

SPLASH!

NEWS FROM MEIKO, THE INTERNATIONAL BRAND FOR PROFESSIONAL WAREWASHING TECHNOLOGY



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Zero food waste to landfill for Grand Hyatt Singapore



 **Grand Hyatt Singapore, with a team led by Executive Chef Lucas Glanville, is moving a mountain of food waste...from landfill to garden fertilizer.**

A new food waste disposal system has been integrated into the hotel's work flow. Chefs preparing meals and back of house staff operating the dishwashers now dispose of 1000 kg of waste food per day into Meiko WasteStar vacuum waste inlets, instead of traditional waste bins, thus saving about 55,000 trash bags annually.

The inlets suck the food waste, including fish skins, fat and meat bones, into a centralized Meiko WasteStar grinder and dewatering unit

that turns all waste into pulp and then reduces the water content by 50 per cent.

Exiting the Meiko WasteStar, the food pulp is further reduced in weight and turned into pathogen-free organic fertilizer in less than 24-hours by a 'Rapid Thermophilic Digestion System', invented by Singapore-based Biomax Technologies Pte Ltd.

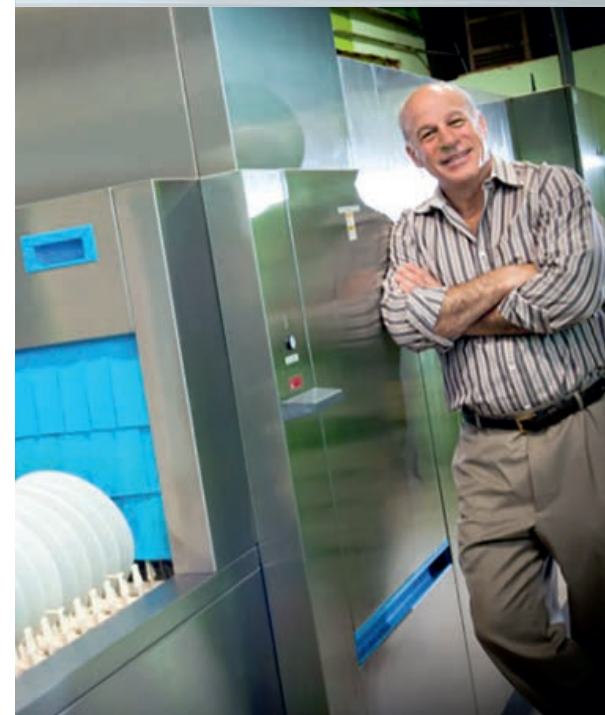
The whole process effectively reduces 1000 kg of food waste to 250 kg of organic fertilizer, which is then used on the hotel's extensive grounds, including the rooftop herb garden (another is being constructed on the roof over the hotel's second ballroom), with any excess sold to local garden centres.

Grand Hyatt Singapore received a grant of US \$250,000 through the 3R (Reduce, Reuse & Recycle) Fund for the installation and implementation of the food waste system. The 3R Fund, created by Singapore's National Environmental Agency, is a co-funding scheme to encourage organisations to undertake waste minimization and recycling projects.


Executive Chef Lucas Glanville said:
"We are keeping 400 tonnes of food waste out of landfill annually. I believe this is what hotels and chefs should be doing."

"The new system has removed the manual chore of moving food waste around the hotel."

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Saving US \$105,174 a year with M-iQ

 Larry Green, president and CEO of Rentals Unlimited, one of New England's largest special events rental resources, purchased the first M-iQ dishwashing machine in the United States in 2012.

Since installing the M-iQ, Rentals Unlimited has been saving US \$105,174 a year:

- US \$9,720 per year in detergent
- US \$13,909 per year in water
- US \$6,899 per year in energy
- US \$74,646 per year in labor

The MEIKO project is a great investment, as Bob Bannister, Director of Internal Operations at Rentals Unlimited, explains, "The results we have seen after installing the M-iQ are almost impossible to believe."

"When I tell people the difference, I have seen they are a bit skeptical. When I think about what I am telling them I can understand their skepticism. We now run one eight-hour shift

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Zero food waste to landfill for Grand Hyatt Singapore

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"There is a huge boost for hygiene because there are less bins, less wheelie bins especially and the damage they cause back of house.

"The system has made our staff so much more productive, for example, we no longer need to spend so much time sanitizing the wheelie bins.

"Meiko WasteStar ticked so many boxes...it is saving labour costs, saving on physical space, giving us economies of scale and we are causing less trucks to be on the road.

Executive Chef
Lucas Glanville.



Fresh herbs from your own (roof) garden. What chef could want for more?

"Grand Hyatt Singapore is just one hotel and the food waste situation in the hospitality world is a huge underlying issue. No one really talks about their back of house operations, but we are all stewards of the environment and using technology to make a better world is an easy choice for us.

"We are a large user of Meiko for dishwashing and have been very happy and very impressed with their product and service over the years. We are using less water, energy and chemicals and this is something very important to be able to achieve.

"When it came to choosing the WasteStar food waste handling system, Rudi (Rudolf Kitzbichler, Managing Director Meiko Asia) personally took care of all of our needs and has been incredibly supportive; we couldn't have asked for more.

