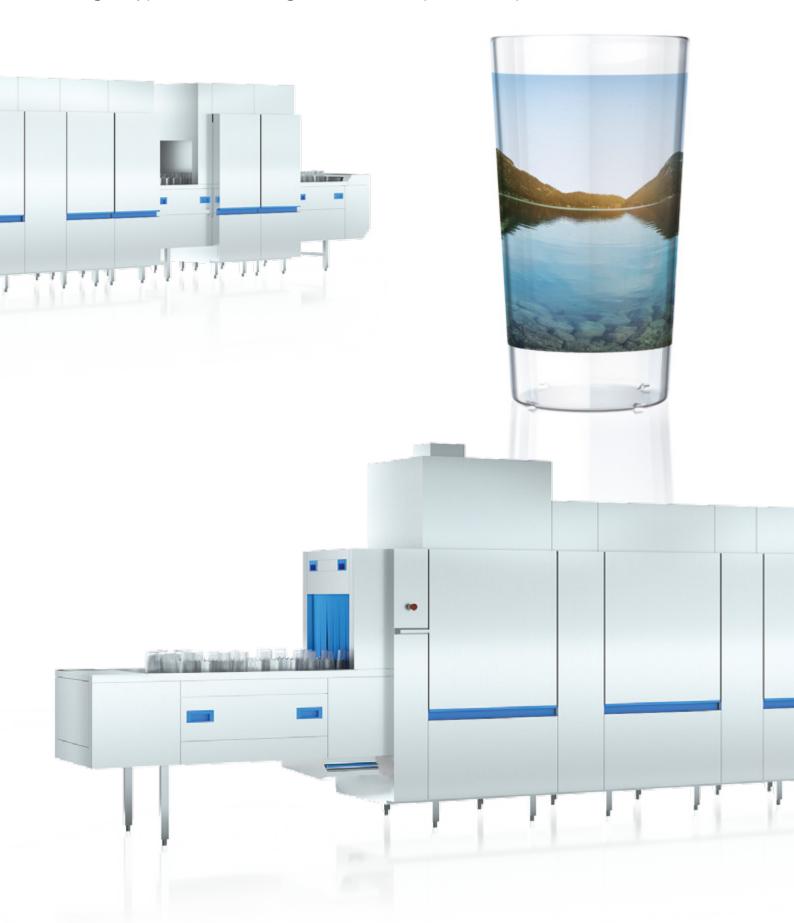


# M-iQ Cup

A flight type dishwashing machine for plastic cups and more





#### REDUCE, REUSE, RECYCLE

Opting for reusable dishware directly helps our planet.

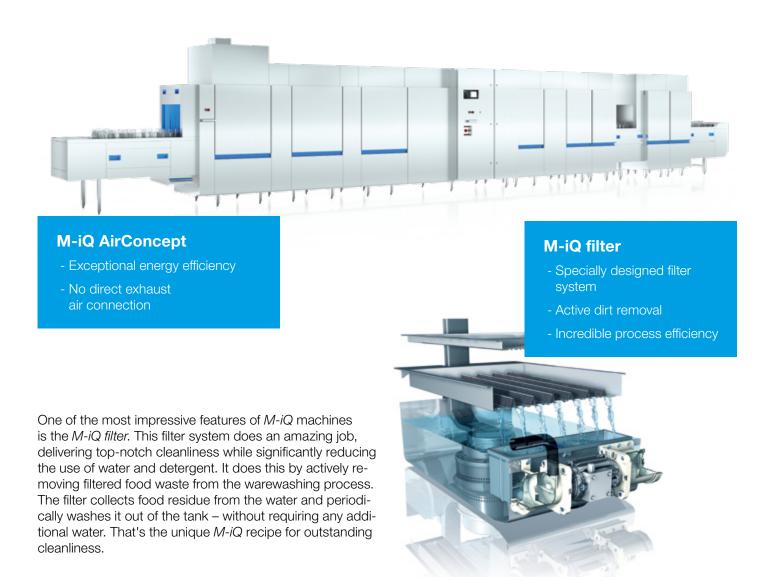
As a sustainable company, it was back in 2008 that MEIKO launched to market its first flight type dishwashing machines for reusable plastic dishware like cups and bowls.

The latest *M-iQ Cup* flight type dishwashing machines are exceptionally quick and economical, and they deliver hygienic and perfectly dry results. The patented conveyor protects the plastic dishware, extending its useful lifespan.

#### M-iQ Cup highlights



The *M-iQ Cup* is another milestone for MEIKO: it comes with all of the benefits of the pioneering *M-iQ* generation of machines, plus special features for washing and drying reusable plastic washware like cups, bowls and others. It delivers the highest level of clean, incredible efficiency and the perfect balance of resources needed but no more.





#### M-iQ energy concept

- Three levels of heating performance
- Dynamic adjustments
- Optimised energy usage

Cool: heat convection is redirected to the pre-wash zone, cooling the steam and vapour while heating the incoming fresh water.

### M-iQ Cup washing dynamics

High-powered cleaning





## Integrated reverse osmosis technology

Integrated *GiO-TECH* technology (optional) removes almost all minerals from the water, as well as bacteria and viruses. This ensures that only the purest water is used for the final rinse. Such water is the key to brilliant and hygienic rinsing results. With its simple, compact design, the *GiO-TECH* module is a great addition to any planned installation!



