



## Well looked after

A comprehensive system for hygiene technology, warewashing technology and food waste treatment in care facilities







#### Our services for you:

**Analysis** of current warewashing, cleaning and disinfection machines, **evaluation** of analysis using required standards | **Expert consultation** on hygiene and warewashing solutions tailored to the establishment | **Planning** and creating 3D installation plans | **Capacity** and **profitability calculations** to determine size of warewashing technology products and peripheral appliances | Assistance with **budget planning** | **Manufacture** and **delivery** of high-quality dishwashing machines and cleaning and disinfection machines | **Installation** and **supervision** of building works | Systematically **training** in-house technicians | Efficient **comprehensive service**



# In the best hands

Are you planning your dirty utility room? Are you looking for the optimum warewashing technology for your residential unit, ward or central kitchen? Do you need maximum hygiene from your food waste system?

MEIKO offers the full range of hygiene and dishwashing area appliances and more... We are also able to provide you with all the support you need to get your projects off the ground. From planning and equipment right through to supervising the work itself, we offer a package of services that takes the weight off your shoulders.

The benefit to you: deal with just one representative so you can concentrate on the real core of your work. We will look after the rest.

Discover our comprehensive worry-free package and let an experienced, expert and word-leading warewashing, cleaning and disinfection technology provider do the work!

## The MEIKO Clean Solution Circle

The *MEIKO Clean Solution Circle* represents our holistic approach to the warewashing, cleaning and disinfection process and all of the relevant factors with everything supplied from a single source. At the centre of the system is 'Sinner's circle': time, temperature, mechanical elements and chemicals. But our solution goes further. We plan your dishwashing area or dirty utility room and assist you with all your technical needs and ensure that everything keeps working smoothly for years to come. And your staff are always up to date with the latest training. We focus on cost-effectiveness, hygiene and environmental protection to help you get the most out of your warewashing or cleaning technology.







## Warewashing technology in communal kitchens and canteens

### Homeliness and hygiene

When you live with several people, the kitchen is more than the room with the food: it is a place to meet up and eat together, so it should be cosy. For carers, it is often the place where they organise the food – heating it, dishing it up and distributing it or preparing it to send to the rooms. That means: lots of dishes, little time and high hygiene standards.

That requires warewashing technology that can keep up with the pace – like the *M-iClean U*. When this machine is whirring in the background, the *PflegeBienen* ('Care-Bees') in Erfurt have time to prepare a salad with the residents, as an example. After about 210 seconds, the LED indicator handle on the *M-iClean U* turns blue. That is the signal to the carers that the dishes are ready to be removed and used again.



M-iClean U – glass and dishwasher





MEIKO dishwashing machines for glasses, dishes, cutlery and trays. Clean washing results in a very short time.



**UPster® U**



**M-iClean U**



MEIKO dishwashing machines for glasses, dishes, cutlery and bulky washware. For ergonomic, rational working.



**UPster® U**



**M-iClean U**





Warewashing technology in ward and serving kitchens

## For an improved working climate

Employees work up a sweat after breakfast, at lunch and at dinner time with no need for any extra hot air. After all, the food from the central kitchen or the caterer has to be heated, dished up and served to all residents on the floor, either in the dining room or the residents' rooms – all at as close to the same time as possible. Hot steam from the dishwashing machine or physically hard work lifting the hood is nobody's order of the day.

And with MEIKO, none of that is necessary! For example, when the door is opened on the *M-iClean U*, no visible steam escapes – and no additional moisture or heat enters the room. Short cycle times and ergonomic operation also help maintain a good working climate and take the strain off the staff.



**M-iClean U** – glass and dishwasher





Warewashing technology in the central kitchen

## MEIKO pays its way



The room where the food for all of the residents is prepared creates a significant amount of dishes to wash, not to mention pans, bowls, baking trays and the gastronorm containers used to transport the food to the residential areas. It does not matter how dirty they are or whether anything is burnt on, long waits and piles of washing up are simply not an option. Nor is high resource

consumption. Yet everything needs to come out hygienically clean. But how? Well, using a *M-iQ*, for example: with 30 % improved washing performance compared to the previous model whilst saving a third on water and energy. It also features *GreenEye-Technology*®, to show staff how best to load the conveyor belt. to ensure seamless work processes when the conveyor is running.

**M-iClean H** – hood type dishwashing machine with automatic hood system

MEIKO dishwashing machines for dishes, cutlery, pans, baking trays and containers. For tough marks.



