

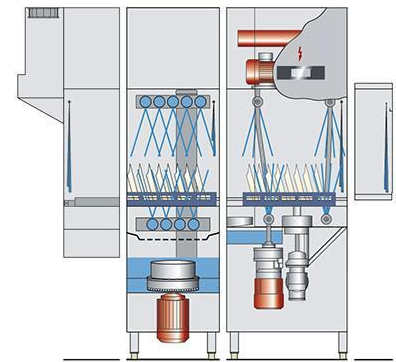
UPster K-S200S with Thermolabel test without drying zone

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.



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K-S200S w/o dryer

Execution for: United Arab Emirates

Rack type dishwashing machine

Working direction: left - right

Power supply: 3N PE 400V 50Hz

Heating: Electric

Water connection: Soft - warm water 25 - 49°C

Total connected load: 34.5 kW

Technical data

Rack capacity/h (theoretical)	90 / 150 / 200 racks/h
Transport speed	3 speed
Rack dimension	500 x 500 mm
Entry height	508 mm
Machine length	1450 mm without drying zone
Dimensions of machine	
Entry tunnel	300 mm
Wash tank	500 mm
Discharge tunnel (final rinse zone)	650 mm
Total	1450 mm
Motors (Total)	3.5 kW
Heating energies (Total)	31 kW
Electrical feeding cable	
Power supply	3N PE 400V 50Hz
Total connected load	34.5 kW
max. rated current	53.7 A
Max. Elect. cable cross-section	35 mm ²



The clean solution

Consumption

Average consumption during typical operation 23.8 kW

Water connection: soft warm water

25 - 49°C
 Fresh water final rinse 260 l/h
 Tank filling 90 l

Exhaust air values

Exhaust air volume approx. 150 m³/h
 Exhaust air temperature approx. 30 °C

Heat load

Total 7.6 kW
 Perceptible 3.3 kW
 Latent 4.3 kW

Equipment

Exhaust air channel with active fan
 Thermolabel

UPster K

HIGHLIGHTS

- **Outstanding dishwashing performance** and top-quality cleaning results in a compact package
- **Three choices of rack capacity** – so you can choose the perfect solution for your wash-up area
- **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
- **Intuitive design (cleaning)** – provides maximum assistance to users
- **Bluetooth interface** – modern, innovative communication technology
- **Hinged doors** in the wash zone provide easy access to the wash arms
- 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.

ALL-INCLUSIVE PACKAGE

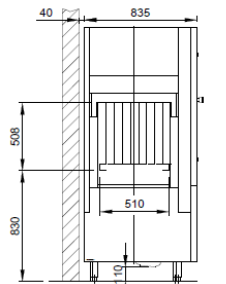
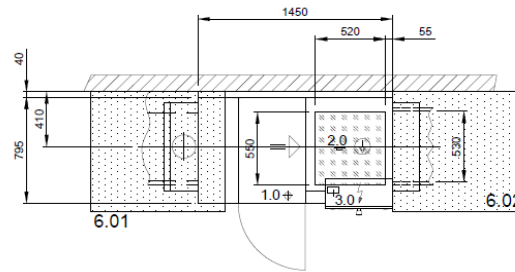
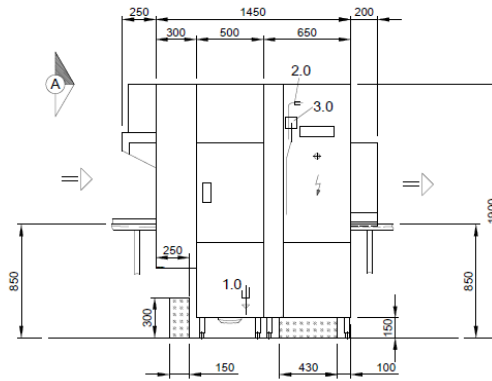
- Autotimer
Maximum efficiency: saves water, energy and chemicals
- System to reduce rinse aid use
Reduces rinse aid costs by up to 70 %
- **Stainless steel manifold wash systems with 9 wash arms and non-blocking wash nozzles.**

- Stainless steel wash pump, impeller and ascending pipe
Durable, high-quality and efficient
- Stainless steel wash and rinse arms
Durable and high-quality with a consistent spray pattern
- **Control cabinet on front of machine**
Perfectly positioned for fast and cost-effective servicing and maintenance.
- **Emergency stop**
At an ergonomic height, ensures safe operation
- **Thermally insulated door handles**
Never get too hot, can be used at any time
- **Door monitoring switch**
Machine switches off when door is opened, ensures safe operation
- **Device to protect against pollution of potable water line, with pressure pump**
Maximum operating reliability and optimum hygiene (EN1717 compliant) regardless of any fluctuations in pressure on site, consistent spray pattern
- **Floor clearance 150 mm**
Makes cleaning easier
- **Double-walled construction and door insulation**
Minimizes the heat and noise emitted by the machine
- **Electrical connections (potential-free contacts)**
For on-site ventilation

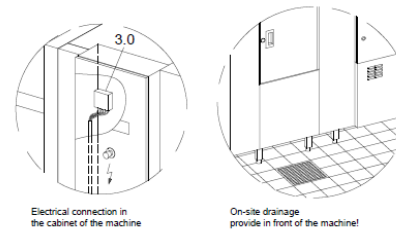
Type code: KF-S E3 AT65P

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/l CaCO ₃ (max. 3°dH) consumption approx. 260 l/h for final rinse consumption approx. 90 l for tank filling
3.0	Electrical connection of the machine: 3N PE 400V ~ 50Hz Connected load for peak: 53.7 A nominal current / capacity: 53.7 A / 34.5 kW Max. Elect. cable cross-section: 35 mm² free cable end from finished floor level/Wall: approx. 4 m ⚡ Voltage equalising cable The master switch must be provided on site
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% ▨ 6.02: approx. 33%
6.1	Heat load of the machine in normal washing operation: Latent: 4.3 kW, perceptible: 3.3 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)
▬ Separation
Machine Equipment
Exhaust air channel with active fan
Thermolabel
Feeding table on site
Discharge table on site



ELEVATION VIEW A



Electrical connection in the cabinet of the machine

On-site drainage provide in front of the machine!

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	<p>Reference UPSTER STANDARD DRAWING / ARE</p>	<p>UPSTER K-S 200-S L-R ELECTRO</p>
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