

SPLASH!

NEWS FROM MEIKO, THE INTERNATIONAL BRAND FOR PROFESSIONAL WAREWASHING TECHNOLOGY



"At the end of the day, my arms and back are less painful."
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"We're trying to create one of the world's best dining groups."
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The four-storey catering building has a seating capacity of 7000.
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The new dishwasher cuts time in the wash-up area by one third!
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Environmental Arena turns food waste to electricity



The Arena offers an ideal setting for events and also features an indoor track where visitors can test the latest electric cars, e-bikes, Segways, pedal go-karts and scooters for kids. Check the website for opening times.

 Umwelt Arena Schweiz is an exhibition and event platform dedicated to demonstrating how products and building services engineering can help create a more sustainable future.

The building is carbon dioxide neutral, generating energy from solar arrays. By producing more electricity than is required, it is effectively a small-scale power plant.

Umwelt Arena caters for corporate events, conferences, trade fairs, congresses and family occasions. It includes a 32,300 sq.ft arena

catering for up to 4,000 and offers a choice of conference and meeting rooms. Banqueting is available for 24 people to 1,500.

Over 100 companies and organizations provide information in 45 exhibitions, creating 'A world of experiences for energy and environmental issues.' More detail at: www.umweltarena.ch.

The exhibitions show the impact our behaviour has on the environment. How can we save resources? What technologies help us to save energy in our everyday lives? Why is

it so important to separate and recycle trash? A particular highlight for children is the Energy Slide, which demonstrates in a playful manner how electricity is produced.

Visitors can test drive Segways, e-bikes, e-scooters, electric and economical cars. Another exhibition explains how energy is generated from sunlight, wind and biomass and how this is used in our daily lives.


What makes the Umwelt Arena special is that the building offers an impressive example of sustainability in action.

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Marcin Mlostek, Managing Director of Catering Services, "Wieliczka" Salt Mine

Mining Compliment

 The "Wieliczka" Salt Mine is one of the most valuable monuments of material and spiritual culture in Poland.

Each year it is visited by more than one million tourists from all over the world.

It is also a world class monument, featuring among twelve objects on UNESCO's World Cultural and Natural Heritage List.

Salt from the "Wieliczka" Salt Mine has been awarded the Małopolska Culinary Certificate. Deposits were laid down 13.6 million years ago. It is considered a monument to the history of Poland and to the Polish nation. More detail at: www.wieliczka-saltmine.com

Meiko equipment is to be found 125 meters underground where they are working in an environment where there is salt, but everything works correctly.

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Environmental Arena turns food waste to electricity

Meiko's food waste and warewashing technology is playing an integral role in how the building operates.

Meiko has long recognized the potential value of unused food waste in a sustainability context.

Meiko's WasteStar CC® places a firm focus on sustainability and hygiene while setting impressive new technical standards. The food waste produced by the Arena kitchens is turned into biogas using the WasteStar CC®. This is then fed into a combined heat and power plant to produce heat and electricity, recovering some of the energy originally used to produce the food.

Simply tip food waste into the chute (don't worry, it can even handle seafood shells, crustacean exoskeletons and bones!) and the built-in macerator will shred it all into a homogeneous biomass. This mixture is periodically pumped into a separate collection tank to await removal and reuse.



Even bone can be recycled into a sustainable resource by WasteStar CC®.

The WasteStar CC® processes every gram of uneaten food, which is then fed into the building's biogas plant. With no need to store excess waste or transport it by truck, the Umwelt Arena benefits from a renewable biogas energy source while kitchen staff enjoy a superb working environment.

Max Chopard, heads up exhibition projects at Umweltarena: "We're delighted with the innovative, energy-efficient WasteStar CC® food waste treatment system from our partner Meiko. It offers a sustainable solution that enables us to actively exploit food waste as a valuable resource. Nowadays everyone knows that we need to avoid wasting food as much as we possibly can. But some



wastage is inevitable, and that's where sustainable food waste treatment comes in."

Meiko's simple rule of thumb to help you plan: Expect 0.2 liters of food waste for every meal served.

