



Get ship-shape, the MEIKO way!

Discover a world of professional warewashing technology designed to provide safe, reliable and hygienically clean results for your yacht, ship or fleet



Welcome aboard the flagship of cleanliness!



From the Cape of Good Hope to the Faroe Islands, from the Malabar Coast to the Antipodes, we at MEIKO are known to keep a clean ship. Whether you are launching into the deep blue or enjoying a cruise in shallower waters, MEIKO's professional dish-washing systems are guaranteed to bring out the best in hygiene and cleanliness. That's why you can find us wherever reliability and safety count – on cruise ships, yachts and ferries, on container ships, freighters and oil rigs all over the world. Read on to find out how we keep things ship-shape the MEIKO way.



Always on board:
safe, reliable and intelligent cleaning technology





By choosing to sail with MEIKO, you're placing your trust in an unparalleled range of professional warewashing equipment. That's because MEIKO dishwashers, conveyor systems and food waste disposal systems represent the pinnacle of German engineering and manufacturing excellence. Our optimized systems are guaranteed to keep you in compliance with international health and safety regulations. And – since power is nothing without control – all our appliances are designed to offer outstanding efficiency and award-winning user-friendliness.



Our door type machines in a seashell

MEIKO's innovative *Point2* system combines easy keypad operation with advanced features such as fully electronic controls, a built-in booster heater, pumped rinse and pumped drain. The exclusive, award-winning *MIKE 2* controller provides simple, one-touch automatic operation, automatic temperature regulation, and advanced service diagnostics.



Undercounter glass
and dishwashing



Door type machine / Dual rack door type machine

MEIKO's FV 40.2 undercounter machine combines state-of-the-art, labor-saving technology with outstanding, super-efficient performance – all in a space-saving, get-it-done, package.

Our DV 80.2 / DV 200.2 combines a faster loading time and improved ventilation with the advanced features that come as standard on our door type machines.

- ~ Built according to the latest USPHS standards
- ~ NSF/ANSI 3 tested and listed
- ~ Complies with DNV CLEAN DESIGN class notation
- ~ 'Auto Safe' temperature control system
- ~ MIKE 2 electronic control system
- ~ Soft start wash pumps

- ~ *AktivPlus* filtration system
- ~ Double wall construction, CFC-free
- ~ Sound and heat insulation, low noise level
- ~ Built-in booster heater and power sanitizing rinse pump
- ~ Pumped drain
- ~ Self-cleaning cycle at shut down



Pot and pan washers



Door type pot and pan washers

The FV 130.2 / FV 250.2 is NSF-rated as both a pot and pan washer and as a dishwasher. Unique oscillating wash arms ensure thorough water coverage, while MEIKO's Soft Start System protects fragile glassware.

The innovative DV 270.2 matches the power and capacity of MEIKO's FV 250.2 but provides further flexibility. By allowing the addition of tabling, sinks and pre-rinse areas, it creates a user-friendly, easy-loading warewashing environment.



MEIKO's *Point2* series: Decked out to meet your ship's hygiene and safety requirements

AktivPlus drain filter system



Tank water is filtered several times. This effectively removes any residues and ensures outstanding wash results.

Quality finish



We appreciate that our customers need reliable solutions. That's why we use top-grade materials and tried-and-tested components to manufacture our machines. Our wash and rinse arms are made exclusively from stainless steel to ensure a long working life.



Type A air gap System



Back flow preventer eliminates the need for a vacuum breaker. With a capacity of 11 litres, the wash tank holds exactly the right amount of fresh water to ensure fast and thorough regeneration of the wash water.

Auto Safe temperature control



Our unique 'Auto Safe' design ensures correct wash and rinse water temperatures, regardless of the incoming water supply temperatures - even using a cold water supply. Combined with a powered final rinse, this provides a constant-pressure, constant-temperature sanitizing rinse, eliminating the need for sanitizing additives.



Rack conveyor and flight type dishwashing systems: maximum flexibility for every workstation



Rack conveyor machines

K-Tronic – One of our most versatile dishwashing systems, the *K-Tronic* is the perfect choice for cramped ships' galleys. Offering maximum efficiency in a compact package, this model provides outstanding results in even the tightest of spaces. It was developed with three objectives in mind: saving energy, ensuring compliance, and providing the best solution for a range of applications in confined environments. Our feature-packed *K-Tronic* machines are a great way to optimize your workflow.





