

## FV 130.2 / FV 250.2

# Pot and Container Washing Machines of the Premium Range



Universal warewashing machines FV 130.2 / FV 250.2

# FV 130.2 / FV 250.2:

## Powerful washers for all kinds of kitchen utensils

Purpose-built and technically advanced machines, designed to handle one of the toughest tasks in the kitchen. The FV 130.2 and FV 250.2 utensil washers are equipped with the very latest state of the art *MIKE 2* fully electronic control system. Oscillating washing arms, combined with a practical and well proven rotary final rinse system, produce the best results ever. The well thought-out door design provides first class access to the washing chamber, allowing all types and sizes of pots

and pans, GN containers, trays, cooking utensils, storage boxes and crates, and much, much, more. The FV 130.2 and FV 250.2 come fully equipped with a considerable amount of standard features, however there is another advantage that makes these utensil washers stand apart from others - they are manufactured by MEIKO, an acknowledged leader in innovative warewashing technology.

### FV 130.2

**Multi-functional with intensive washing power**

**Passing height (in mm)**

H 740

**Basket dimensions (in mm)**

850 x 700

**Capacity**

up to 30 baskets/h

**MEIKO technology:**



## FV 250.2

### Exceptional washing capacity

Passing height (in mm)  
H 890

Basket dimensions (in mm)  
1,310 x 700

Capacity  
up to 30 baskets/h

MEIKO technology:



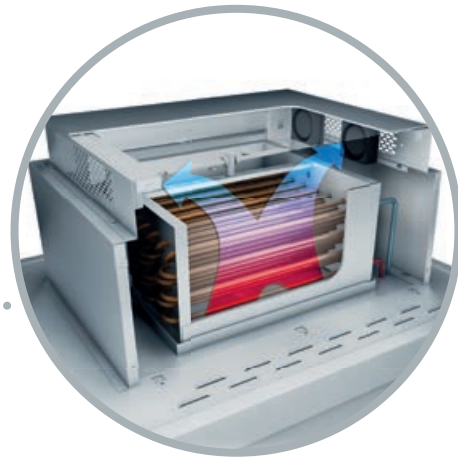
# FV 130.2 / FV 250.2

## with the Point2 AirConcept system

### For clean air and superb energy efficiency

Based on the German *Reinheitsgebot* that governs high-quality beer production, MEIKO has introduced its very own “purity law” which sets new standards in the field of warewashing technology. One of its key components is MEIKO’s next-generation *Point2 AirConcept* system. This sophisticated air management solution includes a state-of-the-art heat recovery system which reduces the connected load of the machine by up to 20% while slashing energy consumption. This innovative system drastically reduces running costs and significantly improves the indoor climate and working environment. It also removes the need for the hood that is typically required above this type of machine. MEIKO *Point2 AirConcept*: The clean solution for people and the environment.

- **Maximum energy efficiency**  
Built-in heat recovery system
- **Better indoor climate**  
Reduced emissions
- **Integrated self-cleaning function**  
Uncompromising standards of hygiene
- **Fully DIN certified**  
Maintains programme timings and temperature settings
- **Helps washware to dry quicker**



Developed in accordance with the



*Reinheitsgebote* – loosely translated as “purity laws” – are a typically German concept which has long been used to impose regulations designed to ensure that products are safe and of high quality. One famous example is the *Reinheitsgebot* for German beer, which was introduced in 1516. MEIKO is the first company in the world to introduce a *Reinheitsgebot* for dishwashing, cleaning and disinfection, a solution that sets new standards of quality and hygiene for brilliant results.

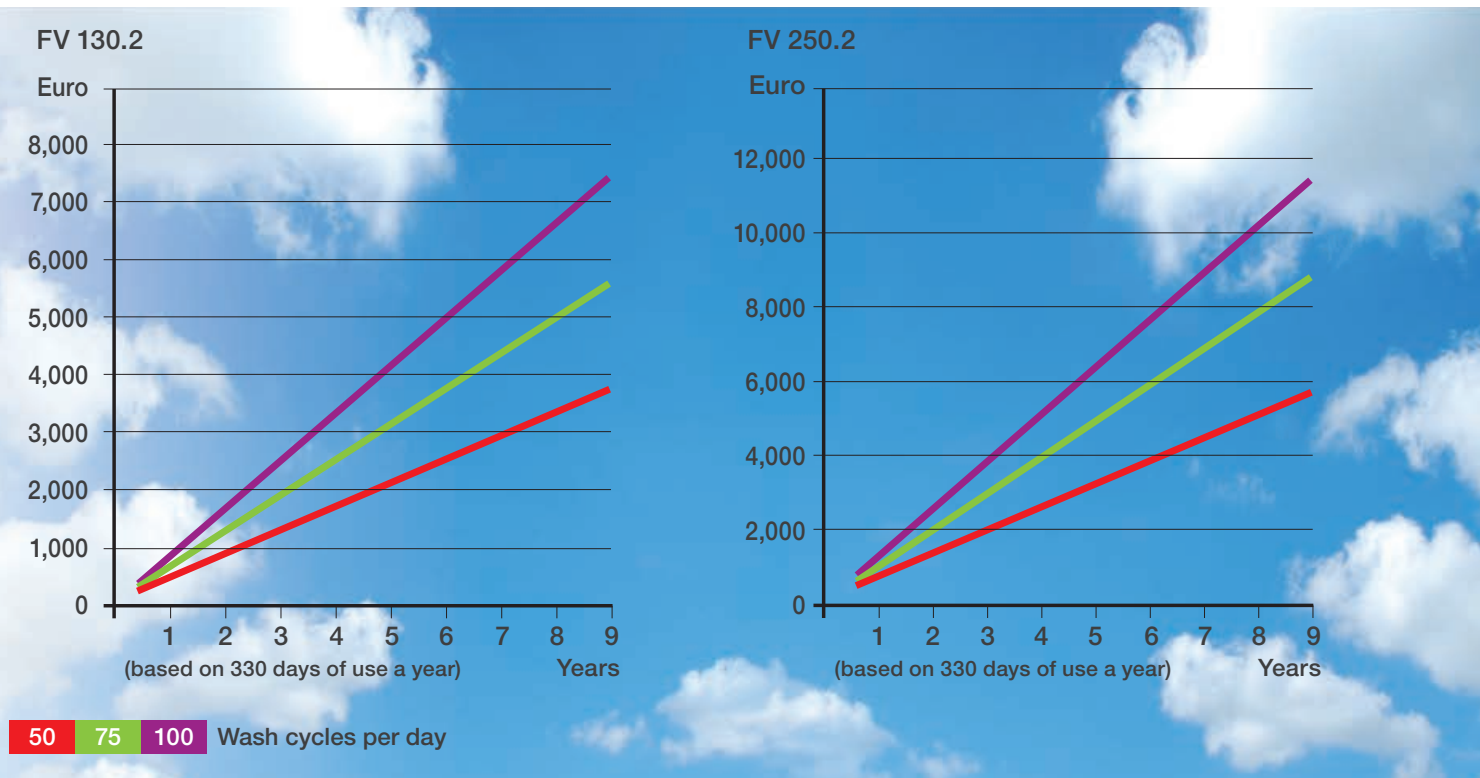


## A unique, user-friendly system that is both hygienic and eco-friendly

The MEIKO *Point2 AirConcept* system 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. This tangibly reduces emission rates and improves the indoor climate, making the wash-up area a far more pleasant environment to work in. The hot air emitted by

the machine is fed back into the water circuit as a source of energy. This reduces the connected load of the machine by up to 20 % and achieves significant energy and cost savings. Four fans keep things moving fast – steam extraction takes just 60 seconds in the FV 130.2 and just 80 seconds in the FV 250.2!