WasteStar CC® food waste management system is small enough to fit in anywhere. Even bones, mussel and crustacean shells can be processed.

MORE INFORMATION AT:

<http://www.meiko.info/en/products/food-waste-systems/wastestar-cc/>

Read the 'Grand Hyatt Singapore' WasteStar' case study in Splash magazine, 01/2017:

<http://www.meiko.info/en/publications/publications/splash/>

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Mining Compliment

Managing Director of Catering Services is Marcin Mlostek:

"Wieliczka Salt Mine would like to hereby express our deep satisfaction with Meiko Clean Solutions Polska for delivery of warewashing equipment.

"Over the past 13 years, the mine has bought 10 dishwashers, the majority of which are used virtually every day. The quality of products and the performance of Meiko product we rate as very high.

"Nowadays in the foodservice industry quality, workmanship and economy of use are the most important elements of the operation.

"We would like to draw attention to the extensive service network, which is at the highest level, works quickly, reliably and efficiently, which facilitates the proper functioning of our business.

"We recommend the products of Meiko, they are trustworthy and the company provides their services professionally and fairly. The whole course of the past co-operation allows us to perceive Meiko as a partner, who treats its obligations to the customer in an appropriate manner.

"We expect our cooperation will continue to be fruitful and we wish Meiko all success!"



The captivating interior of the "Wieliczka" Salt Mine is a perfect setting for an intimate meeting among friends, a training session, a ball, a press conference, an unforgettable wedding, or a large, professional corporate event up to 600.

NEWS IN BRIEF: Singapore, Seoul, Malaysia, Dubai, Australia...

Read the full stories at:
www.meiko-asia.com/en/case-studies

 **Grand Hyatt Singapore**, with a team led by Executive Chef Lucas Glanville, is moving a mountain of food waste from landfill to garden fertilizer. Chefs preparing meals and back of house staff operating the dishwashers now dispose of 1,000 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. Read the full story at: www.meiko-asia.com/en/case-studies

 **Grand Hyatt Seoul**: Recent installation of a new M-iQ dishwasher (M-iQ B-M74 V8 N02 P8) replacing one supplied from another manufacturer. The total saving was 47,488 US Dollar in the first year.



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




"The M-iQ offers a fantastic return on investment," said the Operations & Commercial Manager of Meiko partner Elenco General Trading, which carried out the installation of the M-iQ.

 **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 tranquility, 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.



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

 **Crowne Plaza Dubai**: A lot of hotels are looking to upgrade their current technology and the M-iQ offers a fantastic return on the investment. With a 30% saving on water, electricity and chemicals, the owner can save approximately AED 25,000 (US \$6800) per year when the machine is operated on a six to eight-hour shift cycle. The M-iQ can also reduce chemical consumption by up to 50% because of the use of modern filtration technology, while a new airflow system reduces exhaust air volume by upwards of 90%, removing the need for conventional extraction.



"The owner can save approximately AED 25,000 (US \$6800) per year."

 **RACV Resort** sees glassware sparkle like magic thanks to M-iQ. 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, "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.

Read the full stories at: www.meiko-asia.com/en/case-studies

Plenty of beer and good food on tap at Au Bureau, Perreux sur Marne.



Pub Design, French location

 The new 'Au Bureau' franchise in Perreux sur Marne, a suburb of Paris, is a bar, restaurant and brasserie at the same time, designed in the style of an English pub.

It is equipped with an M-iClean UM GiO under-counter glasswasher, with GiO reverse osmosis water treatment and an M-iClean H automatic hood pass-through dishwasher machine in the kitchen.

Open 7 days a week, with 110 cover capacity, Au Bureau offers two services per day. In total, between 3,000 and 5,000 covers are served per month. More info at: www.aubureau-leperreux.fr

Au Bureau Manager, Monsieur Laurent Touron, agreed to give his feedback on Meiko's latest product launch.

Monsieur Touron had equipped his other business, the Café Leffe in Bourg-la-Reine, with an M-iClean GiO glasswasher.

