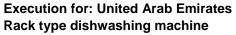


UPster K-M250 with drying zone

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.



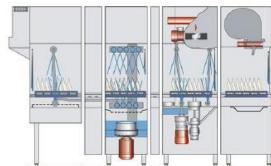
Working direction: left - right Power supply: 3N PE 400V 50Hz

Heating: Electric

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

Total connected load: 31.4 kW





K-M250 with drying zone (600mm)

Technical data

Rack capacity/h (theoretical)Transport speed
125 / 190 / 250 racks/h
3 speed

Rack dimension 500 x 500 mm **Entry height** 508 mm

Machine length 2650 mm with drying zone

Dimensions of machine:

Prewash section 600 mm
Contact-plus zone 200 mm
Wash tank 500 mm
Contact-plus zone 100 mm
Discharge tunnel (Pump rinse section) 650 mm
1. Drying section (TR) 600 mm
Total 2650 mm

Motors (Total) 3.9 kW

Heating energies (Total) 27.5 kW

Electrical feeding cable

Power supply 3N PE 400V 50Hz Total connected load 31.4 kW

max. rated current 49.6 A
Max. Elect. cable cross-section 35 mm²

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Consumption

Average consumption during 21.7 kW typical operation

Water connection: soft warm water25 - 49°CFresh water final rinse260 l/hTank filling90 l

Exhaust air values

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

Heat load

Total 4.8 kW
Perceptible 2.9 kW
Latent 1.9 kW

Equipment Exhaust air channel with active fan

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
- with pressure pump
 Maximum operating reliability and optimum hygiene (EN1717 compliant) regardless of any fluctuations in pressure on site, consistent spray pattern

Device to protect against pollution of potable water line,

- 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