Flight type conveyor machines

M-iQ – MEIKO's 'True North' for hygiene, effectiveness and user-friendliness is designed to create the perfect balance between maximum cleanliness, optimum efficiency and minimal resource consumption. Four outstanding MEIKO innovations make this possible: intelligent exhaust air management, a state-of-the art filtering system, a coherent energy concept, and superbly user-friendly operation with the *CC-Touch* glass control panel.

Flight type and rack conveyor dishwashing systems:
maximum flexibility for every workstation





M-iQ is the new definition of cleaning technology from MEIKO. It stands for fast, optimized cleaning power with the lowest possible use of energy, water and chemicals. *M-iQ* is a multi-purpose concept which enables cruise line customers to tackle a wide range of high-volume wash applications with MEIKO's award-winning, easy-to-use controls. Its user-friendliness and high performance make *M-iQ* a favourite among employees and employers alike. Our multi-purpose *M-iQ* systems cater perfectly to the typical requirements of the day-to-day marine business. True to the principle of cleaning everything in just one machine, MEIKO flight type warewashers clean a wide range of ware ranging from cutlery and porcelain dishes to glasses, plastic trays and even standard-sized boxes.



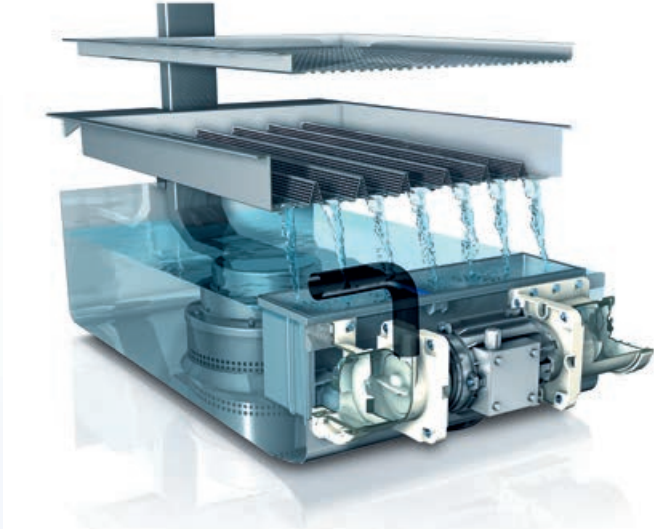
- ~ Wide-belt warewashing machine (980 mm belt width; 465 mm passing height)
- ~ NSF listed & USPH approved

Only with MEIKO:

- ~ Filter function control
- ~ Highest degree of operational safety
- ~ Lowest operating costs
- ~ Highest quality in terms of hygiene standards
- ~ Increased flexibility in the deployment of personnel (2–8 people)
- ~ Optimum workstation design
- ~ Efficient handling of dishware

M-iQ – Time to get onboard with the intelligent solution to all your high-volume warewashing needs

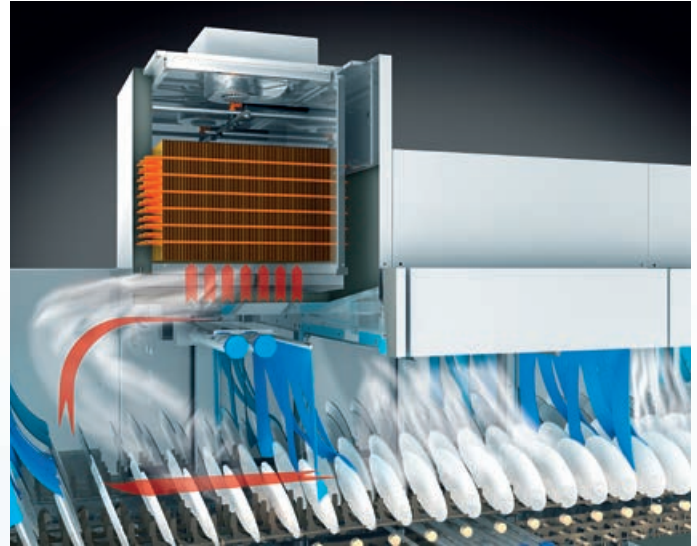
M-iQ Filter



At the heart of the *M-iQ* is the *M-iQ Filter* – ground breaking efficiency combined with state-of-the-art engineering, used in this application for the very first time. The *M-iQ Filter* introduces a revolutionary system. Filtered food waste is actively removed from the wash water during the cleaning process. First the filter collects the food waste from the water and then it rinses any residual food debris cyclically from the tank. No additional fresh water is required.

