

# Clean solutions in all sizes

Every day brings another set of challenges. Plates, bowls, cutlery, trays, and multiple other types and sizes of ware all have to be cleaned and returned to a perfectly hygienic state ready for use.

But at the same time you need to keep costs down, minimise your use of resources and offer your employees good working conditions.

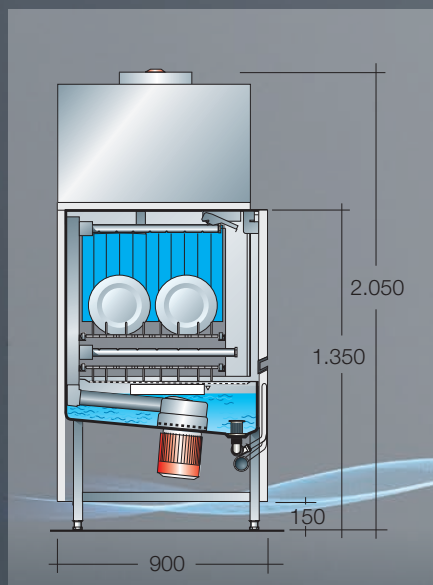
MEIKO has the clean solution you need: our modular system gives you the opportunity to create the best solution for you from a multitude of standard components. That's how MEIKO tailors itself to your needs.

These drawings show just a selection of flight type dishwashing machines created from our standard components.

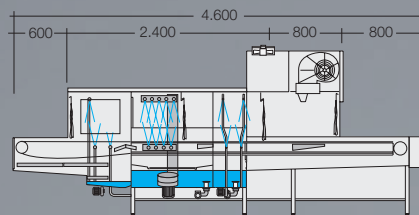
## All machines are also available

- as steam heated machines
- in reinforced inflight catering execution
- in execution for thermo-label testing 71 °C

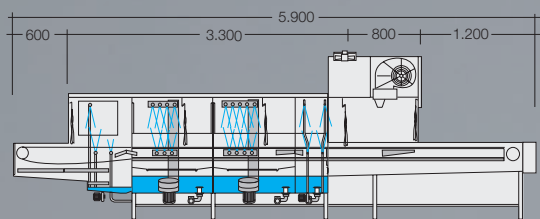
Passing width: 620 mm  
Passing height: 400 mm  
Working height: 900 mm



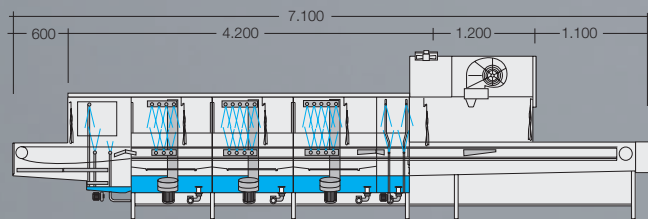
**UPSTER** B 190 P CSS-Top



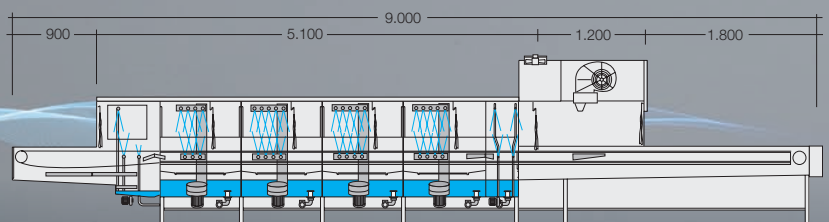
**UPSTER** B 230 VAP CSS-Top



**UPSTER** B 460 VAP CSS-Top

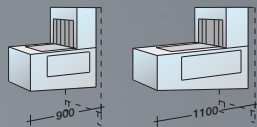


**UPSTER** B 690 VAP CSS-Top

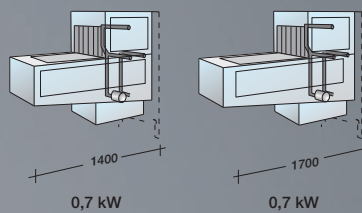


# The MEIKO UPster B range – models and dimensions

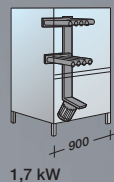
## Feeding sections



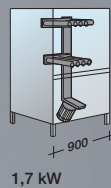
## Feeding sections with CSS-Top



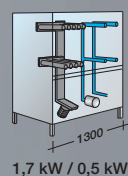
## Pre-wash zones



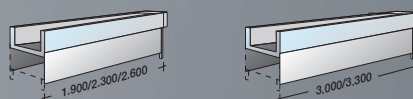
## Main wash zones



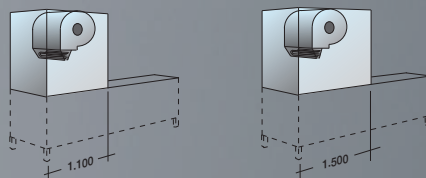
## Final rinse zone with pump final rinse and fresh water final rinse (AWS)