"Meiko worked to fit our budgets and made the system affordable and achievable."



Meiko WasteStar is processing 1000 kg of waste food per day, including bones and fish skins. The savings include 55,000 trash bags on top of the labour and cost benefits.

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Saving US \$105,174 a year with M-iQ

six days a week in the busiest months of our season instead of the two-and-a-half shifts seven days a week.

"We have gone from consuming 1,760 gallons [6,662 liters] of water a day on peak days to under 600 gallons [2,271 liters] a day on peak days. With that reduction in water consumption came a related reduction in natural gas, electricity and chemical consumption. Despite the fact that our dishes can wait up to 4 days after being used before they are

washed, we have a rewash rate of only 5 %. We are also not pre-washing or rinsing those plates."


View the full interview with Rentals Unlimited on YouTube, via www.meiko.us

Or search YouTube for: meiko us rentals unlimited



Allens Catering Equipment & Furniture hire



 **Only top-quality warewashing from Meiko is good enough for this four-time winner of 'Event Hire Company of the Year'.**

Allens offers china, cutlery, glassware, linen, tables, chairs, kitchen and outdoor cooking equipment, bar equipment, LED bars and tables, plus lounge and garden furniture.

Glassware for hire includes Riedel – Allens is the preferred supplier to the hospitality sector – and Riedel makes specific glasses for grape varieties, such as Cabernet/Merlot glasses or Riesling/Sauvignon Blanc glasses; each tailored to enhance the presentation of that wine variety. Every glass must be spotlessly clean.

“Wash quality is absolutely critical to us,” says Director Kevin McGuinness.

“Our glassware must be sparkling. Previously we used a separate reverse osmosis water treatment system supplied by Meiko but now the RO is built in and I have to say the results are superb and the glassware dries without any staining.”

Allens operates two of the latest Meiko M-iQ dishwashers at Hounslow, relocating one machine from the old site during the move to new premises in February 2015.

“We owe our success to offering a tailored product. Our business is about people who want high quality matched with a high level of service. Some 80 per cent of our deliveries are timed, for example, so that the caterer can take the chairs or glassware out of our vehicles and put them straight to use.”

The new warehouse is equipped with an in-house maintenance workshop and spray booth. Upon return from hire, every chair is cleaned, maintained and resprayed to ensure it meets Allens high standards.

“The way a product is delivered and how it looks and works when it gets there is critical. That is why dishwashing is so important to us. Our customers want to be able to pick up a glass and place it on the table immediately.

“Our business, just like Meiko’s, is absolutely about quality of service,” continues McGuinness.



“Meiko delivers its product in a branded lorry and its staff are smart and in uniform. The synergy between Allens and Meiko is close – Meiko is all about service and so are we.”

Glassware is washed in racks purpose designed to protect the delicate investment. It emerges sparkling clean from the dishwasher thanks to the Meiko GiO reverse osmosis water treatment.


Allens’s warehouse carries a comprehensive stock from china to LED bars, tables and chairs.

Every glass is checked for chips and cleanliness and the consignment signed off as perfect, before it goes to the customer.

Effective sanitisation for Bangi Golf Resort



The Meiko FV130.2 performed better than many of the past sanitation methods.

 **Bangi Golf Resort, Selangor, Malaysia, shares its location on the highest peak in the region – Bandar Baru Bangi – with the picturesque 5-star conference resort Hotel Bangi-Putrajaya.**

Located midway between Kuala Lumpur International Airport and the city centre, Bangi is surrounded by lush countryside, wonderful vistas and enjoys the most serene environment.

Meiko's contribution to this tranquillity, has been in the form of an FV130.2 universal washer, selected by Soh Chung-Ky, Executive Director of Bangi Golf Resort and the adjacent Hotel Bangi-Putrajaya.

"We primarily use the machine for the sanitisation of chopping boards and the main reason for choosing Meiko is the solid performance of the machine plus superior support from the really professional and knowledgeable team from Meiko Malaysia.



Soh Chung-Ky: "Superior support from the really professional and knowledgeable team from Meiko Malaysia."

"Chemical, energy and water saving features played less of a role in my selection because achieving reliable temperature sanitisation process was the key issue.

"We use the Meiko FV130.2 primarily for the washing and sanitisation of all chopping boards deployed across our kitchens. Our Hygiene and Sanitisation Procedure requires for all operational chopping boards to be washed and sanitised once every 4 hours. The Meiko FV130.2 has made this process simple to execute and extremely effective.


"Our recent microbial swab test results on the chopping boards for pathogenic bacteria such as Salmonella, Staphylococcus aureus, E. coli and coliform have indicated that the Meiko FV130.2 performed better than many of our past sanitation methods.

"We can always count on Meiko to have a representative on site to help us with technical issues and machine calibration. They are always concerned about our wash quality and never stop helping us perform better."

Lycée Français Charles de Gaulle



M-iQ BL-74 V8 24 P8, for washing crockery, cutlery and ancillary items.