- ~ Revolutionary filter system
- ~ Active removal of food particles
- ~ Filter function control

M-iQ AirConcept



M-iQ AirConcept is a built-in airflow system which provides the perfect basis for outstanding cleanliness and reliable hygiene, ensuring compliance with the most stringent health standards.

It also delivers optimal energy efficiency, resulting in very low waste air emissions. The heat recovery module incorporated in the exhaust air system reduces the need for direct connections to exhaust and ventilation ducts.

- ~ Outstanding energy efficiency
- ~ Conforms fully to health standards
- ~ No direct exhaust duct required

M-iQ Control Concept

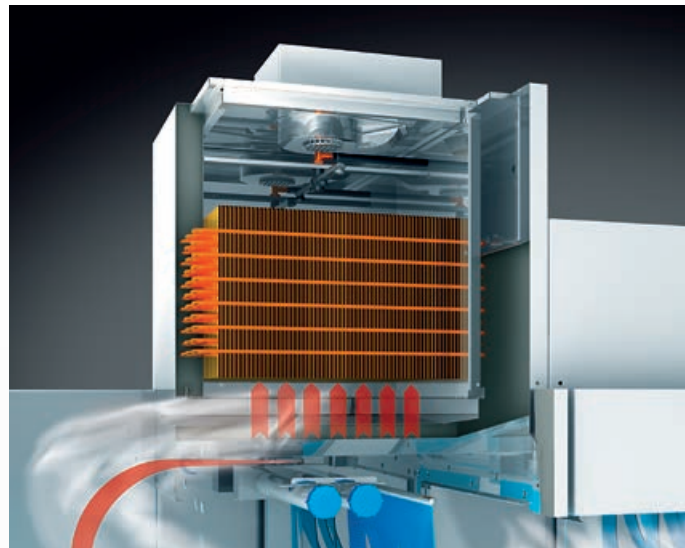


The brain of the *M-iQ* is the BlueVision control software. All the cleaning processes can be controlled from the *CC-Touch* operating panel, which is made from safety glass. By only displaying the menu options which can be used at each particular point in time, *CC-Touch* cleverly avoids the clutter of redundant information. With its large, self-explanatory icons, the TFT color graphic display ensures reliable operation. *M-iQ* also offers the option of online access to the machines using the *CC-Insight* control and monitoring system (CMS).



- ~ Intuitive user interface
- ~ Durable safety glass
- ~ 100 % hygienic

M-iQ Energy Concept



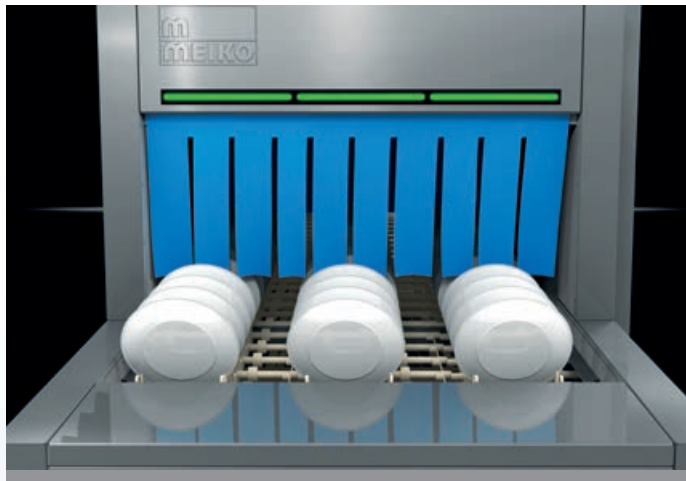
Heat recovered from the washing process is re-used by means of an innovative 3-stage energy control system. Our tandem control system ensures optimum energy efficiency.

