

DV 125.2

Even higher and wider



Premium-class universal warewasher DV 125.2 with big interior space





Universal warewasher **DV 125.2**: The spacious, super-sized machine

This is what the new premium-class MEIKO DV 125.2 machine is all about.





It has everything that makes it a true professional amongst warewashers. A dynamic high-performance pump with ultra-efficient powerful rotating stainless steel wash and rinse systems with additional wash nozzles above and below and at all four corners of the tank, a carefully planned robust design with sophisticated operating technology.

Designed to wash dishware, transport baskets, Gastronorm (GN) kitchen containers, pots and pans, cutlery, oven trays and even glasses. Thanks to its super-sized capacity with a passing height of 555 mm, this machine can even ensure hygienic cleaning of items as large as 650 x 530 mm (2/1 Gastronorm). That makes it the perfect dishwashing solution for butchers and bakeries, too.

The superiority of MEIKO technology is demonstrated by the quality of the details:

- Electronically controlled wash pump providing
 - Gentle programme
 - Intensive programme
 - Power programme
- MIKE 2 electronic control system with infrared interface
- AktivPlus wash water filter system
- Built-in AktivClean water softener (option)
- Water change programme (option)
- EWS technology for reduced running costs and rinse water consumption
 Sloped bood ceiling and surrounding drip channel prevent

- Passing height of 555 mm
- Booster pump
- Drain pump
- Self-cleaning programme
- AquaStop system with leak detection switch and stainless steel base drip tray for maximum safety and reliability
- Connection kit (water, waste water and electrics) and much more.



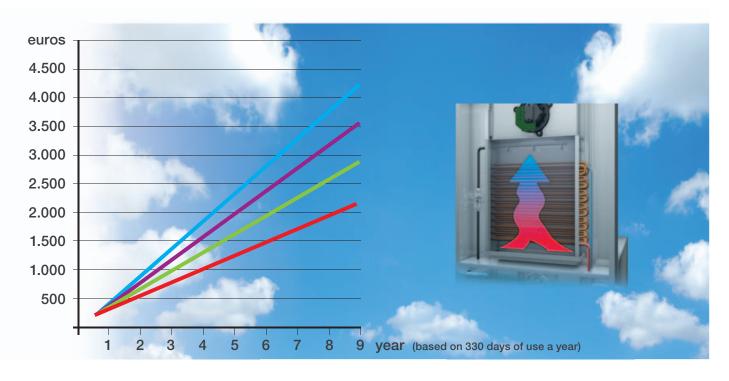
DV 125.2 with the Point2 AirConcept system – Clean air and superb energy efficiency

The MEIKO *Point2 AirConcept* system (optional) is an innovative air management solution that provides the very best in exhaust heat recovery. Instead of being released into the room, the hot steam is fed back into the machine as part of the heat recovery process.



Steam emissions are reduced to a minimum, making for a much more pleasant working environment. The hot air emitted by the machine is recycled as a source of energy for the water circuit. This reduces the connected load of the machine by up to 12 % and leads to significant energy and cost savings.

Potential reduction in running costs based on a DV 125.2 with MEIKO *Point2 AirConcept*



150 baskets/day 125 baskets/day 100 baskets/day 75 baskets/day

Technical data		DV 125.2
Self-cleaning (without any additional water)		Built-in cleaning nozzles
Steam extraction (extended cycle time)	S	30
Reduction in heat emitted into the room	kW	1.1
Exhaust air temperature (at a water inlet temperature of 12 °C)	°C	approx. 25
Reduction of steam released into the room		80%
Reduction in connected load	kW	1.5

Infrared technology guarantees first-class service

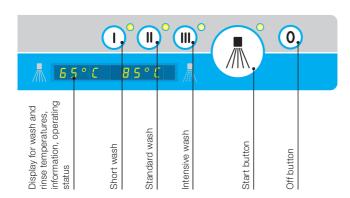


Easy, forward looking operation: Electronic controls

The MEIKO DV 125.2 hood type machines come with the innovative *MIKE* 2 fully electronic control system fitted as standard. Select one of the three wash programmes by gently pressing the appropriate symbol on the touch panel. The digital display shows the progress of the wash cycle and alerts you to any important messages. With its clear icons and prominently displayed wash and rinse temperatures, you will be impressed by how easy it is to operate the machine and monitor its progress.

