



Enjoy a clean cruise

Discover a world of efficient, safe and clean solutions in professional dishwashing technology for your ship or fleet





Enjoy reliable cleanliness from source to sea

By choosing to sail with MEIKO, you're placing your trust in an unparalleled range of professional dishwashing 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.

A river cruise is the perfect way to kick back and watch the world go by at a leisurely pace, but also to explore cities, landscapes and exotic destinations all around the globe. Today, modern river cruise ships navigate many of the world's great rivers, providing discerning travellers with convenient access to a multitude of locations and experiences. On board, passengers expect the same standard of service and cleanliness they are used to from fine hotels on land: first-class accommodation, great dining experiences and exceptional service in every detail. This includes brilliant glasses, perfectly clean dishes and shining cutlery. With minimum space, but maximum demands, you need a partner for your dishwashing technology who can handle these needs perfectly – MEIKO.



MEIKO UPster® – Undercounter, hood type and rack type dishwashing machines



Undercounter dishwashing machine **UPster® U 500**



Hood type dishwashing machine **UPster® H 500**



Rack type dishwashing machine **UPster® K-S 160**

MEIKO M-iClean – Undercounter dishwashing machines and hood type dishwashing machines with automatic hoods



Undercounter dishwashing machine **M-iClean UM**



Hood type dishwashing machine with automatic hood **M-iClean H 500**

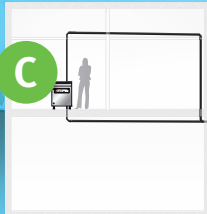
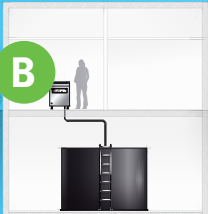
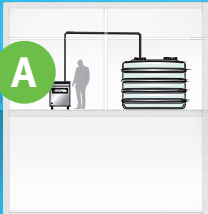


MEIKO GREEN
WASTE SOLUTIONS

WasteStar CC® – Food waste disposal system



Food waste disposal system **WasteStar CC®**



A: Disposal unit and collection tank on the same floor

B: System solutions across multiple levels

C: System with underground tank



MEIKO's new *UPster® U* range of undercounter dishwashers pulls out all the stops when it comes to professional warewashing technology, offering efficient cleaning performance, easy operation, maximum flexibility, and exceptional value for money. Simply plug it in and you're ready to go!

The *UPster® H 500* offers powerful cleaning in an easy-to-use package and in premium quality. Designed for tableware and coffee cups, it is also ideal as a high-performance dishwasher for glasses. Even wide or high washware can simply and conveniently be loaded into the *UPster® H 500*. When the hood grip is pressed down, the automatic program start launches the wash operation.

Outstanding performance and a compact footprint: those are two of the most impressive characteristics of the *UPster* range of rack type dishwashing machines. A choice of lengths gives you exactly the dishwashing capacity you need. Long trays and large pans? No problem! With a maximum passing height of 508 mm, the *UPster® K* tackles even awkward washware. The result: a spotless and hygienic clean.



The *M-iClean U* premium-class undercounter dishwasher offers cutting-edge technology, economical performance, easy operation and eco-friendly credentials in one beautifully designed package. The blue-lit touch display screen is made from hygienic safety glass with a high resolution program progress indicator. Operators can select easy to understand glass or dish symbols for wash cycles. Below the touch screen is the color-coded, LED-illuminated handle, shining green when *M-iClean U* is washing and blue when it is ready for operation.

MEIKO's *M-iClean H* range of hood type dishwashing machines is the ultimate benchmark for user-friendly, ergonomic operation, cleanliness and efficiency. It gives you the best results all round, with shorter cycle times, faster drying and lower staff costs. All that with an 80 % reduction in humidity and up to 21 % lower energy consumption. A miracle of simple and efficient dishwashing. Available in different passing heights and rack sizes it is ideal for large washware and confined workspaces.



WasteStar CC® is a compact collection system for food waste. With *WasteStar CC®*, it doesn't matter what's left over at the end of a meal. From peelings and leftovers to the remains of a buffet, you can be confident that *WasteStar CC®* will shred it up and clear it all away. All that remains is biomass in the form of a paste or slurry. Shredding the waste reduces its volume and makes it easy to pipe it to the collection tank in the storage area. Everything disappears into the tank, and that's where it stays until it is transported to the biogas plant for recycling and energy recovery. So simple. So clean. And so clever!

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.

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
- Onboard staff/crew trainings
- Maintenance
- Repairs
- Spare parts supply

Smooth, all-round service is part and parcel of the MEIKO brand. We do whatever it takes to provide you with premium support – pre- and after-sales – offering comprehensive, all-round solutions that leave nothing to chance. Get in touch with one of our representatives to find out what MEIKO can do for your ship or fleet. Our international team is looking forward to working for you!

Do not hesitate to direct any of your further questions to:

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Meets the hygiene requirements of DIN SPEC 10534.

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