- ~ 3-stage heating energy
- ~ Dynamic adaptation
- ~ Optimum energy efficiency



M-iQ – Time to get onboard with the intelligent solution to all your high-volume warewashing needs

M-iQ GreenEye-Technology



The revolutionary *GreenEye-Technology* detects gaps on the conveyor belt between dishware or baskets. A green indicator light shows which lines should be loaded with dishware at the feed point. This enables the *M-iQ* to run at optimum capacity at all times.



The rinse function is only activated for sections of the belt that actually contain dishware. This new approach guarantees extraordinarily economical and hygienic dishwashing results. All the gaps on the belts are evaluated with the utmost precision and with a whole new level of detail, enabling savings of up to 50 percent in both fresh water and rinse agent.

Extremely durable, easy to use



MEIKO's commitment to user-friendliness and high performance is apparent in both the design and execution of the *M-iQ*.

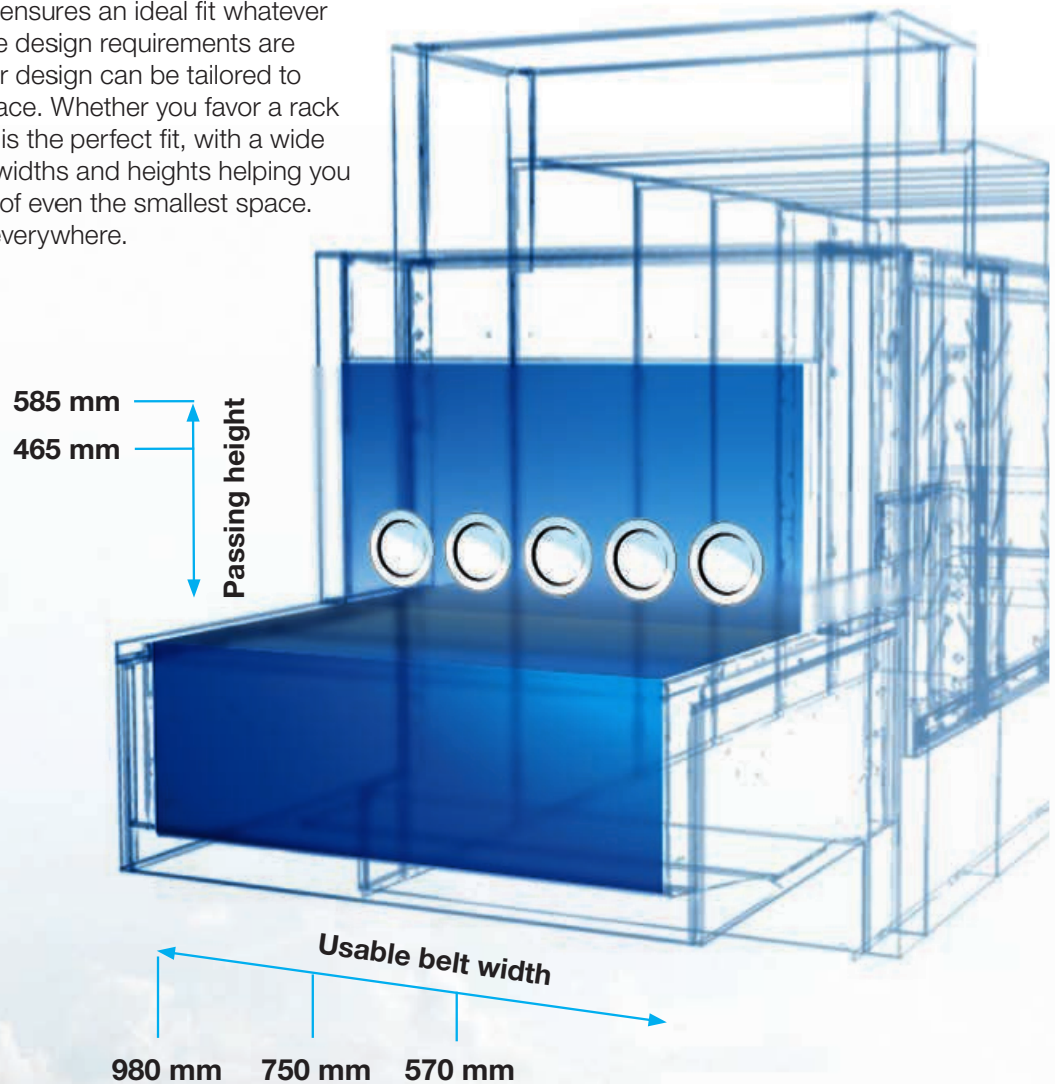
Every component of the *M-iQ* is produced to withstand the heavy-duty, continuous use of onboard catering operations. From the highly durable, easy-to-clean surfaces down to the casted drive sprockets – everything is constructed for endurance and longevity.