 **London based school receives complete dishwash refurbishment... and more!**

With regular planned preventative maintenance four times per annum, the existing Meiko flight dishwashing machine & system had reached the grand old age of 26 years. Eventually – the time had come for a replacement to cope with an increasing number of pupils.

The old machine had been installed in 1989 and "still looked like new," according to Lycée Français Head Chef Nicolas Meunier. "The school has had a maintenance contract with Meiko UK ever since the first machine was installed 26 years ago. As a consequence, the machine was serviced during the holidays by Meiko, four times a year and the dishwash area was also deep cleaned.

The Lycée Français serves 2200 meals lunch-times using four sittings and operates with 38 staff



Meiko AZP 80 food waste dewatering system.

in the kitchen, with up to nine working in the dish-wash area.

"We held a competitive tender for the new dishwashing system and turnkey refurbishment project, obtaining quotes from Meiko and its main competitors. Based on the performance and versatility, Meiko's offer was very much better – and the most competitive on overall project price.

"The new system has been installed only a few months but already I have noticed that we are using

Bronson Battle Creek Hospital



Praise from the operator for Meiko's M-iQ

Serving more than 200,000 people in south central Michigan, this hospital is part of the Bronson healthcare system that employs almost 9,000 staff serving patients and families throughout southwest Michigan and northern Indiana.

In 2014 the hospital purchased a new M-iQ dishwasher, following comparative bids with another major manufacturer. Meiko offered the best savings and helped make the dish room more efficient for staff to work.

Two years later, Director of Food and Nutrition Services, John Fear, provides his feedback on how the new machine has performed.



Photo credit: BATTLE CREEK ENQUIRER

“That level of service isn’t received from most equipment manufacturers.”

What exceeded your expectations about our product, service, or company?

A: The fact that the machine can run from 7:00 am-9:00 pm, 14 hours a day, 7 days a week. There were some technical issues at the beginning but the machine has never had any downtime.

What surprised you or made you the most happy about working with our company?

A: Having the parts that need to be cleaned at the end of the day coded blue makes it very easy to be cleaned at the end of the shift. The Meiko machine is very reliable.

Is there anything else that you would like to add?

A: The folks that operate the machine like the machine. It is simple to operate, it’s easy to clean and easy to take temperature readings that are required three times a day.



M-iQ Self-Cleaning

New self-cleaning cycle

Enhanced with the M-iQ Filter

Minimal cleaning effort required

There was some apprehension with dealing with a manufacturer so far away, but there was a local company that was certified to work on MEIKO machines. MEIKO even

provided training for the local Bronson Hospital vendor in Nashville. Whenever Bronson Hospital had a service call on their MEIKO machine, the MEIKO service department would follow up to ensure that everything was working properly and that all their issues had been addressed.

Blue color-coding makes for easy identification of the parts that need cleaning on a daily basis. Managers find that is also helps with staff training.

There was a recurring issue with an internal valve. The engineers in Germany authorized a non-MEIKO part after they researched it. That allowed for the repair to happen more quickly than if the part had to be manufactured in Germany and shipped to the US. The support was good. The follow-up was good. All repairs met with Bronson Hospital's satisfaction.

That level of service isn’t received from most equipment manufacturers.

“If faced with purchasing another machine of that size, I would definitely purchase another MEIKO.”

• Bronson Battle Creek has been honored by the Michigan Health & Hospital Association for its ‘Operation Fit’ program, a school-based initiative to lower childhood obesity in Calhoun County. The program includes several activities to boost students’ health, including morning movement, breakfast in the classroom, structured recess and ‘brain breaks’. Teachers get activity tool kits to teach kids about nutrition and healthy behaviors and staff and families can also enjoy healthy cooking demonstrations.

Find out more at: www.bronsonhealth.com

DV200.2GiO, double basket hood type dishwasher, with reverse osmosis and Air Concept heat recovery, used in this case, exclusively for washing glassware.

The Lycée Français Charles de Gaulle is a large French co-educational primary and secondary independent day school, wholly owned by the French Government. Situated in South Kensington, London, the school also includes three primary school satellites: André Malraux (Ealing), Marie d’Orliac (Fulham) and Wix (Clapham).

“Recycling makes sense and we wanted to involve the pupils more in the process.”

In addition to the installation of the new dishwashing system, a Meiko AZP80 trough fed dewatering unit was also installed along with a new tray conveying system and a magnetic cutlery lifting unit with accompanying cutlery soaking tank. To accommodate the extended tray transport conveyor and the new food waste recycling system, Meiko also had to take out and make good a section of the existing structural wall.

View the full story at www.meiko-uk.co.uk




a lot less chemicals than before. The main dishwasher is providing excellent results. The new glasswasher provides spotless glassware and the cutlery pre-soak means less food debris is carried into the main dishwashing machine, which in addition to reducing the chemicals consumption, also ensures the best possible washing results.”

"We installed a Meiko M-iClean about a year ago and I have no idea why we didn't do it before."



Urban Grub: \$4,000 and 200 hours labor saved per month

 Stuffy upscale is out...ethnic, healthy, unique and fresh is in, which makes Urban Grub a big star on the Nashville dining scene.