#### M-iQ Cup tank management

### Taking hygiene to a whole new level



As you would expect, our innovative *M-iQ filter* is hard at work in every single tank. Together, the filter and tank make an outstanding team.

But the really clever part is how the filter system works in the opposite direction to the movement of the dishes. Any residual dirt is collected and concentrated well away from the clean washware in the hygienic area, so the clean side stays genuinely clean at all times. We also keep an eye on the water level within the tanks. The M-iQ filter monitors the process and channels the water into the next tank — or into whichever tank currently needs water.

It's a smart solution: the machine has one working direction and the filter removes dirt in the opposite direction, so the tank on the clean side is always the cleanest.





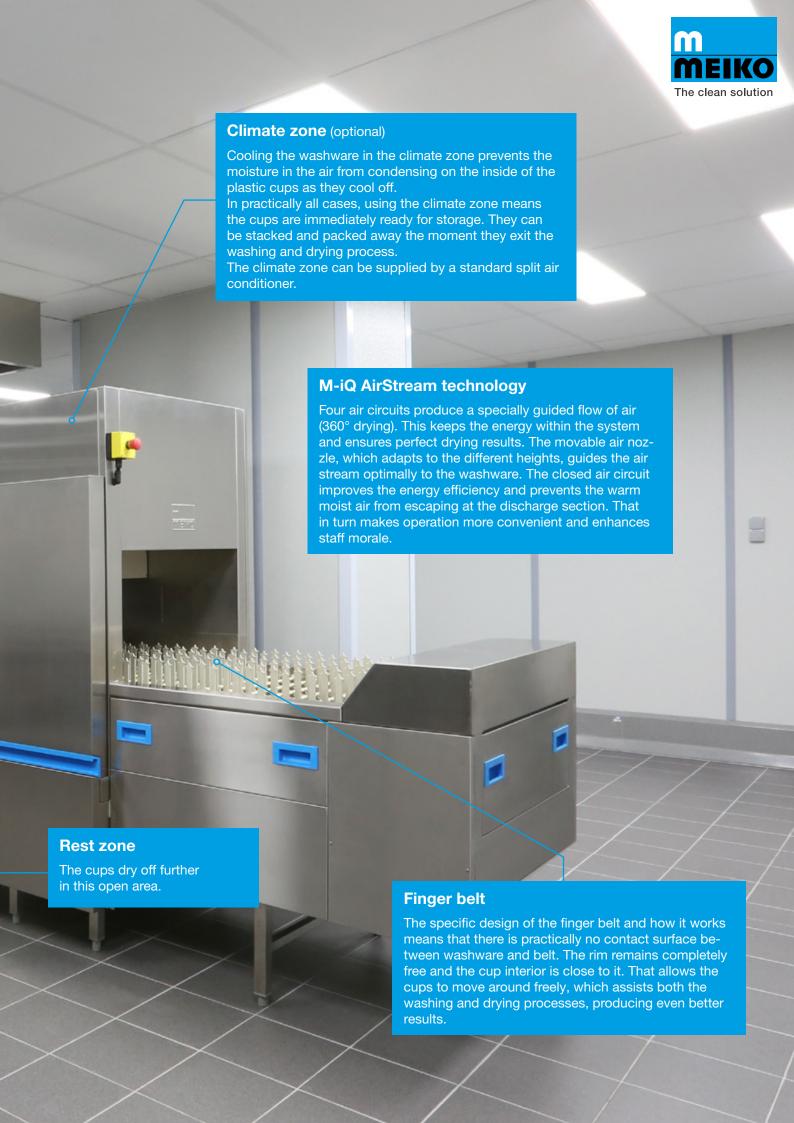
The smart self-cleaning programme on the *M-iQ* works alongside the blue operating concept to reduce the staff hours required for cleaning, increasing your operational efficiency.

# The smart cockpit of your dishwashing machine

MEIKO Connect makes it easier to monitor professional kitchens. Simply use your smartphone to monitor all the essential machine and hygiene data for your MEIKO dishwasher – it couldn't be easier!



# M-iQ Cup drying **M-iQ AirComfort drying** This drying system is specially optimised for cups and works with several drying modules, like the vibration drying zone. All are perfectly tailored to work together and deliver up to 15,000 cups/h, all ready for stacking when they exit the machine. Vibration drying zone The vibration drying zone is part of the M-iQ Cup's unique drying system. The conveyor vibrates, shaking off water droplets on or in the cups in a highly effective process. **Fresh water** final rinse A final rinse specially optimised for plastic cups. Pre-wash tunnel Key to washing plastic items: the zone prepares the washware for the rest of the process in a fresh water pre-wash that is regulated by a thermostat. This enables any bacterial spores (e.g. Bacillus subtilis) to be effectively washed off later in the process. **MEIKO ACTIVE** MEIKO ACTIVE detergents provide optimum cleaning results, even with difficult-to-handle dirt. And MEIKO ACTIVE rinse aids are spe-MEIKO cially developed for use with plastic dishware and cutlery to give you exceptional drying results.









Complies with the hygiene requirements of DIN SPEC 10534.