UPster® H



M-iClean H





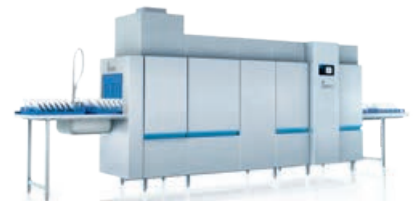
FV 130.2



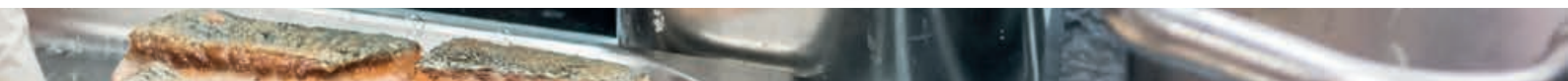
DV 270.2



UPster® K



M-iQ K







MEIKO GREEN Waste Solutions for food and kitchen waste. For a noticeable benefit to hygiene and your bottom line.



BioMaster® Slim



BioMaster®4 Plus



BioMaster®4 Highline




The background of the top half of the page is a photograph of a central kitchen. It shows stainless steel shelving units, a green exit sign, and a person in an orange apron. A green semi-transparent box is overlaid on the right side of this image, containing the text for the top section.

Food waste treatment systems in central kitchens

## MEIKO GREEN Waste Solutions for a clean sweep

Central kitchens produce waste as well as dirty dishes. Food waste from residents' plates and vegetable peelings and fish bones from cooking. *MEIKO GREEN Waste Solutions* mean you no longer have to collect all of this in dirty bins and store it in a chilled room. Waste is discarded right where it is created: in the kitchen and using the clearing belt in the dishwashing area. Simply pop it in the feeding station, press the button

and forget about it. You can turn your attention back to the residents whilst the waste is converted into biomass and piped to a tank in a closed system where it is stored. That saves space, it is odour free, pest free and does not need to be chilled. Once the tank is full, it is pumped out and the content sent to a biogas plant to generate energy. Let's not forget, often the grease trap can even be integrated into the process.

An inset photograph showing a person's hands holding a metal bowl filled with food waste (vegetables, meat) over a sink. The waste is being prepared for disposal.

Food waste treatment with the  
**BioMaster®4 Highline**







MEIKO Cleaning and disinfection technology  
for bedpans, urine bottles, commode buckets etc.  
For better hygiene in the dirty utility room.



TOPIC 20



TOPIC 40



TOPIC 40 SAN 14





‘In the care sector, we need technology that can take on some of our work and make our processes more cost effective.’

**Jörg Menzel** manager at Haus Spandau for Homes for the Blind Berlin

### Cleaning and disinfection technology

## How are you feeling today? Clean and safe!

Just a push of a button and a MEIKO bed-pan washer-disinfector will clean and disinfect your care utensils. And it is highly effective. Bacteria, viruses and even *Clostridium difficile* spores don't stand a chance – as certified by the independent test laboratory *HygCen Germany GmbH*. That assures hygiene for your residents on the one hand and reduces carers' workload on the other. Even your financial controlling department will

be pleased because our robust technology saves resources and budget. *Jörg Menzel*, manager at Homes for the Blind Berlin, says the same: ‘If you don't have money, you have to insist on quality.’ And that will pay for itself, as the onsite MEIKO cleaning and disinfection machines prove: they have been running for 30 years! ‘MEIKO has more than fulfilled our quality requirements in this respect.’ That has led to orders for further *TOPIC* machines.



**TOPIC** – cleaning and disinfection machine



[www.meiko.info/topline-cdiff](http://www.meiko.info/topline-cdiff)



[www.meiko.info/topic-cdiff](http://www.meiko.info/topic-cdiff)



**MEIKO TopLine 20**



**MEIKO TopLine 40**



**MEIKO TopLine 40 SAN 14**





# MEIKOService

## Impressive organisation and quick arrival times



Care never stops. If something isn't working, help is needed immediately. After all, we are looking after human beings here.

If you encounter technical difficulties, our MEIKO Service experts have always got your back. Whatever goes wrong, our trained service technicians are ready for your call 365 days a year. You will find them almost all over the world and they know your MEIKO solution to a T, regardless whether your warewashing or your hygiene equipment is affected.

Our recipe for dealing with your SOS calls: fast reaction times, short journeys, good availability of spare parts. You will always find a competent adviser at the end of the MEIKO Hotline. With MEIKO's extensive partner network, your nearest service technician is never far away. We also keep many spare parts available at all times to make sure your MEIKO dishwashing machine can be back up and running in the blink of an eye, as if nothing had ever happened.

With MEIKO, you get more than just excellent technology. We also provide the support you need to be able to turn all your attention to your real job: caring for people.



**'It's teamwork: your expertise and our experience – a fantastic combination!'**

**Bernd Winkler**, Service Hotline Team



## MEIKO ACTIVE and DOYEN

A comprehensive chemical product portfolio for warewashing and cleaning technology



Getting the chemicals right requires 'the touch.' It is not a case of 'more is better!' It's much more complex than that: highly effective ingredients need to be precisely adapted to the washware, the warewashing technology, the local water conditions and the type of soiling. Quite the challenge. But it's worth the effort!