M-iQ machines employ a system of visual cues to facilitate operation and maintenance. Clearly visible signal lights indicate the machine's current operating status, and any components that may require manual handling are clearly marked in blue, making them easy to identify for cleaning. In addition, all detachable parts are attached to the machine with chains or wires to keep them from getting lost.



M-iQ Platform Concept

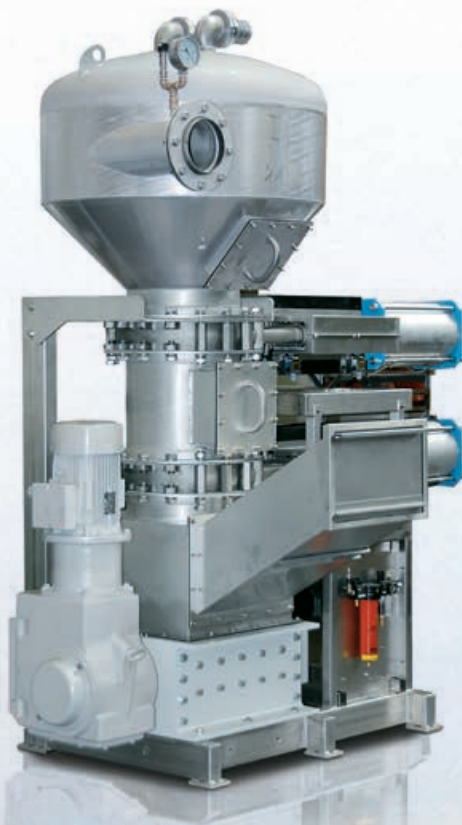
The *M-iQ Platform Concept* ensures an ideal fit whatever the environment. Even where design requirements are complex, the *M-iQ*'s modular design can be tailored to your needs and available space. Whether you favor a rack or flight type machine, *M-iQ* is the perfect fit, with a wide range of available conveyor widths and heights helping you get maximum efficiency out of even the smallest space. *M-iQ* is at home just about everywhere.



Food waste treatment systems: Environmentally-friendly onboard food waste management

MEIKO is best known for its warewashing technology. But according to the latest MARPOL regulations we are also the leading manufacturer of food waste systems. Our comprehensive range of products covers everything from pulper systems to vacuum systems. MEIKO food waste treatment machines convert difficult-to-dispose-of food waste into easy-to-handle biowaste which can be burned in an incinerator.

- ~ Feed stations integrated in kitchen workflow
- ~ No noise emissions
- ~ Vacuum generated by maintenance-free static element with no moving parts
- ~ Simple, safe and reliable technology
- ~ Easy to operate
- ~ No additional water requirements
- ~ No connection to sewerage system
- ~ No intermediate storage in waste bins
- ~ Small footprint thanks to compact design
- ~ Self-contained system
- ~ Low cleaning and labor costs for waste disposal room and waste bins
- ~ Consistently reliable, eco-friendly method of disposal
- ~ Can be combined with MEIKO wash-up areas – turnkey solution from a single source
- ~ Huge energy-saving potential thanks to flexible design of vacuum unit



WasteStar vacuum system



Freestanding compact unit with pulper extractor system (AZP 80):

- ~ Reliable technology
- ~ Easy to maintain
- ~ Flexible use
- ~ Highest hygiene level



The built-in solution of the food waste pulper system



The Clean Solution: Let's talk about the Green Ship concept

The environmental impact of the shipping industry has become a growing concern for cargo and cruise shipping companies alike. Many cruise lines in particular are making voluntary commitments to minimize the impact of their operations on the marine ecosystem. As well as taking measures to minimize the direct impact of routine shipping procedures on our oceans, cruise operators are also striving to reduce their fleets' greenhouse gas emissions.