"I am very satisfied with the effectiveness of the machine as well as by the relations I have with Meiko; it's natural that I wanted to call upon your expertise again for the opening of my Au Bureau franchise.

"We're very happy with this purchase. Easy to use, the M-iClean hood machine offers big savings in time and money. If I opened a third place tomorrow, I wouldn't hesitate to buy it again. I recommend it heartily to my colleagues."

The automatic hood system combined with the automatic rack detection system has also won over Marvin, the dishwasher at Au Bureau.

"At the end of the day, my arms and back are less painful. I no longer need to open and close the machine's hood or press the start button because the machine does it for me," explains Marvin.

The wash quality is also excellent: "With other machines, I generally had to rub the dishes hard before putting the dishes in the dishwasher and sometimes I even had to run them twice through. With this machine, for the first time it's enough for me to quickly run the shower head over the wash rack before putting the rack into the wash compartment."


Marvin also confirmed that the M-iClean H is saving him time. This observation fits tests carried out in other locations, where customers have confirmed to us time savings of around 30 minutes per day of washing (for around 120 wash cycles per session).

Read the full story in French here: www.meiko.fr/fr/solutions-professionnelles/gastronomie/au-bureau/



M-iClean H at Au Bureau; note the position of the control panel, which can be placed to suit the height of the operators, to save bending or stretching.

Princess of Wales Hospital

 The Princess of Wales Hospital Bridgend has installed a Meiko M-iQ flight dishwashing system, replacing a veteran machine from another manufacturer.

The dishwash is operational from 6 am - 7.30 pm and handles ware from patient wards as well as the restaurant, which can serve 400 - 500 meals daily to a mixed audience including visitors, medical staff and university graduates on training.


Catering Services Manager, Michael Jefferies explained that the tender process to find a replacement for the previous machine examined the environmental impact of each bidder in fine detail, including water, chemicals and energy

running costs as well as ongoing maintenance costs. Reference sites were also included in the scoring process.

"Meiko's feedback on the tender documents provided substantial technical and in-depth information. Basically, Meiko gave us much better-quality answers than their competitors.

"Also scoring in their favour was the positive feedback from reference sites, including the nearby Royal Glamorgan Hospital. We knew from that visit and from our own installation and commissioning process that Meiko engineers will be on site usually within four hours of placing a call and that the parts to fix whatever needs fixing will be on the van.

Dee Why RSL Club

 Positioned on one of Sydney's most beautiful beaches is the Dee Why RSL Club.

With 50,000 members, the Club is proud to be a three-time winner of the Licensed Australian Club of the Year award.

Operating four restaurants and six bars, it has expanded to include 12 newly appointed event spaces.

Bruce McLean, Executive Manager Food & Beverage and Facilities Coordinator Greg Costello spoke to Meiko about choosing a warewashing solution.

Explains Bruce McLean, "It is very important that we have the most advanced technology available in our kitchens and our bars to be efficient and deliver a fast and really good experience for our customers. Our largest outlet is our bistro, which serves about 365,000 covers a year. The club itself is a 12 million-dollar operation annually.

Facilities Coordinator Greg Costello: "In the hospitality industry the M-iClean has become the 8th wonder of the world. So quiet you don't know it's even working."



Bruce McLean, Executive Manager Food & Beverage: "Important to have the most advanced technology".



"We must have reliable equipment; we cannot tolerate breakdowns, it's just too busy. Meiko is very solid, it doesn't breakdown, we have less service issues and the dosages are limited on the chemicals, which helps keep the cost down."

Greg Costello and his team deal with the daily maintenance issues that arise for all the properties and businesses within the DYRSL Group.

"Having installed 12 glasswashers and three large conveyor dishwashers it is most important to have reliable service technicians. I would describe my working relationship with Meiko as, 'as good as it gets'.

"In the hospitality industry the M-iClean undercounter has become the 8th wonder of the world. So quiet you don't know it's even working; simplistic in operation and self-managing. The M-iClean is the best glasswasher in many a day."