MIKE 2 – The cutting-edge electronic control system with built-in infrared interface for the *Point2* generation

The most innovative control technology for warewashers in today's marketplace. Combined with MEIKO's intelligent M-Commander W software, it is now easier than ever to read, define and modify data and transfer it via PC to the factory or customer service centre for immediate processing. That reduces the time, effort and costs involved in servicing and maintenance - offering another important benefit to customers.







Clean and perfect. The MEIKO *GiO MODULE* – the reverse osmosis system for top-class water treatment.

The revolutionary *GiO MODULE* achieves purity levels of approx. 98% pure water with its reverse osmosis technology. It economically and ecologically ensures sparkling, clean and hygienically flawless washing results.

- Ultra-compact design
- Includes full connection kit
- Fully integrated in the dishwasher control system
- Includes mounting bracket



Even more convenience in the wash-up area



New option for the **DV 125.2**: Automatic hood lifting

AirBox *AktivAir* vapour condensation hood (option)

- Fully automatic programme start:
 - Hood closes
 - Programme cycle starts
 - Hood opens
- Touch sensitive switch for raising and lowering of the hood
- Increased capacity
- No more opening the hood by hand
- Continuous loading
- Outstanding ergonomics



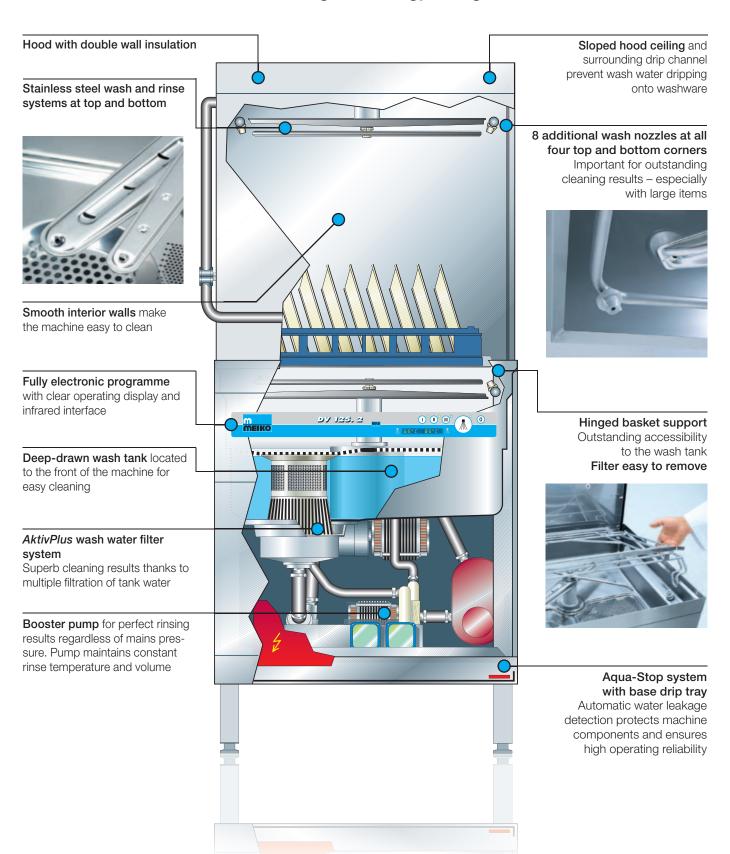
- Central exhaust treatment
- · Significant reduction of steam exhaust
- Improved working environment for wash-up personnel
- Double walled air duct for optimisation of the condensation process
- Steam extraction is linked with the dishwasher programme
- Time-controlled fan start up
- Without filters and completely maintenance free
- Can be retrofitted





Functional details, made by professionals for professionals

All of the benefits of MEIKO washing technology at a glance



Can hardly be bettered: Performance and versatility

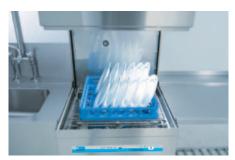


The universal hinged basket holder

The universal basket holder is designed to take all popular 500×500 mm and 600×500 mm standard baskets as well as 600×400 mm transport containers. A wide range of non-standard baskets emphasizes the DV 125.2's versatility.