Enter MEIKO. Since its inception in 1927 our company has been committed to finding the clean solution. That not only means clean and sparkling dishes, but also clean and fair-minded business relationships, environmental stewardship, low running costs, and safe and reliable operation. Our products have always been a testament to this philosophy, and we are continuing to push the envelope with engineering solutions which make the world cleaner, more hygienic and, ultimately, more liveable. In short, MEIKO makes it easy for you to achieve the highest standards of hygiene without compromising the environment.

It's no secret that a considerable amount of the energy consumption of large passenger ships and ferries is caused by the people aboard. One of the hotspots for this expenditure of energy as well as the generation of exhaust heat, wastewater and food waste is a ship's galley – the natural starting point for MEIKO to help you create a greener ship with our innovative technologies.

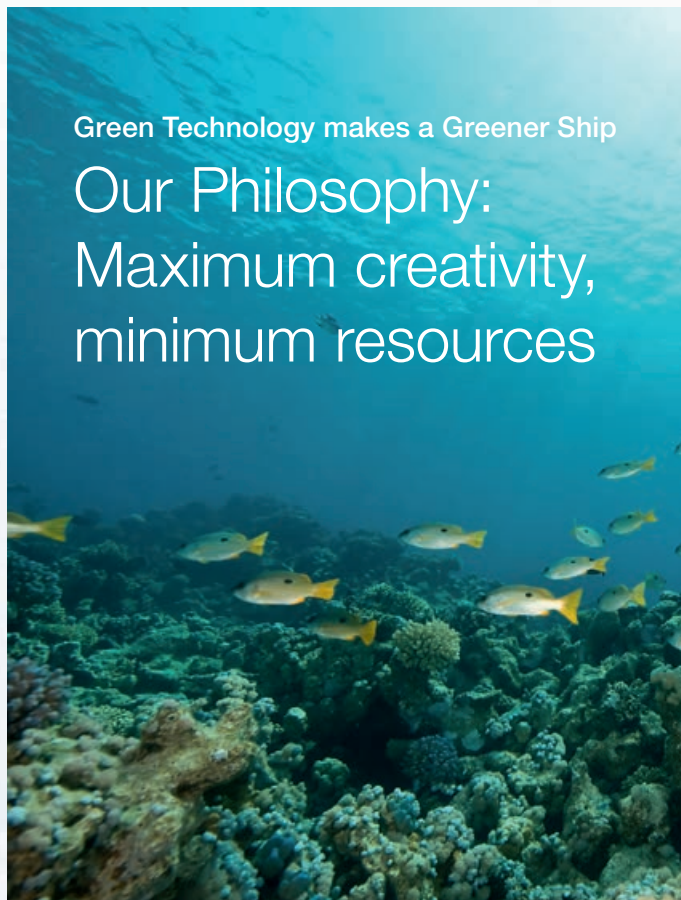
We offer a three-pronged strategy:

- ~ Monitor and carefully dispense the exact quantities of fresh water, chemicals and energy that are actually required for the dishwashing task – with unrivaled precision.
- ~ Redirect and reduce hot exhaust air emissions while recovering energy with unparalleled degrees of efficiency.
- ~ Recycle and reuse filtered wash water for the dishwashing process to achieve unmatched savings.

We are proud to say that our current generation of machines offers the lowest levels of energy and resource consumption in our company's history – a fact worth bearing in mind when you consider how MEIKO technology could best serve your ship or fleet.