"Meiko has provided state of the art, extraordinary equipment that came with full support back up. We initially bought three machines and that's just expanded and by the end of this year we will have Meiko equipment throughout the club.

"Having the latest technology such as the M-iClean undercounter is very important to us, it is very, very efficient, it uses less labour to deliver a sparkling clean glass, it is very quiet and the staff acceptance of that product is excellent.

The Returned and Services League, Australia (RSL) is a support organisation for men and women who have served, or are serving in the Defence Force.

See the video interview on this story. Google search: Meiko Australia dee why rsl video.

Bridgend

"Another key factor was the amount of time we would need to take to maintain the equipment daily. The ergonomics of these new generation machines really has improved; they are easier for staff to use, the blue colour-coding on components makes daily cleaning easier and the fact that the doors open out, not up, is much better for the staff because there is no lifting to be done.

"To cap it all, we could get as much training as we needed, as often as we needed it, from Meiko Regional Sales Director Malcolm Pumford and Regional Sales Manager Craig Collins.

"It really has been plain sailing!"



"The ergonomics of these new generation machines really has improved; the blue colour-coding on components makes daily cleaning easier and the fact that the doors open out, not up, is much better for the staff because there is no lifting to be done."



M-iClean H



Welcome to dishwashing paradise



www.meiko.de/90-and-now

A machine that works like magic, making dishwashing so quick and easy that it feels like being in paradise! Welcome to the world of professional warewashing technology made by MEIKO. The *M-iClean H* is the latest leap forward in warewashing excellence from the experts in clean solutions. As well as being fantastically easy to use, it also offers outstanding efficiency and sustainability. Check it out for yourself!

www.meiko.info/dishwashing-paradise

Rockpool Dining Group

Neil Perry is one of Australia's leading and most influential chefs and is also the Chief Brand & Culinary Officer at Rockpool Dining Group.

One of Australia's oldest and most awarded dining groups, Rockpool's portfolio of venues range from premium dining to casual fun and fast casual.

"We've got 15 great brands from Rockpool Bar and Grill, Spice Temple, Sake, Jade Temple, Rosetta; all in our premium space," says Perry. "Then we have our fun casuals like Bavarian, Munich, Fratelli Fresh and our fast casuals such as Burger Project and Sake Jr.

"We're really trying to create one of the world's best dining groups and making it sustainable and most importantly, making it as good as it can possibly be.

"We started with Meiko a number of years ago and we got our first one down in Rockpool Bar and Grill in Melbourne. The reliability has been fantastic. Slowly we have rolled them out around the country.

"Technology is really important for our venues. Making sure that they all have the most modern technology and are able to deliver what we really strive for, which are beautiful clean, sparkling plates, cutlery or glassware."

Meiko has installed 25 dishwashers for Rockpool Dining Group, which utilizes multiple DV 80.2 hood type machines, FV 40.2 undercounter models and rack transport dishwashers.

Rockpool has also acquired three of the latest Meiko M-iClean undercounter machines featuring GiO reverse osmosis technology.

Phil Wood, then Executive Chef of Rockpool's Eleven Bridge* (which has now transformed into a Jade Temple Cantonese restaurant) received one of them, so he had experience of both the old and new Meiko technology.

What is the most expensive part of running the restaurant?

"In Australia the most expensive part of running a restaurant is staffing. The wage rate is one of the highest in the world, so we are always looking for efficiencies in staff costs.

"And that's quite important when it comes to glass-washing and polishing, which can become quite tedious and a long-winded job. Anything that can reduce that part of the costs is good for a restaurant."



"We are always looking for efficiencies in staff costs..."



See the video interview on this story. Google search: meiko australia rockpool dining video



"We are never waiting long for a service technician or spare parts. Anything that has broken down has been quick to fix..."

M-iClean UM+ with GiO Technology installed at Eleven Bridge november 2016, your thoughts?

"The staff do a small check on the glasses now instead of a complete manual polish. They have noticed it is a quiet machine and great in a tight space such as we have here with close proximity to the dining room. It is easy to setup, looks after itself and very little need for descaling; it has been a good machine."