## Potential reduction in running costs



Technical data		FV 130.2	FV 250.2
Machine height* with heat recovery	mm	2,185	2,490
Water connection		cold water	
Self-cleaning (without additional water consumption)		built-in cleaning nozzles	
Steam extraction (extended cycle time)	s	60	80
Reduction in heat emitted into the room	kW	1.8	3.1
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	3.0	

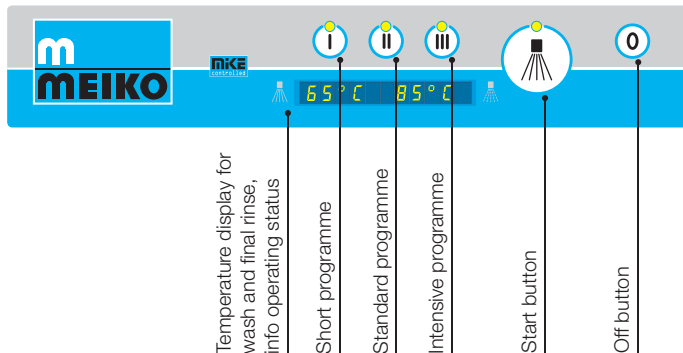
\*working height: 845 mm

# MIKE 2 and GiO MODULE – Premium Class Technology

MIKE 2. The MEIKO technology with operating comfort and convenience



Both the FV 130.2 and the FV 250.2 are provided with the very latest *MIKE 2* fully electronic control system as standard. The three programmes are each selected by gently pressing the appropriate symbol on the touch sensitive keypad. The operating status and any relevant messages are indicated on the digital display. Easily understood international symbols, combined with clearly displayed wash and rinse temperatures, ensure that operation and control of these machines seems like child's play.



**MIKE 2 – fully electronic control system combined with infrared interface, for all *Point2* generation warewashing machines.**

*MIKE 2* represents today's most innovative and advanced electronic control technology, and now thanks to the intelligent *M-Commander W* system, reading, defining, and modifying data could not be easier. Transfer of data from a PC – online to the factory or to a local service centre – for immediate analysis and processing. In terms of servicing and maintenance, the *M-Commander W* delivers considerable savings in terms of labour, effort, and costs.

Reverse osmosis system:  
Brilliant water treatment performance



**Modular, unique, practical – no ifs, ands or buts.**

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.

Always operate at the correct level

**Another well thought-out feature of the FV 130.2 and FV 250.2.**

The additional programme start button that is ergonomically located adjacent to the door handle – a most practical position for operator ease and comfort.



# Functional components – designed by specialists, for specialists

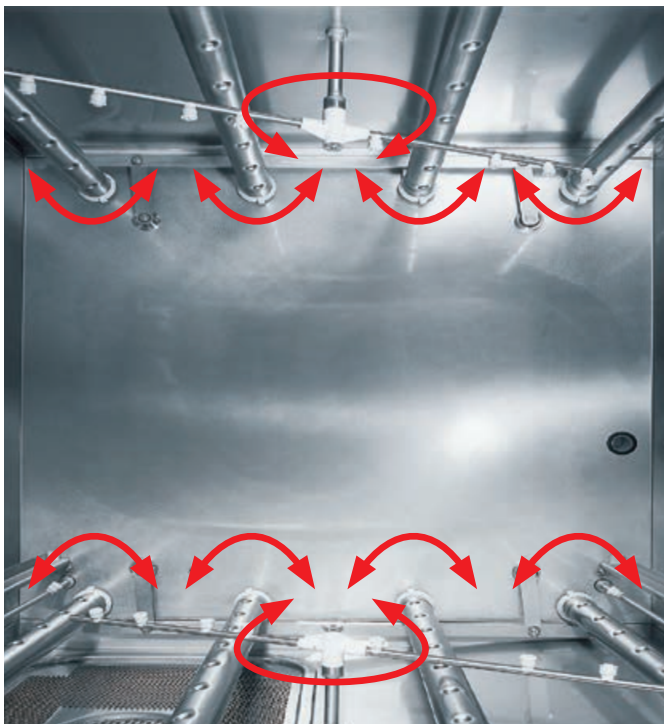


**FV 130.2 passing height of 740 mm. FV 250.2 passing height of 890 mm** – Superb height for accommodating products difficult to place in other machines, i.e. GN containers, pots, trays, and cooking utensils.



### **AktivPlus wash water filter system**

Tank water is filtered several times ensuring that residues are effectively removed and guaranteeing first class washing results.



### **Oscillating wash arms**

Made from high grade stainless steel tube, and guaranteed to provide 100% coverage to the entire wash tank - even into the corners.

### **Rotating and lateral final rinse system**

Also in stainless steel, ensures a first class fresh water final rinsing of the products.



### **Perforated tank filter screens**

Directs residues into the *AktivPlus* fine mesh filter system producing a dustpan effect to assist in the removal of food particles.



### **Double-wall insulated machine with additional insulation to door**

Extremely low noise level and minimal heat radiation help to maintain a pleasant working environment.



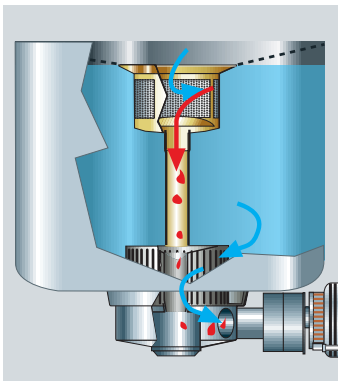
### **Pipework outwith the washing chamber (stainless steel).**



# Exclusive advantages incorporated as standard

## A few outstanding advantages of the *Point2* generation

**Stainless steel wash arms**  
from above and below

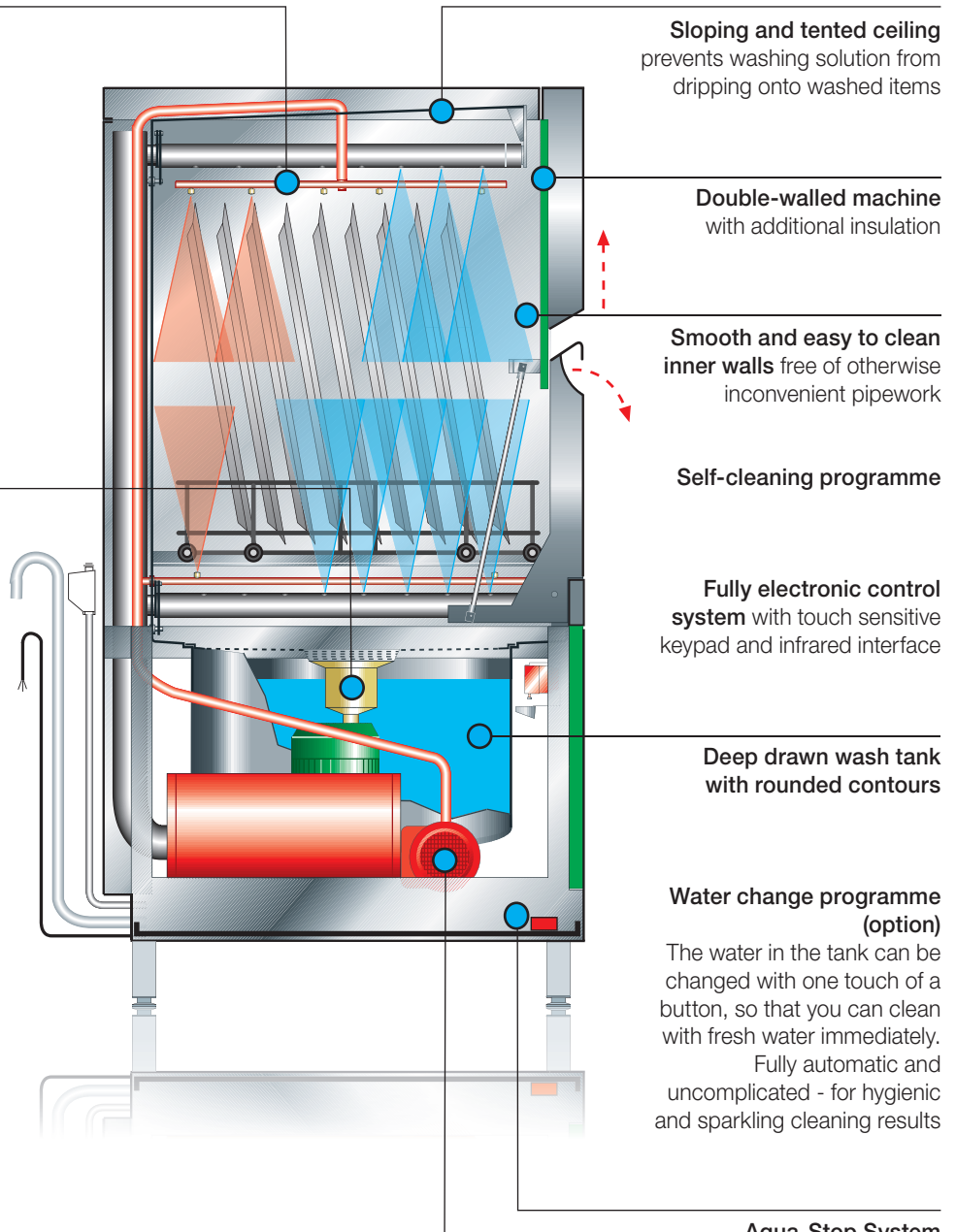


**AktivPlus fine mesh filter system** ensures outstanding cleaning performance, thanks to the multi-filtered wash water.

**Installation with connection kit (water, waste water and power)** allows for fast and economic commissioning. With the integral drain pump, a waste discharge height of up to 700 mm is possible.



- A user-friendly and well designed hinged/sliding door combination
- 150 mm genuine floor clearance
- Servicing benefits such as ease of access to the clearly arranged components, high level of reliability, IPX5 protection to electrics, and a competent and reliable MEIKO service and after-sales service network
- Proven quality supported with numerous test certificates



**Sloping and tented ceiling** prevents washing solution from dripping onto washed items

**Double-walled machine** with additional insulation

**Smooth and easy to clean inner walls** free of otherwise inconvenient pipework

**Self-cleaning programme**

**Fully electronic control system** with touch sensitive keypad and infrared interface

**Deep drawn wash tank** with rounded contours

**Water change programme (option)**

The water in the tank can be changed with one touch of a button, so that you can clean with fresh water immediately.

Fully automatic and uncomplicated - for hygienic and sparkling cleaning results

**Rinse booster pump** ensures a constant rinse water volume and temperature, regardless of mains pressure

**Aqua-Stop System** with base drip tray. Superb operating security due to the automatic water leakage detection control. High protection of all integral machine components



# Hard-to-beat performance and versatility



The versatility of these machines, coupled with the impressive interior space and volume, justifies the expression “universal washing arms”.

**Basket dimensions FV 130.2: 850 x 700 mm**  
Accommodates two 600 x 400 mm storage containers side by side, or baking trays with sizes up to 580 x 780 mm.

**Basket dimensions FV 250.2: 1,310 x 700 mm**

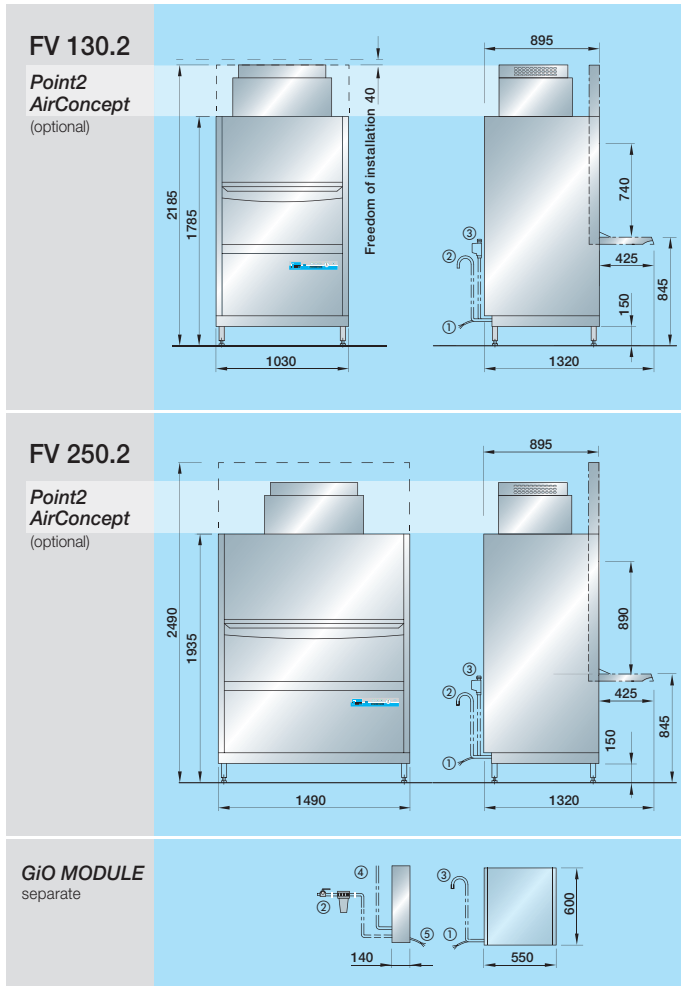


**Insert**  
(stainless steel) for trays and presentation plates (butcher's shops)

**Basket insert**  
(stainless steel) for GN containers

**Universal basket insert**  
(stainless steel)

**Flexible covering grid**  
(stainless steel)



	FV 130.2	FV 250.2
<b>Basket dimensions</b>	mm 850 x 700	1,310 x 700
<b>Passing height</b>	mm 740	890
<b>Theoretical basket capacity</b>	up to baskets/h* 30	30
<b>Pump motor</b>	kW 2.6	2 x 2.2
<b>Tank capacity</b>	litres 85	100
<b>Final rinse quantity</b>	litres/basket 5.8	9.0
<b>Tank heating</b>	kW 6,0	9,0
<b>Built-in water heater</b>		
45 °C inlet temperature	kW 6.0	12.0
10 °C inlet temperature	kW 12.0	18.0
10 °C inlet temperature with <i>Point2 AirConcept</i>	kW 9.0	15.0
<b>Total connected load</b>		
45 °C inlet temperature	kW 9.0	16.8
10 °C inlet temperature	kW 15.0	22.8
10 °C inlet temperature with <i>Point2 AirConcept</i>	kW 12.0	19.8

\*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 temperatures. Please note that activating the water change programme will increase the duration of the wash cycles.

### Electrical installation

Electrical connection: ① 3-phase 3 NPE, 400 V, 50 Hz.  
Circuitry 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 5 bar. Installation requirements of EN 1717 are to be observed. Drain ¾". Max. height of on-site drain outlet on wall: 700 mm ③. Length of connecting cables from machine is approx. 1.4 m.  
*Point2 AirConcept*: Max. feed water temperature 20 °C.

### 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. 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 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 CaCO<sub>3</sub>)

In accordance with the hygiene requirements of DIN 10512 for commercial dishwashing and DIN 10522 for professional warewashing of reusable boxes resp. DIN SPEC 10534.

### Programme cycles:

		FV 130.2	FV 250.2
<b>Short programme</b>	seconds	120	120
<b>Standard programme</b>	seconds	240	240
<b>Intensive programme</b>	seconds	360	480



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