Green Technology makes a Greener Ship

Our Philosophy:
Maximum creativity,
minimum resources



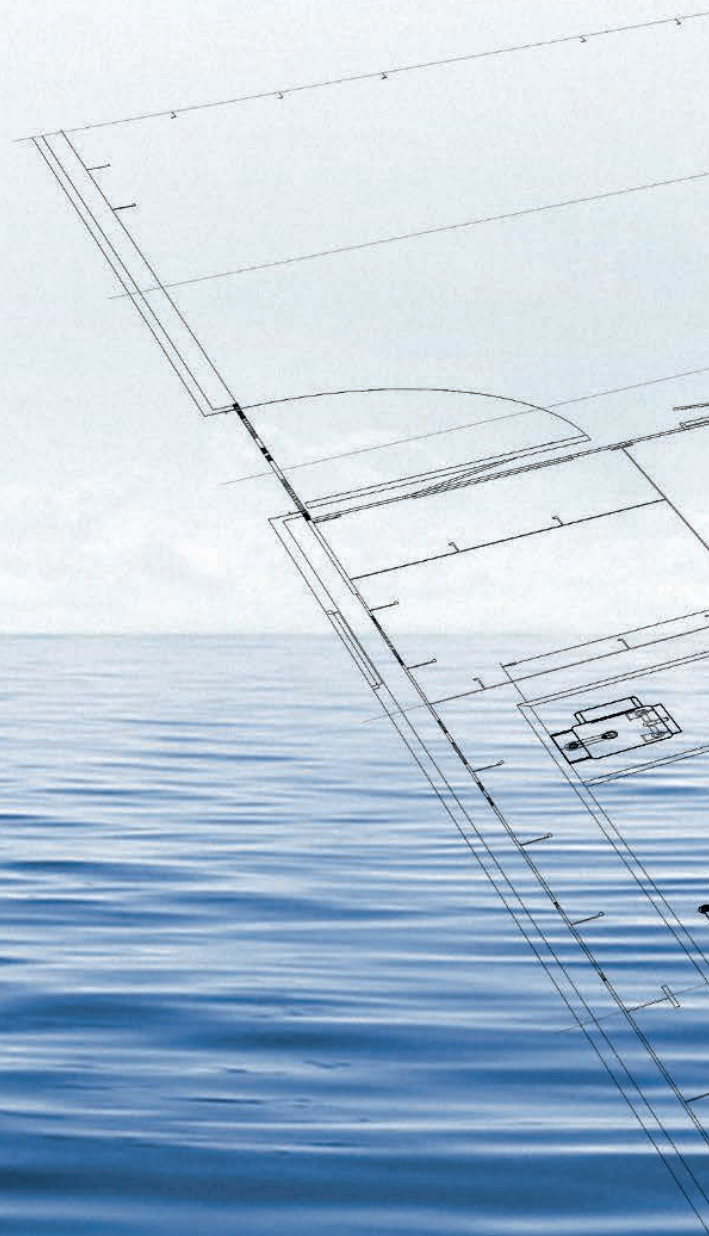
Set a course for efficient cleanliness: The MEIKO Planning Concept

