Professional hygiene technology and food waste management



BTA 160 / BTA 240

Automatic tray washing machines



BTA 160 / BTA 240

The efficient automation modules for your scullery







The automatic washing of trays delivers considerable benefits. The development by MEIKO of the BTA 160 and BTA 240 tray washer has provided the answer for the simple, quick, efficient, and cost effective washing of trays for a wide and varied clientele base. Up to 24 trays per minute can be processed, depending on the actual trav size.

The compact construction and the exceptional price/performance ratio enables individual design concepts to be introduced in virtually all wash-up areas. Trays no longer need to be pickedup and placed on the washing machine belt manually as they are automatically transferred from the tray transport conveyor into the washing machine, and deposited automatically onto the tray stacking trolley following the cleaning process. The result of this is shorter washing-up times, reduced working hours, less energy consumption, and therefore lower costs.

A high performance pump, the intensive washing system, the 85°C fresh water final rinse, the powerful blower, and

the low wear low maintenance twin cord conveyor system all contribute to the exceptional reliability of these machines.

The counter balanced sliding door allows first class access to the wash and rinse zones and to the drying zone and heat recovery condensor, resulting in a **quick and effective cleaning** by the operators of the machine interior. The design features of both machines combined with the compact construction allows not only integration into new semi-automatic wash-up projects, but enables the introduction of the machines into existing wash-up operations with the minimum of effort and ease.

The tray guides are easily adjustable should you wish to change your present style of tray at a later date.

A true advantage that speaks volumes for MEIKO, and for the BTA 160 and BTA 240 tray washing machines.



This diagram clearly illustrates the working principle of the automatic tray washing machine. Trays are transported horizontally in a slightly ascending position through the machine, and following

the cleaning and drying process are deposited onto the mobile tray stacking trolley, or alternatively onto the integral intermediate stacking device at the discharge end of the machine.

BTA 240 shown here with the (optional) heat recovery system

Technology in the service of the user





The powerful washing system located both above and below the tray ensures **a maximum cleaning result**. This is followed by an intensive hot fresh water final rinse of each tray.



To ensure **a first class drying result** the tray transport cords are separated between the final rinse section and the drying zone. Trays are transported therefore on "dry" round belt cords when in the drying zone.



An integral exhaust fan ensures that excess vapours are continually removed from the machine, ensuring comfortable working conditions within the wash-up area. An optional heat recovery condensing system can also be provided, which uses the otherwise extracted steam vapours for the preheating of the incoming cold water supply, whilst considerably reducing the humidity and temperature of the remaining exhausted air.



Fully electronic control MIKE 3 CE. The clear and well-structured operating display comes with a 4x20-sized character LCD display for the brilliant and clear display of messages. All relevant information is available at a glance. The integrated infrared interface makes possible the wireless reading of service data. This provides a highly efficient

analysis of the machine's status, optimizing the availability of the machine.

A photo-electric sensor indicates when the tray stacking trolley is almost full, enabling between 4 and 8 trays to be accumulated on the intermediate stacking device at the discharge end of the tray washing machine.



This unique **intermediate stacking device** enables a comfortable, quick, and safe changeover of tray stackers during service and **without disruption to the wash-up operation.**

BTA 160 / **BTA 240** Dimensions and technical data



The machine is constructed throughout in high grade stain-less steel and is double wall insulated for first class sound and heat insulation.

Potential-free contacts are provided within the electrical control panel to enable the exhaust fan of the machine to be linked to the building extract system, for the connections of the chemical dosing apparatus, and for the tray transport conveyor system.

Electrical Characteristics

Control via the touch sensitive keypad. Machines are delivered fully installed and ready for connection to a 230/400 V electrical supply.

Optional: Steam heating of wash tank and booster heater.



		BTA 160	BTA 240
Capacity	trays/min	16	24
Wash pump	kW	1.1	
Tank filling		60	
Final rinse water consumption	l/h	150	225
Tank heating 40 °C feeding water	kW	13.9	
Tank heating 10 °C feeding water	kW	17.6	
Blower motor	kW	4	2 x 4
Air circulation	m³/h	200	2 x 200
Total connected load feeding water 10 °C without heat recovery system	kW (approx.)	39	47
feeding water 10 °C with heat recovery system	kW (approx.)	33	40
feeding water 40 °C	kW (approx.)	29	36

kW values of heating capacity can vary w 5%

The machines fulfil the hygiene requirements specified in EN 17735.



For sustainable hygiene and impressive washing results, MEIKO recommends cleaning and hygiene products made by **MEIKO** ACTIVE.

Manufacturer:

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