The menu is a combination of southern traditions with a 'flavored up tweak' and includes delicious fish and seafood, fresh shucked oysters, in-house smoked and grilled meats and vegetables, 'cantina style' hand-helds and a full bar menu.

Executive Chef Edgar Pendley has built 34 hotels and a dozen restaurants in his career so far.

"Urban Grub was designed to earn about \$2.5 million a year in revenue," says Pendley, "but we're doing almost three times that. We do about \$7 million a year."

The restaurant's original dishwasher "was just not ever going to keep up", so Pendley undertook a complete re-shaping of the dishwash operation, choosing to install a Meiko K44 hot water sanitizing single-tank rack conveyor dishwasher dedicated to crockery.

Then came a new M-iClean undercounter machine which deals with the glassware.

Using the old door-type washing machine, "My employees would be unable to leave until 6:00 or 7:00 in the morning the next day. So, that would put everybody on about a 12 to 14-hour shift here. And that's just in the dish room.



Astronomical cost-savings: "We never thought that we would save that much by switching from a door machine to a rack conveyor."

"Currently, they're leaving at 12:30 pm or before then.

"The cost savings that came in our first month of using the Meiko machine were just astronomical. We never thought that we would save that much by switching from a door machine to a rack conveyor machine, but the throughput of this machine (max 239 racks per hour) is so much higher than a door, it just blows us away.

"We're saving 50 hours per week in labor and almost \$2,000.00 a month in water bills by switching from a door machine to a rack machine."

"The labor is a major cost saving between \$2,000.00 and \$3,000.00 a month, so the machine has basically paid for itself."

"We installed a Meiko M-iClean about a year ago and I have no idea why we didn't do it before. Having two separate machines, one that is completely designated for glasses, keeps those glasses polished and shiny constantly, without even having to hand-polish them when they come out of the machine.

"The servers actually wash their own glasses in the M-iClean. So basically, the dishwashers don't have to stop what they're doing while they're running dirty dishes.

"We really went out on a limb with our new dishroom configuration and we looked at probably ten different models of how to re-lay the room. And it was a big jump for us, as it was going to be a major investment. But after going back and forth, we decided that this was the most effective way to redesign our dish system to make it more effective. And now it's saving us \$4000.00 a month on the low end.

"My experience with Meiko has been fantastic, from top to bottom, from the management of the company to the techs and anybody else that's just come in to check on the machine, or check on our operation to see how everything is going. I would absolutely recommend Meiko to anybody else in the market for a commercial dish machine."

More information on Urban Grub: urbangrub.net

See the video interview with Edgar Pendley by running a google search: 'YouTube Urban Grub Meiko Testimonial'

Meiko US: www.meiko.us

M-iClean: Outstanding wash quality, combined with ease of use and major economies in consumption of energy, water and chemicals. The machine has fantastic looks too - with colored lighting inside!




Clean, cleaner, GiO

The M-iClean can be supplied with the tried-and-tested GiO module which efficiently prepares the rinse water based on the principle of reverse osmosis.

A micro-fine filter membrane removes virtually all the particles from the water – except for water molecules. A clean solution with multiple benefits, including sparkling cleaning results, minimal water consumption and no need for hand polishing.

On M-iQ dishwashers, the optional GiO-TECH reverse osmosis (RO) technology also provides spotless results. Glassware and cutlery emerge as if they have been polished by hand! RO removes 99% of minerals from the water, including bacteria and viruses, to produce ultra-clean water for final rinsing.

‘Impressive’ technical services proves persuasive for Coventry University

 Coventry University's decade old dishwasher required replacement.

Explains Jackie Fazakarley, Customer Services Manager, “The University has a maintenance contract with First in Service, who maintain all our electrical equipment and make recommendations to us on replacements.

“When the old dishwasher went out of service, they recommended three makes of dishwasher which we need to have for comparison, value for money and quality, to meet our University purchasing regulations.

“The Meiko UPster rack transport dishwasher was chosen because of the specification and value for money. Since having the dishwasher installed, the head chef has commented:

“I just wanted to give you some feedback on the new dishwasher that was installed in Hub kitchen.

“The dishwasher is so much better than the previous machine, the double tank system on the machine has impressed me lots. It has cut down on the amount of steam in the wash up area, which has made it a nicer environment to work in.

“Our staff have said it is easier to use and maintain; the plates, cutlery are coming out a lot cleaner and leaving no water marks, which has resulted in less complaints.

“The setting up and cleaning down of machine is very easy to do both and the touch



Exterior of University, with Cathedral in distance.

screen makes it easy operate. So overall the new machine is fantastic and I'm very happy with the end result.

“Would just like to take this opportunity to thank you and say that the new dishwasher is much appreciated.”

“First in Service had been maintaining the dishwasher at Coventry University for a decade or more,” says First in Service Managing Director, Kevin Fletcher.

“We offered Meiko as our first choice of manufacturer because we felt that they provided the



The Meiko UPster rack transport dishwasher was chosen because of the specification and value for money.

best overall solution. But what really persuaded the client that Meiko was the right choice for them was comparing the technical services installation surveys from the three competing suppliers for this project.