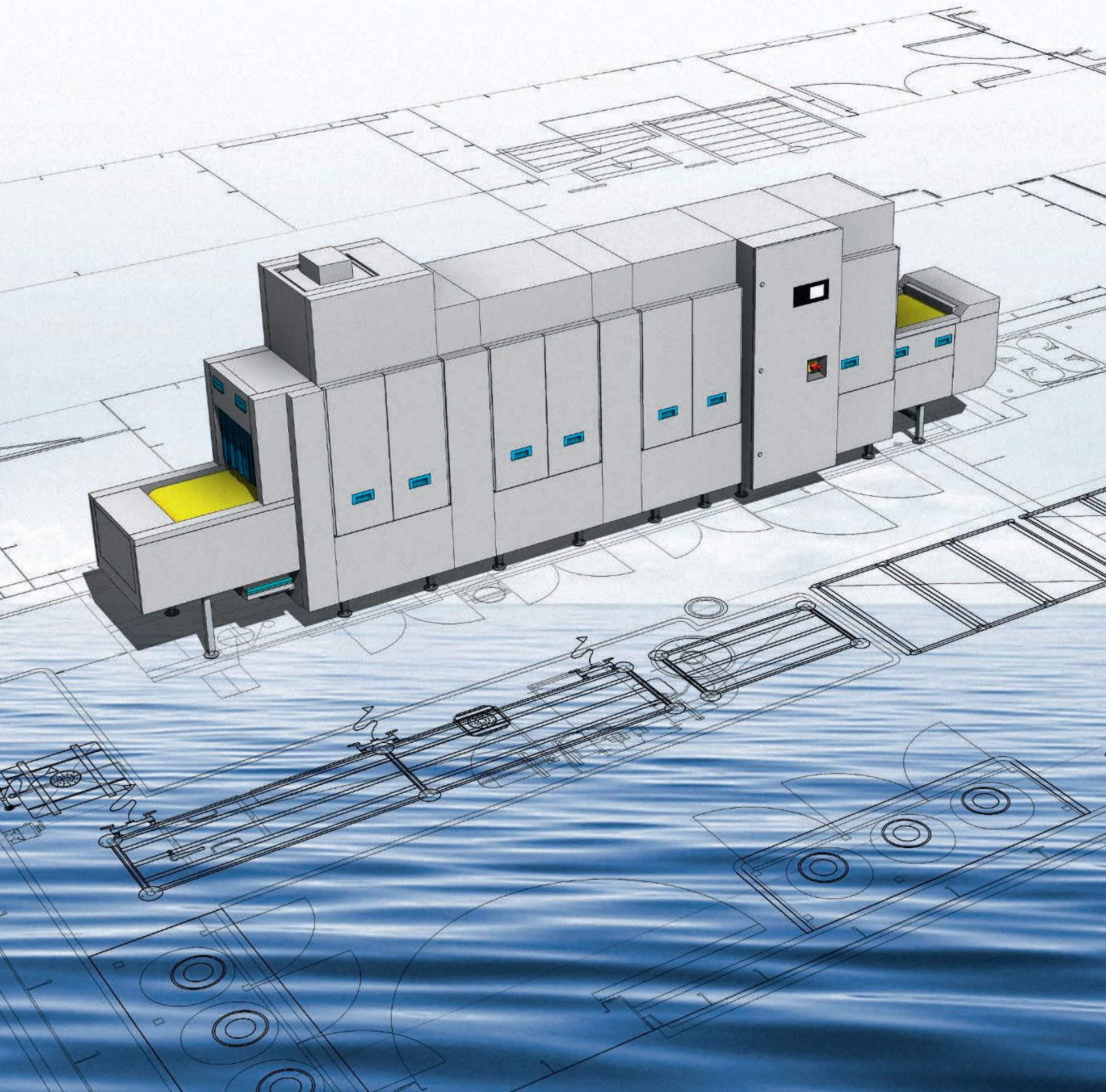
With their longstanding experience in the marine industry, the engineers at MEIKO have what it takes to find the answer to your particular requirements. Our planning teams are happy to assist you with tailor-made solutions for warewashing projects of any scope or scale. We are fully prepared to plan and manufacture dishwashing solutions according to your individual specifications to achieve the ideal integration of our technology into your vessel and to design the workflow your crew requires. At MEIKO we specialize in intelligent, turnkey solutions. For example, one of the best ways of saving valuable space on the upper decks is by moving scullery areas to the

lower decks. Taking into account the conditions onboard, we can build and deliver a wide range of warewashing and other systems designed to ensure the most efficient management of your kitchen and catering facilities. We also offer a wide range of accessories to add the finishing touches.

Whatever you're looking for, we promise that we won't be satisfied until we've found the most efficient and hygienic way to address your needs. That's what we call the 'MEIKO clean solution'.

Contact a MEIKO team near you to start planning your warewashing project today.





MEIKO Service: a cleanly run operation with clear conditions

Expect to find us in every port: MEIKO's customer service experts keep all your bases covered. No matter where you drop your anchor, our handpicked, authorized and specially trained service technicians worldwide are ready to answer your call 365 days a year. By the same token, they are already familiar with your individual MEIKO warewashing solution. Why? Because MEIKO wants to offer you more than just the best technology: we also give you the highly qualified support you need to keep your operation afloat and underway – year in, year out.

Docked or tendered, at sea or on shore: we are there for you. Our comprehensive range of services include project support while under construction in the shipyard, initial equipment installation, refurbishment, introductions and technical briefings. We also provide maintenance and repairs, spare parts, and long-term onboard training for scullery and maintenance staff as well as crews and operators.

On-site project support

Initial installation

Replacement

Technical briefings





Clean from every angle: the service values that guide us.

Professional warewashing, cleaning and disinfection – that's the element we thrive in. We like to keep the bigger picture in mind: people, natural resources and the environment. In our opinion, a truly clean solution needs to offer decisive added value. The MEIKO wheel of service values illustrates our approach: you can turn things whichever way you like, but if you want to run true, you need to strike a balance between efficiency, quality and trust.

Onboard staff and crew trainings

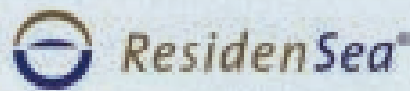
Maintenance

Repairs

Spare parts supply



To our trusted partners on the high seas



MEIKO greatly appreciates your loyalty and support over the last 25 years.





The clean solution

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

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