The collect selection and dosing of chemicals will ensure flawless shine and outstanding hygiene for the patients, low operating costs and warewashing technology that keeps working perfectly even after many years.

To put it briefly, chemicals are a science in themselves and are constantly undergoing further development. Our portfolio is based on decades of experience and passion for quality without compromise. To protect our environment, we avoid using chlorine, phosphates, NTA or EDTA as far as possible.

Making washware hygienically clean, giving it a sparkling shine, protecting it against residues and discolouration: cleaning agents have to tick a lot of boxes. And ultimately, they even influence the longevity of your machines.

## DOYEN®



## MEIKO® ACTIVE







A modern kitchen with white cabinetry, a grey countertop, and a stainless steel sink. A MEIKO warewashing unit is integrated into the countertop. In the background, there is a dining area with a wooden table and chairs, and a potted plant.

# MEIKO

## warewashing technology

Form and function  
for residential areas, ward and central kitchens,  
and visitor cafés



Higher quality and more functionality at a reasonable price: professional warewashing technology for residential areas and visitor cafés.

## UPster® U undercounter dishwashing machines

- Efficient use of water
- Easy to operate thanks to fully electronic controls
- Digital temperature display ensures hygiene without any guess work
- Brilliantly clean results guaranteed by superb wash water filtering and optimum tank water regeneration
- Exterior remains cool thanks to double-walled design
- Hygienic washing to the EN standard
- Robust and hygienic thanks to deep-drawn wash chamber with integrated rack guides
- Simple ordering, rapid delivery
- Protects glasses and crockery thanks to wash pump with soft start
- Stainless steel wash and rinse systems at top and bottom
- Available with integrated water softener or reverse osmosis module (*GiO MODULE*) on request depending on your water-quality requirements

### UPster® U 400

Dimensions (W x D x H): 460 x 600 x 700 mm

Rack size: 400 x 400 mm

Entry height: 300 mm

Rack capacity: up to 30 racks per hour



### UPster® U 500 G

Dimensions (W x D x H): 600 x 600 x 700 mm

Rack size: 500 x 500 mm

Entry height: 315 mm

Rack capacity: up to 40 racks per hour



### UPster® U 500

Dimensions (W x D x H): 600 x 600 x 820 mm

Rack size: 500 x 500 mm

Entry height: 420 mm

Rack capacity: up to 40 racks per hour



Meets the highest standards with an even homelier feel:  
premium warewashing technology for glasses, dishes and trays.

## M-iClean U undercounter dishwashing machines

- Heat recovery system *ComfortAir* means:
  - No visible steam emissions
  - Excellent drying results
  - Saves 30 seconds\* per wash cycle
  - Energy savings of up to 21%\*
  - Up to 80%\* steam reduction – for a better indoor climate without visible steam emission
- Effortlessly handles unusual shapes like trays, tall glasses and smaller gastronorm containers
- Hygienic washing to the EN standard
- Our blue operating concept ensures optimum user friendliness
- The integrated *GiO MODULE* means:
  - No conversion needed
  - Small footprint
  - Lower costs for installation and maintenance
  - No need to polish washware ever again
- Sustainably constructed thanks to our use of durable materials – more stainless steel and less plastic, even for the dosing pipes

With heat  
recovery system  
**ComfortAir**  
and fully integrated  
**GiO MODULE**

### M-iClean US

Dimensions (W x D x H): 460 x 600 x 700 mm  
Rack size: 400 x 400 mm  
Entry height: 315 mm  
Rack capacity: up to 40 racks per hour



### M-iClean UM

Dimensions (W x D x H): 600 x 600 x 700 mm  
Rack size: 500 x 500 mm  
Entry height: 315 mm  
Rack capacity: up to 40 racks per hour



### M-iClean UM+

Dimensions (W x D x H): 600 x 600 x 820 mm  
Rack size: 500 x 500 mm  
Entry height: 435 mm  
Rack capacity: up to 40 racks per hour



### M-iClean UL

Dimensions (W x D x H): 600 x 680 x 820 mm  
Rack size: 500 x 600 (500) mm  
Entry height: 435 mm  
Rack capacity: up to 40 racks per hour



\*All data compared to previous model. They are shown as maximum values and refer to savings when using the *ComfortAir* heat recovery system.



Even faster, even drier, even less steam when the door is opened: the current generation of *M-iClean U*.



Opening the dishwashing machine with almost no steam: the air is clear even with the door open after the wash cycle. No hot steam hitting wash personnel in the face, no fogged-up glasses, no moisture on furniture.