“On site for Meiko's installation survey were the client, their estates department, staff from First in Service and in Meiko's case a team of three – Regional Sales Manager Craig Barnett, Project Manager James Leech and one of Meiko's installation technical support engineers, Andrew Cormack of CCI.

“There were access issues that we had to get around and the overall professionalism that the Meiko team displayed ticked all of the boxes for the University.

“I have been involved with catering equipment now for many years and I have to say I was also very impressed.”

More information
Coventry University: www.coventry.ac.uk




No hand polishing with GiO, which also cuts breakages and risk of staff cutting themselves on broken glassware.

The new UPster range of rack transport dishwashers do not need a direct overhead ventilation extraction connection thanks to integral heat recovery systems. Only general room ventilation is required, providing that suitable air changes are available within the area. The result is the lowest possible running costs, with the added bonus of reducing demand on the building's HVAC system.

Maintenance is also made easier thanks to the blue colour coding on all components that need to be cleaned, such as the wash filter, curtains and wash arms, making it easier for operators to carry out a thorough job. Hinged doors have been introduced for the main wash zone, replacing the old style vertically sliding panels. Hinged doors provide better access for servicing and cleaning and are easier for staff to operate.

The most polished of resorts

 RACV Noosa Resort is top-scoring on TripAdvisor, Booking.com and this star of Australia's 'Sunshine Coast' also receives an 'Exceptional' rating and a 100 % guest recommendation from lastminute.com.au

After working for some six months with a new dishwasher, RACV Noosa Resort Food and Beverage Manager, Danny Cannon, wrote to Ian Hopper FCSI, the consultant who recommended the new machine to say:

"While I am sure many are quick to criticise and slow to praise....

"I just wanted to say thank you for your recommendation towards the Meiko Rack Conveyor Dishwasher.

"True to your word, I have yet to polish a single glass that has gone through the machine since December!"



Noosa Resort is situated on the Sunshine Coast, a region that encompasses beach resorts, surf spots, whale watching and rural hinterland in southern Queensland.

Hopper's company, KHI International, specialises in consulting for food, beverage, laundry and waste management installations. Based in Brisbane Australia, KHI works globally with projects across Australia, in China and the Middle East. khi-international.com

Hopper recommended a Meiko M-iQ rack conveyor dishwasher fitted with GiO reverse osmosis, the water treatment system invented by and unique to Meiko, which effectively gives a 'hand polished' finish to glassware and cutlery as it leaves the final rinse.

Danny Cannon explains, "After researching a range of brands, along with site visits to Melbourne to see these machines in operation, it was clear that Meiko was a superior and well regarded product. We are a regional property, operating 365 days a year and need a reliable product when selecting any equipment in operational outlets."

Improvements in ventilation and handling meant the M-iQ was "...much cooler to work alongside, less noisy, with easy daily set up."

There are also, "Additional savings by not having to polish glassware anymore and an occupational health and safety benefit is seeing less cuts from staff polishing glassware."

Situated on the Sunshine Coast in Queensland, northern Australia, Noosa Resort is family oriented, with two heated lagoon pools and two water slides. The local beaches have a worldwide reputation for surfing and the cycle-friendly area also features a conservation park and golf course, more detail at: www.racv.com.au

GiO reverse osmosis is the ultimate water treatment system, invented by and unique to Meiko. GiO gives a 'hand polished' finish to glassware straight out of the dishwasher!



Hangzhou Administrative Service Center

 MEIKO Wash-Up Technologies Ltd has recently completed the installation of a new dishwash facility servicing 6,000 covers daily.

creating a daily wash capacity in melamine alone of 12,000 pieces, plus cutlery, assorted crockery, trays and utensils.

The Hangzhou Administrative Service Center is located within the Hangzhou Citizen Center, which operates 14,000 square meters of offices.

Meals are served from the staff canteen mostly in melamine plates and bowls,

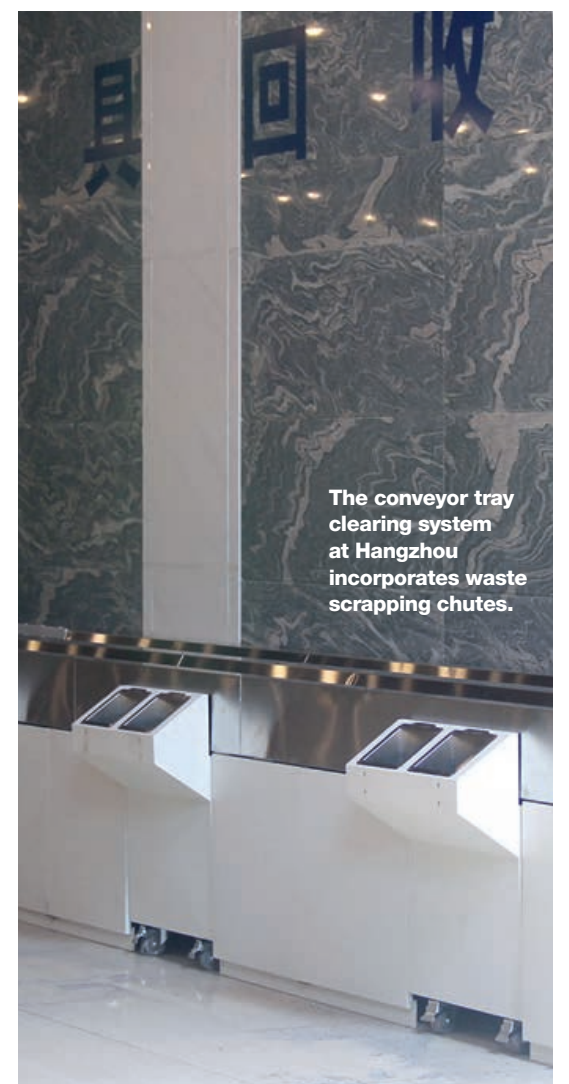
The high costs of running the Center's old manual washing process provided the motivation to switch to Meiko.

