

UPster K-S 160

Rack type dishwashing machine - a modular solution.

- Maximum cleaning quality in a compact format: 3 standard speeds incorporated (with the possibility to speed up or slow down each speed) to fine tune the washing performance to the customer needs.
- Hinged side-opening doors enable installation under low ceilings whilst still maintaining ease of cleaning.
- All models can have the direction reversed on-site, whether from right to left or left to right.
- Programmable touch screen control panel with blue tooth connectivity.
- Increased opening height of more than 500mm to larger items such as gastronorm containers, larger pots & pans, canteen trays etc.
- Fully 304/316 AISI stainless steel construction with complete insulation.



3-phase current: 3N PE 400V 50Hz

Heating: Electric

Working direction: right - left

Water connection: Soft - warm water 25 - 49°C

Rack capacity/h (theoretical) 80 / 120 / 160 racks/h

Transport speed 3 speed

Rack dimension 500 x 500 mm Entry height 508 mm

Machine length 1300 mm excl. drying

zone

1900 mm including drying zone

Dimensions of machine

Entry tunnel 150 mm
Wash tank 500 mm
Discharge tunnel (final rinse zone) 650 mm

Option:

Drying section 1 (TR) 600 mm

Motors Total 3,0 kW

Heating energies Total 24,5 kW

Electrical feeding cable

Power supply 3N PE 400V 50Hz

Total connected load 27,5 kW max. rated current 43,2 A Max. Elect. cable cross-section 35 mm²

Consumption

Average consumption during typical operation 18,9 kW



Schematic sectional view of machine

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Water connection: Soft – warm water 25 - 49°C (min. 80 μS)

Fresh water final rinse 260 l/h
Tank filling 80 l

Air outlet:

Waste air volume approx. 150 m³/h Waste air temperature approx. 30 °C

Heat load

Perceptible 2,8 kW
Latent 3,4 kW
Total 6,2 kW

Equipment Waste air channel with active fan

UPster K

HIGHLIGHTS

- Outstanding dishwashing performance and top-quality cleaning results in a compact package
- Three choices of basket capacity so you can choose the perfect solution for your wash-up area
- Glass display panel at eye level made from safety glass which is easy to keep hygienically clean
- Intuitive design (glass display panel) provides maximum assistance to users
- Intuitive design (cleaning) provides maximum assistance to users
- Bluetooth interface modern, innovative communication technology
- Hinged doors in the wash zone provide easy access to the wash arms
- With the most generous passing height (508 mm) of any rack type dishwashing machine in its class, it gets even bulky items of dishware sparkling clean

ALL-INCLUSIVE PACKAGE

Autotimer

Maximum efficiency: saves water, energy and chemicals

 System to reduce rinse aid use Reduces rinse aid costs by up to 70 % Stainless steel manifold wash systems with eight wash arms and non-blocking wash nozzles

Powerful performance for superb wash results – perfect cleaning results time after time

- Stainless steel wash pump, impeller and ascending pipe Durable, high-quality and efficient
- Stainless steel rinse arms

Durable and high-quality with a consistent spray pattern

. Control cabinet on front of machine

Perfectly positioned for fast and cost-effective servicing and maintenance

Emergency stop

At an ergonomic height, ensures safe operation

Thermally insulated door handles

Never get too hot, can be used at any time

· Door monitoring switch

Machine switches off when door is opened, ensures safe operation

 Device to protect against pollution of potable water line, with pressure pump

Maximum operating reliability and optimum hygiene (EN1717 compliant) regardless of any fluctuations in pressure on site, consistent spray pattern

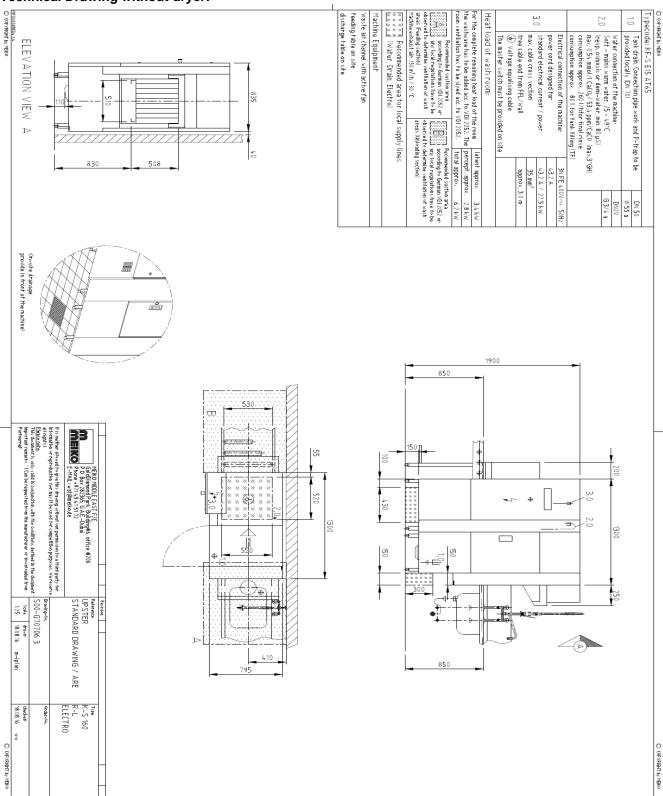
Floor clearance 150 mm

Makes cleaning easier

- Double-walled construction and door insulation
 Minimises the heat and noise emitted by the machine
- Electrical connections (potential-free contacts)
 For on-site ventilation



Technical Drawing without dryer:





Technical Drawing with dryer:

