

DV 270.2

Dynamic power from MEIKO's Premium Class



DV 270.2 universal dishwasher: A supreme "maid of all work" with real cleaning power



It has everything that makes it a true maid of all work. Dynamic high-performance pumps, oscillating wash arms with uncompromising efficiency, rotating final rinse systems with additional lateral rinse arms, well-designed robust construction and sophisticated operating technology.

The machine's enormous 650 mm passing height allows everything to be accommodated under its hood – which is impossible with your normal dishwashers. The time which your expensive staff spends cleaning large utensils can now be used more productively.

Our new DV 270.2 works faster, more systematically and **DV 270.2** almost effortlessly. It is designed from top to toe for its special cleaning tasks. This is because we have taken Dynamic power exceptional steps to ensure that it lives up to its promises. And it promises a lot, e.g. washing pots of all types and Entry height (in mm): sizes, kitchen equipment, gastro-norm containers, bak-Basket dimension (in mm): ing trays and other utensils which are difficult to clean. Capacity: up to 30 baskets/hour Also transportation containers from the catering industry, airline containers, kitchen equipment of all kinds in can-MEIKO Technology: teens, dining halls, hospitals and clinics. The sliding tables ensure that there is no dead time. While one basket is being washed in the machine, a basket which has just been washed can be unloaded on the exit table or a new basket can be loaded easily and prepared for washing.

The MEIKO automatic hood: New in the Premium Class (optional)

Fully automatic programme sequence by the push of a button: Dishwashing comfort at the highest stage Automatic closing and opening of the hood which offers best comfort and ergonomics - you never want to work without this!

- Separate button for opening and closing the hood
- Higher capacity utilisation
- No manual hood actuation necessary
- Continuous loading
- Outstanding ergonomics



MIKE 2 and infrared: Technology in a first-class format

Unique advantages: Included as standard



MIKE 2. Ease of operation which points towards the future: electronic controls



MEIKO's DV 270.2 universal washing machine is equipped with fully electronic *MIKE 2* controls as standard. Each of the three programmes can be easily selected by lightly touching the appropriate key. The progress of the programme and any messages are displayed in digital format. Easily understandable symbols and clearly indicated washing and final rinse temperatures make operation and control of this machine child's play.

MEIKO mke	*	(i)	(i)	(iii)		0
Temperature display for washing, final rinse, information, operating	conditions	Short programme	Normal programme	Intensive programme	Start button	Off button

MIKE 2 – the brand-new electronic system with integrated infrared interface for the *Point 2* generation.

Today's most innovative control technology for dishwashers. And, in combination with the intelligent *M-Commander W*, data can be very simply read, defined, amended, transferred via a PC online to the factory or the Customer Service Representative for immediate processing. This provides the customer with decided time, work and cost advantages when it comes to maintenance.

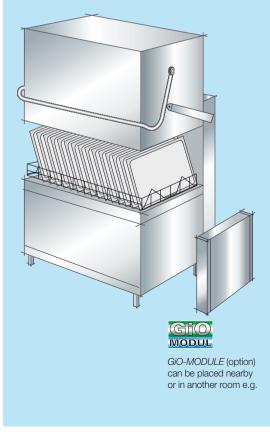


Reverse osmosis system: Brilliant water treatment performance

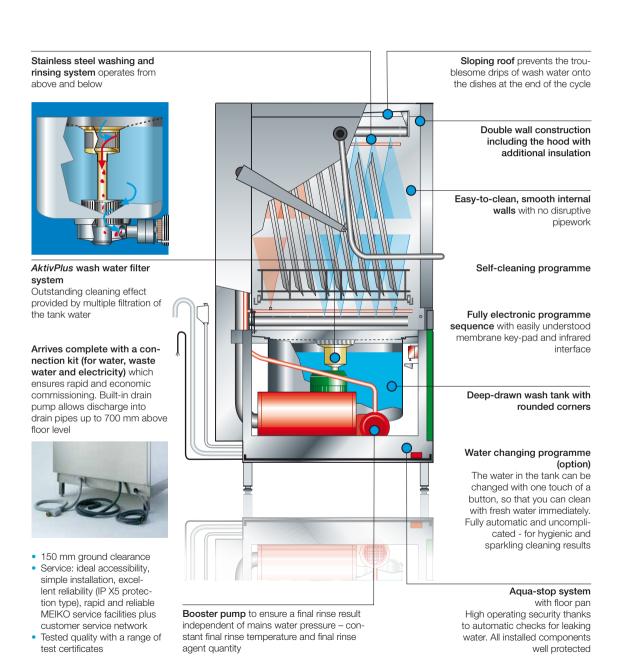


Modular, unique, practical – no ifs, ands or buts. Whether located behind, below, or in a separate area, nothing gets in the way of sparkling cleaning results. The reverse osmosis system may be adapted to any conditions.

With its new design and look, this reverse osmosis system with a 98% demineralisation rate offers optimum performance with minimum space requirements. Clean, sparkling, hygienically flawless dishes for many years.



Some of the superb advantages provided by the Point 2 generation



Functional details - Made by professionals for professionals

Hard to beat: Performance and versatility





Simple-to-use, all-round handle

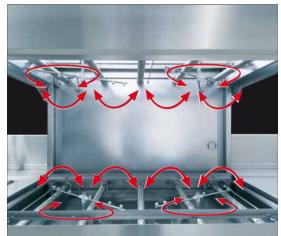
Novel hood guidance system for ergonomic operation – also when the hood is open.



A special refinement: Table equipment with integrated prewash zone.

Via knee switch a hydrolift is

moved out which brings a special spray nozzle directly to the dishes and removes under high pressure rough waste particles perfectly.



Oscillating wash arm

made from stainless steel, spraying every single part of the wash chamber – including all the corners.

Rotating rinse system and lateral rinse arms

made from stainless steel provide first class rinse effect.



Tank cover screen

Targeted diversion of dirt particles into the AktivPlus fine filter.



AktivPlus wash water filtration system

Multiple filtration of wash water and dependable extraction of dirt particles guarantee an outstanding cleaning effect. Scoop effect for easy removal of coarse dirt particles.



Ascending pipes outside the wash chamber made from robust stainless

made from robust stainless steel.

The standard basket for dishes, containers, kitchen equipment, baskets etc. And with inserts to support trays, baking trays and much more, of course.

The carrier is made from solid 18/10 stainless steel; it is 1310 mm long and 690 mm wide, thus providing plenty of space for anything you might want to wash. We have even

equipped it with rollers so that even a fully loaded basket can be easily moved into or out of the machine on the conveyor tables.











Insert BV 60 x 39 (butcheries) (608 x 390 mm) made in stainless steel



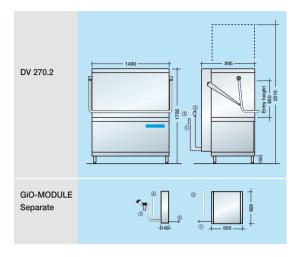
Insert BV 57 x 56 (570 x 560 mm) made in stainless steel for 2-8 GNcontainers 1/2-2/1 (with a max. depth of 65, 100, 150 mm)



Universal insert UV 57 x 39 (570 x 390 mm) made in stainless steel







		DV 270.2
Basket dimensions	mm	1.310 x 690
Entry height	mm	650
Theoretical baskets capacity	per hour*	30 / 15 / 7
Pump motor	kW	2 x 2,2
Tank capacity	I	100
Water consumption for final rinse	I	9,0
Tank heating	kW	9,0
Built-in boiler electricity consumption a		
45 °C incoming water temperature	kW	12,0
10 °C incoming water temperature	kW	18,0
Total connected load at		
45 °C incoming water temperature	kW	16,8
10 °C incoming water temperature	kW	22,8

If connected to a cold water supply and / or baskets are changed at short intervals, the programme cycles necessary to achieve hygienic rinse temperatures may increase.
The programme cycles increase within the water changing programme.

Programme cycles you can select:

DV 270.2:

Short programme = 120 seconds Normal programme = 240 seconds Intensive programme = 480 seconds

Electrical installation:

Electrical connection: ① 3-phase current 3 NPE, 400 V, 50 Hz. The wiring complies with VDE requirements.

Water installation:

The machines may be connected directly to the mains supply without intermediate security fittings ②. The flow pressure should be between 0,6 bar, and 5 bar. The installation requirements of EN 1717 must be observed. Drain ¾". Wall-mounted drain should have a maximum height of 700 mm ③. Length of connection cables from/to the appliance approx. 1,8 m.

GIO-MODULE:

Cold water min.1 °C - max. 25 °C.

Flow pressure should be between 1 and 5 bar.

Conductivity of raw water <1000 $\mu\text{S/cm}.$ Total water hardness max. 28 °dH (German hardness).

Including connection kit: check valve, pressure regulating valve, filter 10 μm including activated carbon, safety equipment "HD" (backflow preventer and pipe aerator). Installation requirements of EN 1717 must be observed. Connection length approx. 3 m. Connection kit of the appliance with reinforced hose (without AquaStop). Concentrate drain ½" (a), length approx. 2 m. Permeate and electric cables between machine and separate GOMDDLE approx. 3 m (a).

(1 bar = 100 kPa) (1 °dH ca. 0,18 mmol/l $CaCO_3$)









Complies with the hygiene requirements of DIN 10512 for commercial dishwashing and DIN 10522 for commercial washing of containers and boxes

MEIKOLON

MEIKO recommends quality cleaning products by proprietory manufacturers.

MEIKO ON cleaning and hydiene products are

MEIKOLON cleaning and hygiene products are an excellent choice.



KiD Catering Equipment
Oaktree Court Business Centre
Mill Lane, Ness, Cheshire, CH64 8TP
Tel: 0333 123 2450
sales@kidcateringequipment.com
www.kidcateringequipment.com

150.041.00.05.11/GB/FD/3000

We reserve the right to make alterations in the course of further development.