All the key information is available at a glance thanks to the *M-iClean U*'s glass display and the LED indicator handle.



You can access the *M-iClean U*'s drain pump from inside the machine. That makes it easy to remove anything that shouldn't be there so the wash cycle can continue as quickly as possible.



Our *ComfortAir* heat recovery system reduces residual moisture on plates by up to 98%\* and on glasses by up to 75%\*.

\*All data compared to previous model. They are shown as maximum values and refer to savings when using the *ComfortAir* heat recovery system.



All-in-one: the combined *M-iClean U* wash and rinse arm with monitoring sensors.



Maximum cleanliness down to the very last corner with optimal use of resources.



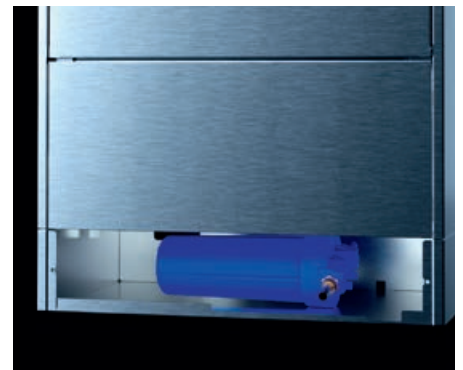
Easy to pop out and simple to clean: the *M-iClean U* filter with sensors for monitoring.



*MEIKO Private Label*: the welcome screen can be individually configured with a logo. You can even save up to three different images as screen savers, such as contact details for the service team.



The compact structure and pre-integrated *MEIKO GiO MODULE* reduce space requirements and eliminate the need for a time-consuming pre-installation or alterations. That saves you time, space and money.



The fine filter can be replaced quickly and easily by the operator so you don't have to wait for a service technician and, most importantly, there are no unnecessary maintenance costs.

**M-iClean U  
with  
fully integrated  
GiO MODULE**

## MEIKO GiO MODULE technology to demineralise wash water

The *MEIKO GiO MODULE* – the *MEIKO* technology to demineralise your wash water – a fully integrated part of the *M-iClean U* (optional). That includes the complete reverse osmosis module and the fine filter. It removes almost all minerals and foreign substances (e.g. also bacteria and viruses) from the water. *MEIKO GiO MODULE* technology provides high-purity wash water and thus brilliant washing results, without the need to polish.



**MEIKO GiO MODULE**  
integrated into lower part of plinth  
**Dimensions (H):**  
options: 120 mm or 150 mm



**MEIKO GiO MODULE**  
to rear of machine  
**Dimensions (D):**  
90 mm



**MEIKO GiO MODULE**  
close by machine or  
e.g. in another room  
**Dimensions (W x D x H)**  
140 x 550 x 600 mm



Long service life and great user friendliness at a reasonable price: professional warewashing technology for central kitchens.

## UPster® H hood type dishwashing machines

- More than enough space for everything large and small with a passing height of 440 mm
- Digital temperature display ensures hygiene without any guess work
- Simple operation with automatic programme start
- Consistent and reliable wash results thanks to the pressure booster pump
- No waiting times or operational interruptions: washing can continue during regeneration
- Protects glasses and crockery thanks to wash pump with soft start
- Robust for heavy duty commercial use
- Highly reliable in operation due to water leak detection in base tray
- Stainless steel wash and rinse systems at top and bottom
- Available with integrated water softener or reverse osmosis module (*GiO MODULE*) on request depending on your water-quality requirements

### UPster® H 500

Dimensions, open (W x D x H): 635 (687) x 750 (980) x 2,050 mm (with hood handle)

Rack size: 500 x 500 mm

Passing height: 440 mm

Rack capacity: up to 40 racks per hour



Premium technology for regular washers who value ergonomic processes and ease of use.

## M-iClean H hood type dishwashing machines with automatic hood system

- The integrated internal *GiO MODULE* offers greater flexibility in how you organise your kitchen
- Save up to 30 min each day you wash\* (based on approx. 120 wash cycles per shift)
- Easy human-machine communication using our signal concept and eye-level operating panel
- Improved indoor climate with exhaust air heat recovery
- Reduce physical strain at work and improve employee satisfaction with our automatic hood system and automatic rack detection
- Further cost and time savings plus improved hygiene with the optional drying table
- Stainless steel ascending, rinse-aid and dosing pipes for durability

### M-iClean HM

Dimensions, open (W x D x H): 635 (725) x 750 (800) x 2,080 mm (including handles)  
 Rack size: 500 x 500 mm  
 Passing height: 505 mm  
 Rack capacity: up to 60 racks per hour



### M-iClean HL

Dimensions, open (W x D x H): 735 (825) x 750 (800) x 2,190 mm (including handles)  
 Rack size: 500 (650) x 500 mm  
 Passing height: 560 mm  
 Rack capacity: up to 60 racks per hour



### M-iClean HXL

Dimensions, open (W x D x H): 1,180 (1,270) x 750 (800) x 2,080 mm (including handles)  
 Rack size: 2 x (500 x 500 mm)  
 Passing height: 505 mm  
 Rack capacity: up to 120 racks per hour



\* Compared to a commercial hood type dishwashing machine with no automatic hood system.



