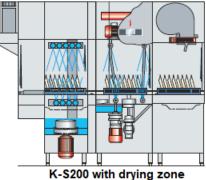
- Maximum cleaning quality in a compact format: 3 standard speeds incorporated (with the possibility to speed up or slow down each speed) to fine tune the washing performance to the customer needs.
- Hinged side-opening doors enable installation under low ceilings whilst still maintaining ease of cleaning.
- 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: 37.7 kW







Technical data

Rack capacity/h (theoretical) Transport speed

Rack dimension Entry height Machine length

Dimensions of machine

Entry tunnel Wash tank Contact-plus zone Discharge tunnel (final rinse zone) 1.Drying zone (TR) Total

Motors (Total)

Heating energies (Total)

Electrical feeding cable

Power supply Total connected load 37.7 kW max. rated current 61.8 A Max. Elect. cable cross-section 35 mm²

95 / 150 / 200 racks/h 3 speed

500 x 500 mm 508 mm 2150 mm with drying zone

300 mm 500 mm 100 mm 650 mm 600 mm 2150 mm

4.5 kW

33.2 kW

3N PE 380V 60Hz

1

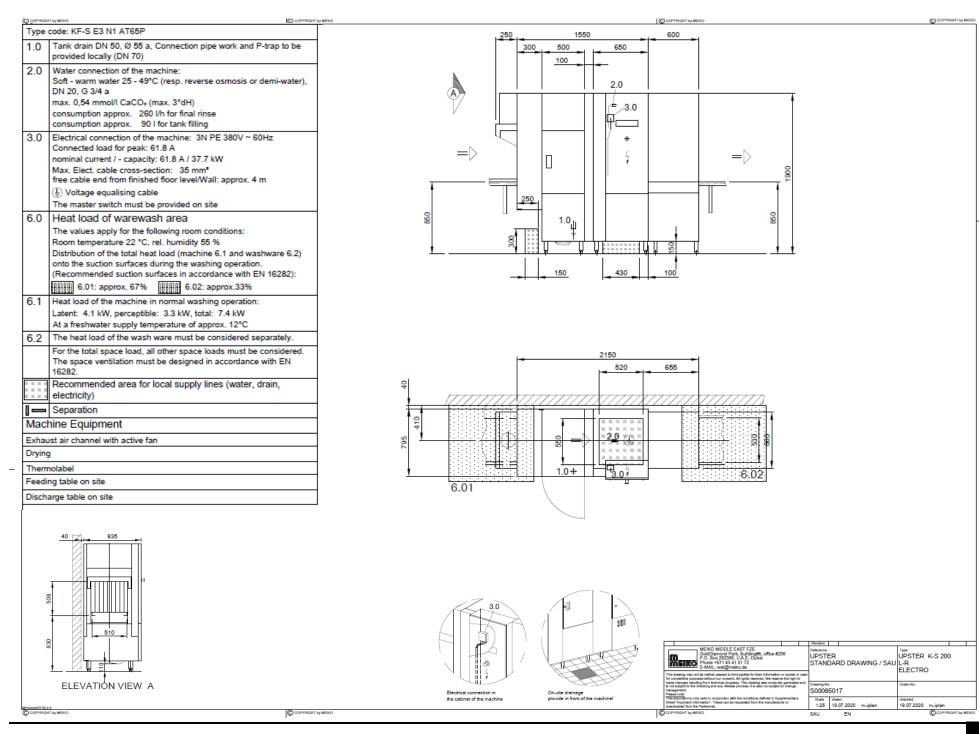
MEIKO MIDDLE EAST FZE Emaar Gold & Diamond Park, Building 6, Office 207 Sheikh Sayed Road P. O. Box 282365 Dubai UAE Tel: +971-341-5172 / Fax: +971-4-3415173 www.meiko.ae



Consumption Average consumption during typical operation	26.0 kW
Water connection: soft warm water Fresh water final rinse Tank filling	25 - 49°C 260 I/h 90 I
Exhaust air values Exhaust air volume approx. Exhaust air temperature approx.	150 m³/h 35 °C
Heat load Total Perceptible Latent	7.4 kW 3.3 kW 4.1 kW
Equipment	Exhaust air channel with active fan Thermolabel

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

2



3