What are your thoughts on the Meiko DV 80.2 Premium Pass-Through?

"We have had the Meiko DV 80.2 for 5-6 years and it was the one piece of equipment we moved from the old Rockpool site to Eleven Bridge. Why we moved it was because it was working really well and we had minimal impact in terms of servicing, so we figured we have had a good life out of that machine.

Even now anything that happens is minor, we are never waiting long for a service technician or spare parts. Anything that has broken down has been quick to fix."


Were there any specific features that stood out for you and the staff on the M-iClean undercounter?

"Obviously the way that the Meiko dishwasher has the intuitive handle which changes colour due to the operational status of the machine is particularly important and we find it really, really handy. The guys love using the M-iClean undercounter so they can see when it is finished; it pretty much does the job for them."

Wood has since moved on to the role of Culinary Director to the Point Leo Estate on the Mornington Peninsula.

Galaxy Macau™ has expanded over recent years. Meiko China and Chiming Engineering Co., Ltd worked together to perfectly fit an increased dishwashing capacity into the original dishwash area.

Galaxy Macau

 Galaxy Macau™ is the spectacular Asian resort destination in Macau offering six world class hotels and over 120 restaurants, bars and lounges including eight Michelin standard restaurants.

Facilities include distinctive retail shopping, Asian themed tropical gardens and an exciting and immersive water park adventure for the whole family to enjoy, including the world's largest Skytop Wave Pool complete with white sand beach, plus waterslides, beach lagoons, white water rapids, geysers, waterfalls and a zone especially created for children. More information at: www.galaxymacau.com/en/

Meiko China's involvement in Galaxy Macau is via its distributor partner Chiming Engineering Co., Ltd, which has completed a project to replace a competitor's dishwash system in the Galaxy Staff Canteen Dishwashing Area.

Meiko M-iQ dishwashers provide the majority of the dishwashing capacity. They deliver huge energy



and chemical savings compared to Meiko's previous generation, using 33 % less water and detergent than their predecessors, while delivering a 30 % improved cleaning performance thanks to a high-pressure wash system.

Importantly for Galaxy Macau, the energy, water and detergent savings provided by the M-iQ machines contribute to the sustainable ambitions of Galaxy Entertainment Group, which supports the Macau SAR Government's vision of "Building a Low-Carbon Macao, Creating Green Living Together" and proactively promotes energy conservation and sustainable development.

The list of equipment installed indicates the huge volume of ware involved.

Key items include:

- Tray-onset/stripping conveyor
- BTA 240 Tray washing machine + Tray stacking device
- Tray stacker
- Automatic cutlery sorting unit
- M-iQ B-L54 V8 N02 P8 dish washing machine
- M-iQ B-M75 B N08 P8 pot washing machine
- M-iQ K-M54 V8 N04 P6 glass washing machine
- AZP 80 Waste treatment unit, with flushing trough



The workload for the staff dishwashing area has increased over the years as Galaxy Macau has expanded. Meiko China and Chiming Engineering Co., Ltd worked together to perfectly fit the increased dishwashing capacity into the original area.

This involved clever design of the dishwash area itself, but also some modifications to equipment to ensure a good fit. Alterations carried out included re-positioning the legs on the BTA 240 tray washing machine to accommodate floor drainage and modifying the food waste flushing trough for the AZP 80 dewatering system to suit the site conditions.

- The AZP 80 dewatering system reduces the volume of food waste by up to 80 %, thereby reducing the number of waste collections and the labour needed to move waste around the site.




Importantly for Galaxy Macau, the energy, water and detergent savings provided by the M-iQ machines contribute to the sustainable ambitions of Galaxy Entertainment Group.



Automatic cutlery sorting unit separates washed cutlery and packs it into dispenser boxes.

Revolution for Hôtel Napoléon

 Just a few steps from the Avenue des Champs-Élysées and the Arc de Triomphe, the Hôtel Napoléon is one of the French capital's most legendary hotels.

With its luxurious 51 rooms and 51 suites, the hotel also has a spa and a restaurant, Le Bivouac, where clients are invited to enjoy a seasonally changing market menu.

More information: www.hotelnapoleonparis.com

With a capacity of 120 covers for breakfast, 60 covers at noon and 60 in the evening, Le Bivouac recently needed a new hood type dishwasher.

Acting on advice from its catering equipment supplier ISCO, the Hôtel Napoléon decided to call upon Meiko's expertise.



Northwest University, Chang'an Campus

Chang'an, or South Campus, is one of two campuses within Northwestern University which comprises 22 schools and departments, plus a graduate school.

NWU has and about 2,500 members of faculty and staff. The student population of over 23,000 includes 7,000 graduates.

NWU attaches great importance to international exchange and some 700 international students attend NWU.

Situated in Xi'an, an ancient capital of China and the start of the famous silk road, the city is also home to the Terracotta Warriors and China's space exploration program.

More information: <http://english.nwu.edu.cn>

The catering building includes a first-floor staff and student canteen for 3000 people; second floor is a local delicacies canteen for about 2000 people



**Catering building,
Chang'an Campus,
Northwest University**



Northwest University, first floor dining facility



Two of the four catering floors feature Meiko AZP 80 food waste dewatering systems, working together with large flight dishwashers, with a washing capacity of up to 7,000 plates per hour. Waste food is scrapped into the flushing trough which feeds the AZP. In turn, the AZP reduces volume of the food waste by up to 80 per cent, creating significant savings in labour, transport and storage.

and the third and fourth floors are restaurants for 1000 people.

Before the installation of a new dishwashing solution by Meiko Wash-Up Technologies Ltd., based in Zhongshan, Guangdong province, Chang'an Campus used traditional methods to clean and disinfect cutlery and dishes and the food waste was handled manually.

The old system involved keeping a large reserve of cutlery and dishes and the use of disinfectors for cutlery disinfection.

Meiko warewashing systems were selected because of their excellent washing results, combined with labour and cost-saving benefits.

Meiko Wash-Up Technologies provided an integrated warewashing and food waste handling solution. Operating costs and labour have both been reduced, as has the large reserve of cutlery and dishes.

First and second floor facilities include Meiko B690VAP-CSS-Top flight dishwashers, with Bi-Cord conveyor and AZP 80 food waste dewatering unit

with flushing trough. Third and fourth floor facilities utilize Meiko B190P flight dishwashers with throughputs up to 2,000 plates/hour.

The CSS-Top system effectively helps to reduce chemicals consumption by up to 80 %. Additionally, incorporating CSS-Top increases warewashing throughput by approximately 20 %, bringing further savings on energy and water consumption.



Meiko offered its revolutionary M-iClean H dishwasher, without any purchase obligation and Le Bivouac agreed to be a test location before the dishwasher was officially launched.

After one month of use, Chef de Cuisine Olivier Legentil has been won over by the machine. "I'm ready to recommend it."

With regard to ergonomics, Olivier Legentil adds, "The team appreciates the very intuitive aspect of the touch screen". Its ease of use is an advantage for his team some of whose members have not mastered French. Located at eye level on the side of the machine, it has been designed for easy manipulation. Once the wash cycle is programmed, staff no longer need to operate the screen. The fully automated hood then takes over, simplifying the dishwashing process.

"Previously, with the old hood type dishwashing machine, we sometimes needed two wash cycles in succession when now just one wash cycle is enough to have gleaming dishes."



Customer feedback on Meiko M-iClean H

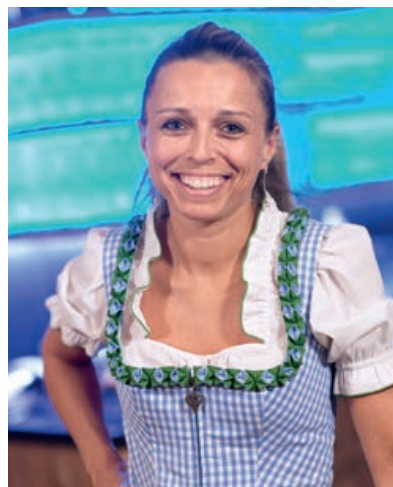
“The M-iClean H really does mark a break from the standard path being carved out in the industry.”