The era of ergonomics in central kitchens:  
single and double-rack versions of the *M-iClean H*.



The hood raises and lowers silently and softly, as if by magic. A truly effortless experience! Designed for ergonomic use, the *M-iClean H* is much easier to load and unload, putting less strain on the operator's back and muscles and speeding up the whole dishwashing process.



Our blue operating concept: any parts that are blue can be removed, washed and replaced and the *M-iClean H* automatically checks that everything has been put back in the right place.



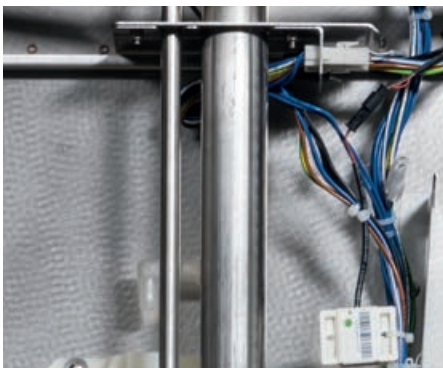
The two-part\* rack holder is easy to remove, enabling easy access for cleaning. \**M-iClean HXL*



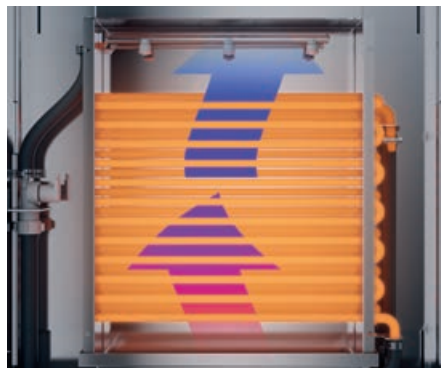
The automatic rack detection system saves on unnecessary handling



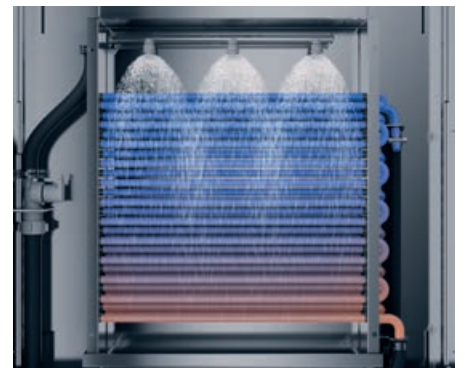
Stainless steel dosing pipes



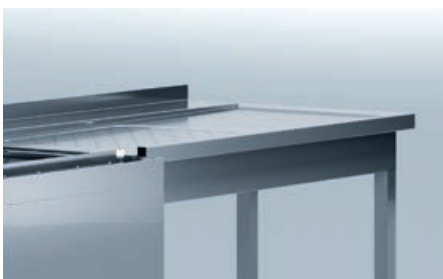
Stainless steel ascending pipes



MEIKO AirConcept heat recovery



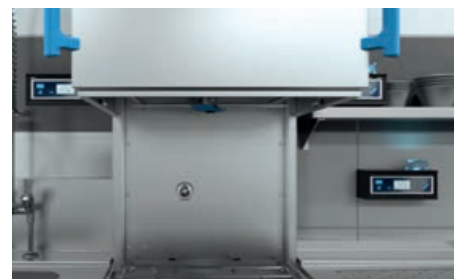
Self-cleaning feature for after operation



Drying table for active drying with drying module for turbo drying of the washware



Waste water heat recovery



Flexible and hygienic safety glass display





For tough dirt: dynamic cleaning power and plenty of room for large and awkwardly shaped washware.

## DV / FV utensil washers

- First-class washing results with minimal water usage
- Minimal operating costs with the *AktivPlus* wash water fine filter system
- Heat recovery and reduced steam emissions improve indoor climate
- Brilliant warewashing results using our *GiO MODULE*
- Smooth interior walls are easy to clean
- Water change programme – for reliably hygienic washing results
- Extra roomy entry heights for washware that would not otherwise fit

### DV 270.2

Dimensions, open (W x D x H): 1,600 x 995 x 2,510 mm  
Rack size: 1,310 x 690 mm  
Passing height: 650 mm  
Rack capacity: up to 30 racks per hour



### FV 130.2

Dimensions, open (W x D x H): 1,030 x 895 x 2,185 mm  
Rack size: 850 x 700 mm  
Entry height: 740 mm  
Rack capacity: up to 30 racks per hour



### FV 250.2

Dimensions, open (W x D x H): 1,490 x 895 x 2,490 mm  
Rack size: 1,310 x 700 mm  
Entry height: 890 mm  
Rack capacity: up to 30 racks per hour





Maximum cleaning performance with minimum space requirements: cleanly designed technology at a fantastic price, delivered quickly.