The installation of a B690VAP-CSS-TOP flight dishwasher, along with AZP 80 food waste dewatering system and new bi-cord conveyors tray clearing system has reduced labour costs and made the wash room a more comfortable area to work in.

The washing process is also now much more efficient and the consumption of water, electricity and chemicals has greatly decreased.




The AZP-80 Dewatering System provides big financial savings for high volume food sites. It converts food waste into an easy to handle, semi-dry product suitable for compost material or biogas. The AZP cuts waste volume by up to 85 per cent, creating big savings on collection costs.



The conveyor tray clearing system at Hangzhou incorporates waste scrapping chutes.

Zhejiang University, International Campus

 Zhejiang University (ZJU) is a prestigious institution of higher education with a long history. Its predecessor, Qilushe Academy, was founded in 1897 and was one of the earliest modern academies of higher learning established in China.

In 2016, ZJU had 46,970 full-time students, in addition, there were 5,849 international students. To cater for more than 50,000 covers, Meiko's involvement is enormous.

International Campus Zhejiang University

International campuses have expanded in China to cater for a growing demand for global education. It is part of ZJU's strategic move to explore new models of higher education that combine the best practices of the east and west.

ZJU is cooperating with several of the world's top 20 universities and aims to build joint institutes with each of them. So far, ZJU-Imperial Joint Lab for Applied Data Science has opened. Institute of China Studies, ZJU-UoE Institute and ZJU-UIUC Institute have been formally established and began recruiting students in September, 2016. More information at: www.intl.zju.edu.cn

Catering

There will be three floors of catering at the International Campus.

Meiko was asked to provide the warewashing solutions – with no requirement for a competitive tender – because the Meiko solutions at nearby ZJU



Second floor catering.

In 2014 it operated 13 B-Tronic dishwashers, three wide band BA machines, one AZP 80 dewatering unit, plus numerous conveyors and tray stackers, as well as six K-Tronic rack transport dishwashing machines. Meiko DV80 hood type dishwashers also featured in each of 17 canteens.

The equipment was specified, supplied and installed by Meiko Wash-Up Technologies Ltd, based



in Zhongshan, Guangdong Province, a wholly-owned subsidiary of Meiko Germany. Its staff are trained at the Meiko factory in Germany to ensure the full transfer of technical 'know how' to China.



First floor catering facility at the International Campus Zhejiang University.



The new warewashing systems had to operate with low running costs, minimal water, electricity and chemicals.

The mix of equipment includes M-iQ flight dishwashing, Meiko UPster B-Tronic flight dishwasher, multiple rack transport dishwashers, AZP 80 food waste dewatering systems, plus a substantial amount of Bi-cord conveyor systems.

MEIKO bi-cord conveyors have made their mark under the toughest conditions such as in 24-hour in-flight catering systems. They transport trays or plates and can be configured to suit virtually any shape required.



The mighty B690VAP dishwasher features Meiko's CSS Top chemical saving system, which reduces detergent consumption by some 80 per cent. Additionally, incorporating CSS Top increases warewashing throughput by approximately 20 per cent, bringing further savings on energy and water consumption.



Celebrating the 20th anniversary of MEIKO in China

 In February 2017 Meiko opened the doors of the MEIKO factory in Zhongshan, China, offering nearly 100 invited MEIKO customers from all over Asia Pacific, India and the Middle East a first-hand experience of the production facility and the products "Made by MEIKO".

The label "Made by MEIKO" stands for high-class engineering, quality and design and guarantees the cleanest solution and the most innovative technology for warewashing, cleaning and disinfection.

For 20 years, MEIKO has been manufacturing machines in China. The facility in Zhongshan is one of three international MEIKO production sites. The others are in Germany and the USA. All of the production locations share the same strict quality standards which are at the core of the "Made by MEIKO" promise.

On the occasion of its 20th anniversary of MEIKO in China, MEIKO will introduce the latest addition to the successful UPster machine range – the rack type machine UPster K.

The UPster K will be produced and rolled-out to customers in Asia directly from MEIKO China as of May 2017.

The modular format of the UPster K rack type machine has two key advantages:

1. It can easily to be tailored to existing kitchen layouts.
2. It also allows for a fast manufacturing process, a quick delivery to customers and—last but not least—a rapid installation.