Meiko CEO Dr.-Ing. Stefan Scheringer

“Obviously there were already hood-type machines that open automatically, including ones from Meiko. But what’s new in this case is that we didn’t simply install a motor on one of our existing machines. Instead we totally redesigned the entire hood type machine to create a new platform”.



The new M-iClean H is now being used by Meiko customers. Do they agree that the dishwasher really is “a break from the standard”?



Simone Baumgartner, Schmalzerhof in Weer, Austrian Tirol:

“We have sensational wash results, just like we’ve always hoped! The dishware does not only look clean, it also feels clean.”



Uwe Beyer, Chef de Cuisine, Haus Hainstein hotel restaurant:

The new M-iClean H hood type dishwashing machine has **saved time spent working in the wash-up area by 30 minutes a day.**

“Our dishwasher likes the fact that she can now help us prepare vegetables, salad and fruit, too,” says the head chef.

“The fact that the working conditions in the wash-up area are now much more ergonomic will be a plus point when the trade association carries out the workplace risk assessment during their annual inspection.”



Michaela Schaufler, Owner online butcher shop, www.schwarzwaldmetzgerei.com:

“Now we can clean up in no time. The dishware comes out immaculately clean, almost dry and the last residues of moisture dissipate on the drying table.”



Michael Mannel, Chef de Cuisine, Zum Goldenen Engel:

“When I glanced at the timesheet of the guy who does the washing-up, I saw that he was spending **less time in the dishwash area.**

“The automatic hood system helps us work faster and delivers outstanding wash results. The surfaces of our dishware used to be rough and lacklustre, but now they come out smooth and sparkling.

“One of the things I like best about the M-iClean H is that it has a feature to keep the steam inside the machine when you open the hood, so the **air quality in the kitchen is better, much less humid.** I was equally impressed by the fact that it consumes less energy and water and has stainless steel piping to ensure a long service life.”



Petra May, Head of Housekeeping, Burg Trips care home:

“Thanks to the automatic hood system, the work for the team in the distribution kitchen is now much easier.

“We made a deliberate choice to not use cleaning staff from external companies, because we have very high standards for cleanliness and hygiene. Our personnel have been with us for many years in close-knit teams that do excellent work. To us, it is **important to provide them with good work conditions.**”



Janka Chlebovcová runs the wash-up area of the Schmalzerhof:

“That is such a good machine. I don’t have to lift the hood any more!”

Some 200 racks are washed per day, which used to mean opening and closing the hood by hand 200 times.

“That was like having a fitness center at your work,” smiles Janka.

Read more on these stories at: http://www.meiko.info/fileadmin/Publikationen/Splash/en/Splash_M-iClean_H_17_EN_web.pdf

Perrywood Garden Centre

🇬🇧 The Garden Centre Association, representing over 200 UK garden centres, voted Perrywood 'Best Destination Garden Centre' for the North Thames region at its regional awards in July 2017.

Earlier that year, the trade body for the UK garden industry, The Horticultural Trades Association, awarded Perrywood a Gold Award for 'The Greatest Pot Wash Team' and a Bronze Award for 'The Greatest Garden Centre Baking Team'.



In 2015, it was also awarded 'Best Catering Facilities' in the Garden Retail Awards as well as 'Greatest Afternoon Tea Experience'.

Perrywood's bakery produces home-baked quiche, cakes, pastries, desserts, pies and 89,000 scones each year! Find out more at: www.perrywood.co.uk

Working with Airedale Group, Perrywood installed a new dishwash area in March, converting a former staff room to accommodate a Meiko K-M160 dishwasher and an FV 130.2-AC pot washing machine.

Perrywood can serve 1800 covers in a day, utilising up to 16 staff. The dishwash operates with up to three staff. This includes a dedicated kitchen porter but unusually, the additional labour required is rotated through the front of house team, so everyone gets to share the workload.