## UPster® K rack type dishwashing machine

- Outstanding warewashing performance and top-quality cleaning results in a compact package
- Energy-efficient design does not require an extraction system
- 3 rack capacities – for optimum adjustment to dishwashing area requirements
- Intuitive and easy to use, clean and to maintain
- Generous passing height (508 mm) makes space to wash even bulky items of washware
- Speedy production and assembly, quick delivery

### UPster® K-S 160

Machine length, not including drying: 1,300 mm  
Machine length, including drying: 1,900 mm  
Passing height: 508 mm  
Rack size: 500 x 500 mm  
Rack capacity: 80 - 100\* - 120 racks per hour



### UPster® K-S 200

Machine length, not including drying: 1,550 mm  
Machine length, including drying: 2,150 mm  
Passing height: 508 mm  
Rack size: 500 x 500 mm  
Rack capacity: 95\* - 125 - 150 racks per hour



### UPster® K-M 250

Machine length, not including drying: 2,050 mm  
Machine length, including drying: 2,650 mm  
Passing height: 508 mm  
Rack size: 500 x 500 mm  
Rack capacity: 125\* - 150 - 190 racks per hour



### UPster® K-M 280

Machine length, not including drying: 2,350 mm  
Machine length, including drying: 2,950 mm  
Passing height: 508 mm  
Rack size: 500 x 500 mm  
Rack capacity: 140\* - 180 - 210 racks per hour



### UPster® K-L 340

Machine length, not including drying: 2,850 mm  
Machine length, including drying: 3,450 mm  
Passing height: 508 mm  
Rack size: 500 x 500 mm  
Rack capacity: 170\* - 210 - 250 racks per hour



\* Complies with contact time of 2 minutes specified in DIN SPEC 10534.

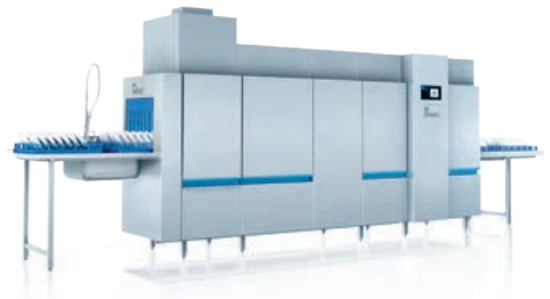
For central kitchens with high demands on sparkling cleans, hygiene and efficiency. Rack after rack.

## M-iQ rack type dishwashing machine

- 30 % improved warewashing performance while using a third less resources and energy\*
- Revolutionary filter system for optimum cleanliness with the use of considerably less detergent and water
- Exceptional drying results and leading energy efficiency using *M-iQ AirComfort* drying
- Efficient heat recovery in your commercial dishwasher improves indoor climate
- Intuitive operation on hygienic glass display
- Smart self-cleaning programme requires less operator effort
- *GreenEye-Technology®* saves fresh water

### M-iQ K range

Machine length: 2,050-4,250 mm  
 Passing height: 465 mm  
 Passing width: 570 mm  
 Rack size: 500 x 500 mm  
 Rack capacity: 95-225 racks per hour



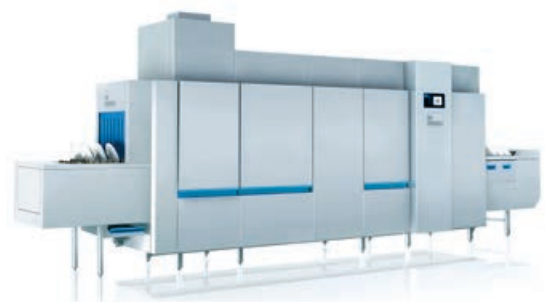
For central kitchens looking for maximum capacity in smaller spaces without compromising on the clean. Conveying the best ideas.

## M-iQ flight type dishwashing machine

- Easier cleaning with our blue operating concept
- Maximum wash power while using a third less resources and energy\*
- *M-iQ AirConcept* means no need for an exhaust air connection
- Exceptional drying results using *M-iQ AirComfort* drying
- Exceptionally easy to use with the *CC-Touch glass display*
- *GreenEye-Technology®* offers practical assistance with operation and saves on fresh water

### M-iQ B range

Machine length: 4,700-10,200 mm  
 Passing height: 465 mm  
 Passing width: 570/750 mm  
 Plate capacity: 1,730-8,930 plates per hour









# **MEIKO** cleaning and disinfection technology

Professional standards of hygiene  
in a user-friendly and cost-effective package



The best solution for your dirty utility room comes in a small package.