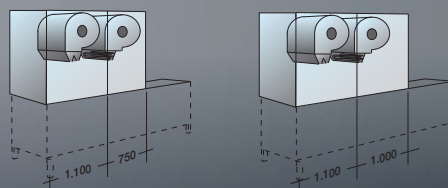
## Discharge sections



## Drying zones



## Outblowing zones with prolonged drying zones



# Concentrated technology – MEIKO UPster specifications

<b>UPster B</b> Flight type		<b>B 190 P</b> 2-tank machine	<b>B 190 P CSS-Top</b> 3-tank machine	<b>B 230 VAP</b> 3-tank machine
Number of optional belt speeds		3	3	3
m/min for 2 min. contact time acc. to DIN SPEC 10534		0.65	0.9	1.1
Contact distance	mm	1,300	1,800	2,200
Throughput plates/h for 2 min. contact time acc. to DIN 10510		1,500	2,000	2,500
Plates/h (max.) depends on the degree of soilage, drying time, type of dishes, etc.		2,200	2,900	3,500
Number of wash and rinse processes		3	5	5
Chemical saving system <i>CSS-Basic</i>		•		•
Pump capacity (kW)	<i>CSS-Top</i>		0.7	
	VA			1.7
	HW I	1.7	1.7	1.7
	HW II			
Circulation (l/min)	HW III			
	P	0.5	0.5	0.5
	<i>CSS-Top</i>		300	
	VA			1,380
	HW I	1,380	1,380	1,380
	HW II			
	HW III			
	P	60	60	60
Connected load tank heating	kW	13	13	10
Filling water	l	180	190	300
Final rinse quantity (AWS)	l/h	240	240	260
Connected load for final rinse	kW	13	11	13
Drying circulation	m³/h	3,460	3,460	3,460
Drying: connected load heater/blower	kW	6/0.3	6/0.3	6/0.3
Extraction volume	m³/h	800	800	800
Extraction air fan and drive	kW	0.3	0.3	0.3
Connected load motors	kW	3.4	4.2	5.1
Connected load heating units	kW	33	31	29
included <i>LEM</i> – Savings		8 %	9 %	16 %
included <i>AWS</i> – Savings of the final rinse water quantity		20 %	20 %	19 %

<b>B 230 VAP</b> <i>CSS-Top</i> 4-tank machine	<b>B 460 VAP</b> 4-tank machine	<b>B 460 VAP</b> <i>CSS-Top</i> 5-tank machine	<b>B 690 VAP</b> 5-tank machine	<b>B 690 VAP</b> <i>CSS-Top</i> 6-tank machine
3	3	3	3	3
1.35	1.55	1.8	2.0	2.25
2,700	3,100	3,600	4,000	4,500
3,000	3,500	4,000	4,500	5,000
4,100	6,100	6,600	7,700	8,000
6	6	7	7	7
	•		•	
0.7		0.7		0.7
1.7	1.7	1.7	1.7	1.7
1.7	1.7	1.7	1.7	1.7
	1.7	1.7	1.7	1.7
0.5	0.5	0.5	0.5	0.5
300		300		300
1,380	1,380	1,380	1,380	1,380
1,380	1,380	1,380	1,380	1,380
	1,380	1,380	1,380	1,380
60	60	60	60	60
10	2x10	2x10	3x10	3x10
310	420	430	540	550
260	300	300	340	340
12	15	13	18	16
3,460	3,460	3,460	3,460	3,460
6/0.3	6/0.3	6/0.3	6/0.3	6/0.3
800	800	800	800	800
0.3	0.3	0.3	0.3	0.3
5.9	6.8	7.6	8.5	9.3
27	43	39	55	53
17 %	12 %	13 %	11 %	11 %
19 %	17 %	17 %	15 %	15 %