There is also a checklist of daily tasks such as maintaining the salt levels in the two water softeners, which ensures all tasks are covered daily, no matter who is off.

Explains Perrywood Projects Manager, Tristan Bourne, "The aim of installing a new dishwash area was to take the operation up a level by improving the wash quality, saving labour and making it a good place for staff to work.

"We shortlisted three catering companies capable of delivering a turnkey building works and equipment installation solution. Of these, we selected Airedale as our preferred contractor and we followed their



Unusually, the additional labour required to work the dishwash area is rotated through the front of house team, so everyone gets a fair share.

The pot wash team at Perrywood with their HTA Award certificate.



advice on choosing Meiko based on specification and the working relationship they had with Meiko.

"We chose a dedicated pot washing machine to save labour on scrubbing pots and pans and to increase the throughput of the dishwash area. It also keeps grease from the pots out of the main dishwasher, thereby helping it to achieve the best

wash quality. True enough, the wash results from the K-M160 are excellent.

"There were technical issues to be overcome but I have been impressed by Meiko Technical Services, who respond very quickly, within hours, and clearly know their own machines inside and out."

"The aim of installing a new dishwash area was to take the operation up a level by improving the wash quality, saving labour and making it a good place for staff to work."

The Creative Path

We don't praise ourselves out of principle. But others choose to. As a result, MEIKO is delighted to have won the following prizes and awards recently, a great incentive for us and our employees to resolutely continue our creative path.

Safety made in Germany (SMG) for TopClean M

The term "safety" designates non-police hazard prevention – an area where Germany has the strictest regulations in the world. The 'Safety made in Germany' (SMG) quality seal is granted only to products that meet the quality requirements of the German safety industry – such as the TopClean M by MEIKO.



MTP Award 2017 for Meiko Poland

In Poland, MEIKO had reason to celebrate after winning the prestigious MTP Gold Medal. MTP, one of the leading trade fair organisers in the country, awarded MEIKO for the new M-iClean H hood type dishwashing machine. The experts of the professional jury were won over by the innovation and reliability of the new automatic hood system.



M-iClean H hoodtype machines wins Green Belt in the 'Energy' category for sustainability in the foodservice and catering market

This award is presented by restaurant & hospitality industry specialist publisher Huss Media and GV-kompakt magazine for sustainability in the foodservice and catering market.



Meiko wins Best Partner 2018

Germany's commercial kitchen retail trade has awarded Meiko a Best Partner award, presented during the "Intergastra" exhibition.



"Absolute Testament to our focus in supporting our Industry"

Meiko UK awarded for customer service and innovation.

"It's an absolute honour to be recognised. We don't go out to win awards or to be praised, we just do our job," says Meiko UK Managing Director, Paul Anderson.

Winner, Caterer Product Excellence Awards

Meiko's UPster K-M250 rack transport dishwasher voted 'Winner of the 2017 Caterer Product Excellence Awards, Warewashing'. The K-M250 was chosen ahead of entries from the major manufacturers of warewashing equipment – including the two other German makers – by the UK's leading weekly catering trade journal.

UK catering industry votes for Meiko

The Catering Insight Supplier of the Year: Service & Support Award is run by the web-based magazine and newsletter publisher and voted on by the UK's catering equipment distributors and suppliers. "Meiko's emphasis on technical support, underpinned by its unique 3- and 5-year 'No-Bills' guarantee has given dealers assurance that if a customer's machine does need repairing or a part replacing, the manufacturer will take responsibility and ensure the process is painless," said Catering Insight.



Lisa Jenkins, products and suppliers' editor of The Caterer and Caterer Product Excellence Awards host is pictured with Paul Anderson, Meiko UK MD.

'Outstanding Technical Support' award 2017

CEDA, the UK Catering Equipment Distributors Association, has named Meiko UK as the winner of its annual award for **Outstanding Technical Support**. The winner is chosen by CEDA's servicing and support specialist members.

CEDA also voted Meiko UK winner of its annual award for **Outstanding Customer Service**, the sixth time Meiko UK has won the award and the only supplier ever to have done so.



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