## TOPIC 20 cleaning and disinfection machines

- Ideal handling with the 'One Touch' operating concept with extensive membrane keypad and clear symbols
- Hygiene assurance due to  $A_0$  value control system according to DIN EN ISO 15883
- Very economical thanks to reduced use of operating resources
- Short, individually adjustable and effective programme cycles
- Steam proof cleaning and disinfection process
- Disinfection process control with temperature sensors. The control software monitors and assesses the control process
- Electronic control system with diverse cleaning programmes
- Hygiene assurance using thermal disinfection
- Many application possibilities through practise-orientated options and extensive accessories

### TOPIC 20 stand-alone appliance

**Dimensions** (W x D x H):

closed 500 x 450 x 1,730 mm, open 500 x 880 x 1,730 mm

**Water connections:**

Supply pipe, on site: G 1/2" / DN 15, cold water (5-25 °C), hot water (45-60 °C)

From a biological perspective, the fresh water must be of drinking water quality.

Water flow pressure: min. 100 kPa to max. 500 kPa

Water flow, on site: 18 l/min

Drain: DN 100

**Electrical connection:**

Standard 400 V, 3/N/PE, 50 Hz, 4.6 kW

Alternative 230 V, 1/N/PE, 50 Hz, 2.8 kW

**Noise emission:**

Emission sound pressure level at the workplace caused by noise emission LpA 48.2 dB



### TOPIC 20 stand-alone appliance with utility sink

**Dimensions** (W x D x H):

closed 1,000 x 450 x 1,730 mm, open 1,000 x 880 x 1,730 mm

**Water connections:**

Supply pipe, on site: G 1/2" / DN 15, cold water (5-25 °C), hot water (45-60 °C)

From a biological perspective, the fresh water must be of drinking water quality.

Water flow pressure: min. 100 kPa to max. 500 kPa

Water flow, on site: 18 l/min

Drain: DN 100

**Electrical connection:**

Standard 400 V, 3/N/PE, 50 Hz, 4.6 kW

Alternative 230 V, 1/N/PE, 50 Hz, 2.8 kW

**Noise emission:**

Emission sound pressure level at the workplace caused by noise emission LpA 48.2 dB



# High-performance technology for better hygiene in the dirty utility room.

## MEIKO TopLine 20 cleaning and disinfection machines

- Ease of work and less operating errors – thanks to automatic programme selection using the smart assistant system with load detection (optional)
- Powerful cleaning system with telescopic rotary jet, cleaning nozzles and wash arm made of stainless steel
- Blue operating concept with glass display that clearly shows which functions can be currently selected and used
- MEIKO signal concept with light elements that visibly indicate the operating states of the appliance
- Hygiene safety due to  $A_0$  value control according to DIN EN ISO 15883, adjustable up to 12,000
- Process monitoring and hygiene protocols through the free app *MEIKO Connect* and connection of the in-house technical service
- Fewer points of contact means reduced potential for infection – using automatic door opening and closing (optional)

### MEIKO TopLine 20 stand-alone appliance

**Dimensions** (W x D x H):

closed 500 x 450 x 1,730 mm, open 500 x 880 x 1,730 mm

**Water connections:**

Supply pipe, on site: G 3/4" / DN 15, cold water (5-25 °C), hot water (45-60 °C)

From a biological perspective, the fresh water must be of drinking water quality.

Water flow pressure: min. 100 kPa to max. 500 kPa

Water flow, on site: 18 l/min

Drain: DN 100

**Electrical connection:**

Standard 400 V, 3/N/PE, 50 Hz, 4.6 kW

Alternative 230 V, 1/N/PE, 50 Hz, 2.8 kW

**Noise emission:**

Emission sound pressure level at the workplace caused by noise emission LpA 48.2 dB



### MEIKO TopLine 20 stand-alone appliance with utility sink

**Dimensions** (W x D x H):

closed 1,000 x 450 x 1,730 mm, open 1,000 x 880 x 1,730 mm

**Water connections:**

Supply pipe, on site: G 3/4" / DN 15, cold water (5-25 °C), hot water (45-60 °C)

From a biological perspective, the fresh water must be of drinking water quality.

Water flow pressure: min. 100 kPa to max. 500 kPa

Water flow, on site: 18 l/min

Drain: DN 100

**Electrical connection:**

Standard 400 V, 3/N/PE, 50 Hz, 4.6 kW

Alternative 230 V, 1/N/PE, 50 Hz, 2.8 kW

**Noise emission:**

Emission sound pressure level at the workplace caused by noise emission LpA 48.2 dB





A miniature combination provides maximum performance for better hygiene in nursing homes.