In addition to being one of three major MEIKO manufacturing facilities on the planet, MEIKO China in Zhongshan also serves as MEIKO's logistics hub for the entire

Asiatic region. But its importance does not end here: Zhongshan is also MEIKO's regional competence center and training facility reinforcing the high quality of services offered for all MEIKO products in Asia. The service center at MEIKO China allows MEIKO to respond quickly and flexibly to the needs of their regional customers.

In the future, MEIKO plans to concentrate their efforts on bringing its services even more closely in line with the individual requirements of regional MEIKO customers. Heiko Vogel, Managing Director MEIKO China: "While MEIKO as a global player is setting standards in terms of quality, service and innovation around the world, the requirements, regulations and individual needs concerning hygiene and services are often different, varying for each location and business. MEIKO is going to further improve their services to reflect this, in order to be able to offer the best support for each individual customer."

“LE CROBAG petite France” Hamburg

Erdinc Anakök has been running a LE CROBAG city centre outlet for the last two years as a franchise holder. Behind the scenes he relies on MEIKO technology.

 In the spring of 1981, LE CROBAG opened its first outlet in the foyer of Hamburg’s main train station, initially operating under the name “Le Croissant”.

Nowadays 100,000 customers a day can choose between 100 different products offered in a total of 126 LE CROBAG outlets.

The concept behind “LE CROBAG petite France” allows it to guarantee crispy, lightly baked products

that are always fresh – 24 hours a day at some of its locations. Its city centre outlets also offer an exclusive range of hot dishes.

“Pasta and gratins are popular throughout the day,” says Erdinc Anakök, who has been running the shop in Hamburg city centre for the last two years as a franchise holder.

“LE CROBAG petite France offers an indulgent time-out for food lovers, croissant aficionados and people who simply love the French lifestyle,” says Anakök.

The dishwashing systems run at full capacity from morning to night, ensuring that there are always plenty of hygienically clean dishware available.

Anakök opted to install two FV40.2 G undercounter dishwashing machines at the LE CROBAG franchise. “We use one machine exclusively for glasses, cups and cutlery. The other machine washes the plates, trays and stainless steel pots from the kitchen,” says Anakök.


“We are very pleased with the machines’ speed and cleaning performance. It’s impossible to imagine a better solution for our needs. You can really rely on MEIKO machines. All my years of restaurant experience have shown me that coffee machines and dishwashers are the most likely machines to cause technical problems. And we really ask a lot of our MEIKO dishwashers by keeping them in action continuously from 7 AM to 6 PM!”



All-round excellence from MEIKO under the counter – this machine gets everything perfectly clean, from coffee cups to cutlery and trays.



Technology you can trust If you have a warewashing problem, ask Meiko!

 Manual treatment of respiratory – or BA (breathing apparatus) – is a thing of the past thanks to a new automatic cleaning system that enables cuts to stock levels while improving hygiene and maintaining safety.

Meiko TopClean M is a revolutionary system for cleaning and disinfecting respirator masks, regulators and self-contained breathing apparatus without damaging the materials and with minimal use of resources.

German company Aurubis – the world’s largest copper recycler – employs 2,000 people at its Hamburg plant, including 55 firefighters and four staff dedicated to cleaning and disinfecting breathing apparatus equipment.



MEIKO’s TopClean M sets new standards in efficiency, speed and flexibility.

The job of processing anode sludge, refined materials, coin and precious metal scrap inevitably leads to a fire risk and problems with air quality in the production halls.

At the end of 2015, the BA equipment managers were running more than 150,000 washer-disinfector cycles a year for full and half-face masks and breathing helmets.

Some 8,500 masks and breathing helmets were in full-time use. This stock level fell drastically following the construction of a new Meiko-powered BA cleaning facility utilizing TopClean M, which cut the stocking requirement to just 1,000 full-face masks, 1,000 half-face masks and 220 breathing helmets.

Head of the plant fire brigade and security team, Michael Hauschild, is delighted with how much Aurubis has saved. The number of masks was

cut by well over half, reducing the capital tied up by one million euros. “This project was an all-round success. It really is the perfect solution for fire departments!”

A Hamburg-based MEIKO team spent 175 person-hours on the Aurubis project, with MEIKO technology now being used to clean industrial masks on a large scale for the first time.

TopClean M sets new standards in efficiency, speed and flexibility, cleaning and disinfecting up to 40 masks or 80 regulators an hour in an innovative chemo-thermal disinfection process.

This is the only machine of its size that can clean and disinfect regulators even while they are still pressurized. It offers reliable and reproducible hygienic cleaning results which fully adhere to both safety guidelines and mask manufacturers’ instructions.

The number of masks was cut by well over half, reducing the capital tied up by one million euros.





Pennells is one of the oldest garden companies in the UK, dating back to 1780.

Pennells Garden Centre, Lincoln

With its Gardeners Restaurant expanding from 260 to 420 covers, Pennells Lincoln garden centre had outgrown its old dishwasher.

"We chose to use a Meiko dishwash system as the high build quality and excellent after sales service was ideal for such a busy restaurant," explains Chris Rouine, Business Development Director for Vision Commercial Kitchens.