These include baskets for trays, serving dishes, baking and display trays, stainless steel baskets with inclined supports for 600 x 400 transport containers and even a basket for GN 2/1 containers.







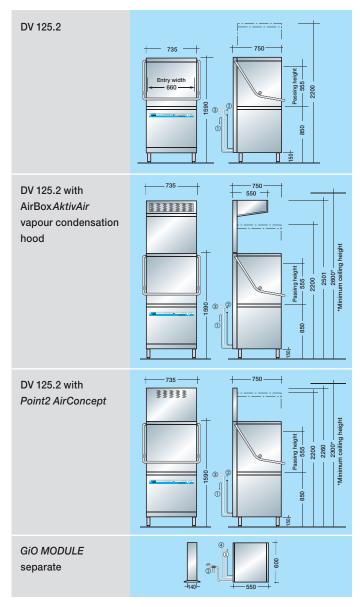






Dimensions and technical data





Programme cycles available for selection*:

60 seconds Short wash (power level I) (power level II) Standard wash = 90 seconds Intensive wash = 210 seconds (power level III)

*If the machine is connected to a cold water supply and/or if baskets are inserted in quick succession, the duration of the wash cycles may be increased to achieve hygienic final rinse tempera-

The water change programme increases the duration of the wash cycle Please note that the design of ventilation systems for wash-up areas must comply with VDI 2052

The Point2 AirConcept and AirBox AktivAir options cannot be combined with the automatic hood







DV 125.2		
Basket dimensions	mm	500 x 500 – 650 x 500
Entry height	mm	555
Theoretical		
basket capacity	up to baskets/hour	60/40/17
plate capacity	up to plates/hour	1,320
glass capacity	up to glasses/hour	2,940
Pump capacity	kW	1.5
Tank capacity	litres	26
Final rinse	litres/basket	3.2
Tank heating	kW	2.0
Built-in boiler heating		
45°C inlet temperature	kW	7.5
10°C inlet temperature	kW	9.0
Total connected load		
45°C inlet temperature	kW	11.1
10°C inlet temperature	kW	12.6
10°C inlet temperature	kW	11.1
with Point2 AirConcept		

Electrical installation: Electrical connection ① 3-phase NPE, 400 V, 50 Hz. The optional integrated water softener AktivClean increases the connected load by 0.25 kW, the optional AirBox AktivAir by 0.9 kW.

Circuitry configuration complies with the requirements of the Association of German Electrical Engineers (VDE).

Water installation: The machines can be connected directly to the fresh water supply without the use of intermediate safety valves (2). Minimum flow pressure 0.6 bar, maximum pressure 5 bar.

Installation requirements of EN 1717 are to be observed. Drain 34".

Max. height of on-site drain outlet on wall: 700 mm (3).

Length of connection cables from machine is approx. 1.4 m (5).

GIO MODULE: Cold water connection (max. 35 °C), minimum flow pressure 1 bar, maximum 5 bar. Conductivity of raw water < 1000 µS/cm. Total water hardness max. 28°dH (German hardness).

Connection kit: Reinforced hose (1 m), stop valve, pressure reducer, 10 µm filter with activated carbon, reinforced hose (2 m) to machine. Drain kit: concentrate drain hose (approx. 2 m) (4), drain piping incl. isolation from mains. Type AA air gap according to EN 1717.

Permeate and electrical lines between machine and separate GiO MODULE approx. 3 m (5). When using the GiO MODULE a BA backflow preventer must be used in accordance with EN 1717 to ensure DIN-compliant operation optional.

(1 bar = 100 kPa) (1 °dH approx. 0,18 mmol/l CaCO₃)

Complies with the hygiene requirements of DIN 10511-H for commercial glass washing, DIN 10512 for commercial dishwashing, DIN 10522 for the commercial cleaning of reusable boxes and containers.

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We reserve the right to amend specifications as part of our product improvement process.