## TOPIC 40 cleaning and disinfection machines

(with lockable cupboard for chemical containers depending on series)

- Ideal handling with the 'One Touch' operating concept with extensive membrane keypad and clear symbols
- Hygiene assurance due to  $A_0$  value control system according to DIN EN ISO 15883
- Very economical thanks to reduced use of operating resources
- Short, individually adjustable and effective programme cycles
- Steam proof cleaning and disinfection process
- Disinfection process control with temperature sensors. The control software monitors and assesses the control process
- Electronic control system with diverse cleaning programmes
- Hygiene assurance using thermal disinfection
- Many application possibilities through practise-orientated options and extensive accessories

### TOPIC 40 stand-alone appliance

**Dimensions** (W x D x H):

closed 900 x 600 x 900 mm, open 900 x 1,010 x 900 mm

**Water connections:**

Supply pipe, on site: G 1/2" / DN 15, cold water (5-25 °C), hot water (45-60 °C)

From a biological perspective, the fresh water must be of drinking water quality.

Water flow pressure: min. 100 kPa to max. 500 kPa

Water flow, on site: 18 l/min

Drain: DN 100

**Electrical connection:**

Standard 400 V, 3/N/PE, 50 Hz, 4.6 kW

Alternative 230 V, 1/N/PE, 50 Hz, 2.8 kW

**Noise emission:**

Emission sound pressure level at the workplace caused by noise emission LpA 48.2 dB



### TOPIC 40 SAN 14 combined care unit

**Dimensions** (W x D x H):

closed 1,400 x 600 x 900 mm, open 1,400 x 1,010 x 900 mm

**Water connections:**

Supply pipe, on site: G 1/2" / DN 15, cold water (5-25 °C), hot water (45-60 °C)

From a biological perspective, the fresh water must be of drinking water quality.

Water flow pressure: min. 100 kPa to max. 500 kPa

Water flow, on site: 18 l/min

Drain: DN 100

**Electrical connection:**

Standard 400 V, 3/N/PE, 50 Hz, 4.6 kW

Alternative 230 V, 1/N/PE, 50 Hz, 2.8 kW

**Noise emission:**

Emission sound pressure level at the workplace caused by noise emission LpA 48.2 dB



The compact class among washer-disinfectors:  
for more working space, more operating comfort  
and less hygiene risks

## MEIKO TopLine 40 cleaning and disinfection machines

(with work and storage surface)

- Ease of work and less operating errors – thanks to automatic programme selection using the smart assistant system with load detection (optional)
- Powerful cleaning system with telescopic rotary jet, cleaning nozzles and wash arm made of stainless steel
- Blue operating concept with glass display that clearly shows which functions can be currently selected and used
- MEIKO signal concept with light elements that visibly indicate the operating states of the appliance
- Hygiene safety due to  $A_0$  value control according to DIN EN ISO 15883, adjustable up to 12,000
- Process monitoring and hygiene protocols through the free app *MEIKO Connect* and connection of the in-house technical service
- Fewer points of contact means reduced potential for infection – using automatic door opening and closing (optional)

### MEIKO TopLine 40 stand-alone appliance

**Dimensions** (W x D x H):

closed 900 x 600 x 900 mm, open 900 x 1,010 x 900 mm

**Water connections:**

Supply pipe, on site: G 3/4" / DN 15, cold water (5-25 °C), hot water (45-60 °C)

From a biological perspective, the fresh water must be of drinking water quality.

Water flow pressure: min. 100 kPa to max. 500 kPa

Water flow, on site: 18 l/min

Drain: DN 100

**Electrical connection:**

Standard 400 V, 3/N/PE, 50 Hz, 4.6 kW

Alternative 230 V, 1/N/PE, 50 Hz, 2.8 kW

**Noise emission:**

Emission sound pressure level at the workplace caused by noise emission LpA 48.2 dB



### MEIKO TopLine 40 SAN 14 combined care unit

**Dimensions** (W x D x H):

closed 1,400 x 600 x 900 mm, open 1,400 x 1,010 x 900 mm

**Water connections:**

Supply pipe, on site: G 3/4" / DN 15, cold water (5-25 °C), hot water (45-60 °C)

From a biological perspective, the fresh water must be of drinking water quality.

Water flow pressure: min. 100 kPa to max. 500 kPa

Water flow, on site: 18 l/min

Drain: DN 100

**Electrical connection:**

Standard 400 V, 3/N/PE, 50 Hz, 4.6 kW

Alternative 230 V, 1/N/PE, 50 Hz, 2.8 kW

**Noise emission:**

Emission sound pressure level at the workplace caused by noise emission LpA 48.2 dB







The clean solution

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