Vision has extended the kitchen area to accommodate the new dishwash system, capable of coping with the high demands of a 400+ cover self-service restaurant.

Two machines were installed, a Meiko UPster K-M250 WR1TR3 rack transport dishwasher, featuring integral heat recovery, drying zone and a 190 baskets/hour capacity. This machine washes all crockery and cutlery while glassware is handled by a Meiko FV40.2G undercounter machine fitted with GiO reverse osmosis water treatment – providing sparkling results with a hand polished look.

Explains Richard Pennell, Company Chairman, "We spent a lot of time talking to alternative suppliers. Without doubt the team from Vision Commercial



Kitchens was the most professional and helped us to review the alternatives as well as arranging visits to see the proposed machines in operation. We are very pleased with the operation of the new machine and happy to recommend Vision."

Coincidentally, Vision had worked on a similar project for another garden centre, Barton Grange in Preston, 18 months earlier and this provided an

ideal example of the difference an efficient dishwash system could provide.

Pennells is one of the oldest garden companies in the country dating back to 1780 and is probably the oldest still in the same family ownership. The business was founded by a Richard Pennell in 1780. Today the company is run by the seventh and eighth generations, Richard Pennell and his son William.



A rack machine washes crockery and cutlery while glassware is handled by an undercounter model fitted with GiO water treatment – providing sparkling results with a hand polished look.

'No Bills' for One Warwick Park

A major hotel opening for Tunbridge Wells!

One Warwick Park has opened in the stunning Pantiles district of Royal Tunbridge Wells.

Featuring 39 rooms and suites, multiple entertainment and dining areas including a Terrace and L'Amore Restaurant, the new hotel was formed out of an imaginative combination of the town's old Brew House Hotel, the Old School House, some adjacent buildings and with some new construction to bring the site together.



The dishwashing deal included Meiko UK's extended warranty "No Bills" offer.



Owned by Markerstudy Leisure, One Warwick Park caters for weddings, events and conferences, with drinks receptions up to 180 and seated events up to 120.

Design and installation of the kitchen and bar facilities was carried out by Worthing based Utensils Direct.

John Baxter, Managing Director explained that the clincher on the dishwashing deal for the hotel was Meiko UK's extended warranty "No Bills" offer, guaranteeing no extra costs for three years and including planned maintenance and rapid response to breakdowns.

"When we were discussing the choice of ware-washing with the client, they really liked the idea

of the three-years warranty with no extra bills guaranteed," says Baxter.

"Explaining the benefits of an equipment package and the positive impact that the no bills package will have for the customer's business is what we should be doing as distributors."


Three Meiko FV40.2G-GiO undercounter glasswashers were installed in the bar areas. "It was an added bonus that we did not need water softeners because the machines feature integral reverse osmosis water treatment," says Baxter. "There was also a saving on labour because the staff should not need to hand polish glassware plus the savings on chemicals and energy to consider."

A Meiko K200 rack transport dishwasher was also installed in the basement area.

An added bonus: The hotel did not need water softeners because the Meiko machines feature integral reverse osmosis water treatment.

Headquarters
building of O2 UK.



 ISS provides 'total facilities management' to the head office of O2 UK, a leading digital communications company.

The site in Bath Road, Slough can accommodate up to 2,500 staff and the service provided by ISS includes catering, building and grounds maintenance and cleaning.

"As you might expect, ISS has a very thorough procurement process when it came to replacing our dishwashing system," explains ISS General Manager, Food and Hospitality, Richard Bond.

"The previous machine (from another manufacturer) was only six years old but had become unreliable, with oil contamination of the heat pump system mostly to blame for an increasing number of breakdowns.

"In total we obtained and compared four quotes from different suppliers. We cater for around 1000 covers at lunchtimes and this situation coincided with a change to a new kitchen equipment maintenance provider, Airedale Technical Services. It was they who recommended Meiko. The other three quotes were also for German manufactured equipment.

"Each supplier interpreted the brief differently, but the key criteria were to provide an increased capacity, while using minimal energy, chemicals and water.

"Meiko demonstrated that their machine – an UPster K-M280 rack transport dishwasher – was equal to, if not better than, any of the other solutions quoted.



Meiko demonstrated that their machine – an UPster K-M280 rack transport dishwasher – was equal to, if not better than, any of the other solutions quoted.

"My concern was that I was unfamiliar with Meiko and I did not know the quality of their machines. As it happens, Meiko's UK HQ is in the same locality and a visit there allowed me to touch and feel the quality of the machines, which was much better than I thought.

"The Meiko solution also offered the improvements in efficiency and productivity which I expected. It also cost £10,000 less than the cheapest of the other three quotes! Six months after we began looking for a new system, we signed off on Meiko.

"I was also very impressed with the technical services and project management support provided on the dishwash installation.

"Lee Slater, Project Manager for Airedale worked in conjunction with Meiko Technical Services and together they did a very thorough site survey.

Everything was considered as they walked the route into the building and into the final destination. As a result, the installation went very quickly and very smoothly because they had taken the time to look at it properly in the first place."



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