MEIKO
The clean solution

K 160

The compact class for rack type machines



K 160 – 2 capacities (optional)

K 160 – Technology and features designed with users in mind

A high hourly capacity with a superior washing result and a minimum space usage, those were the criteria imposed on the K 160 concept. The series includes three compact rack type machines that respond to the wishes of a great number of users. Where until now only manually fed hood type machines could be used, the K 160 now offers effective alternatives for switching over to operator-friendly rack type machines.

The advantages are obvious:
- Low acquisition costs and excellent price/ perfomance ratio.
- In combination with 90° or 180° curves, automatic corner feeds, roller conveyors and sliding tables, innumerable highly efficient application variants offering solutions to all individual problems are possible.
- The automatic workflow requires only one operator.
- Optimal reduction of operation costs through reduced washing times, improved working organisation and the lowest possible water, power, detergent and rinse aid consumption.
- 2 capacities, infinitely adjustable (optional)

Practical advantages for your company:
- Automation reduces the workload in the kitchen and ensures high-quality results.
- With better working conditions, the operators can take over other tasks.

Even in its technical aspects, the K 160 makes no compromises:
- Latest hygiene and washing quality standards.
- Continuous basket transport within the machine! The basket-to-basket principle ensures that there is no stopping, no more waiting.
- Reliable, tried-and-tested rack type system made of chrome nickel steel with automatic overload protection.
- Low operating noise levels thanks to the sturdy construction and optimum adjustment of the pump capacity.

Maximum economy of operation:
- Heat recovery saves up to 12 kW of energy
- Double-wall insulation of machine front and drying zone as standard
- Lowest final rinse water quantities with max. 290 l/h
- Water and energy saving system: autotimer and fresh water saving device (optional)
- Chemical saving system: rinse aid mixing chamber
- Highly effective drying with just 3 kW heating capacity requirement



MEIKO heat recovery: Large 60 m^2 surface of the heat exchanger. For cleaning, the cooling register can be pulled onto the top of the machine. At the same time, the front plate serves as a trough.



Double sieve system in the optional pre-wash area: Filters the smallest food particles out of the water and thus keeps them away from the machine's alkali wash zone. This reduces the amount of dirt in the wash water, reduces the regeneration water quantity and enables savings on detergent.



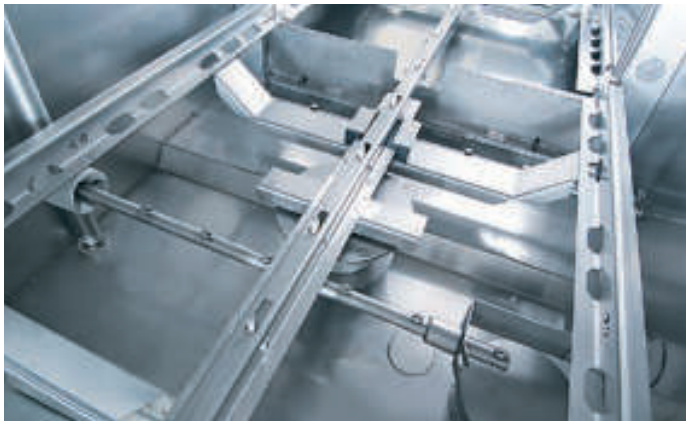
Large sliding door: A large sliding door allows easy access to the inside of the machine. The doors can be opened and closed without any effort.



Integrated pre-washing (optional): Most food residues are already removed here.



Easy removal of manifold wash systems: A simple quick release lock ensures easy removal and insertion of the wash systems. The large nozzle openings not only ensure perfect cleaning dynamics, they are also extremely resistant to clogging.



The tried-and-tested stainless steel basket transport system with its reliable mechanical overload protection device ensures the fail-safe operation of the machine.



Double wash water filtration through an easily removable tank cover sieve and a round filter basket over the wash pump.



Switch box: All components are arranged clearly and well-protected behind the front cover with an additional CrNi steel cover and can be swung out as an unit (see small picture).

K 160 – Performance Data

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			K160	K 160 Pi	K 160 VPi
Capacity		up to baskets/h	56* / 80	75* / 105	90* / 130
Pump capacity		kW			
	Pre-wash zone				0.5
	Main wash zone		1.1	1.1	1.1
	Pump rinse zone			0.5	0.5
Circulating capacity		l/min			
	Pre-wash zone				300
	Main wash zone		980	980	980
	Pump rinse zone			50	50
Tank heating	**Main wash zone**	kW		10	
Filling water quantity		l	85	93	138
Final rinse max. water consumption**		l/h		290	
Booster heater		kW			
	with heat recovery			12	
	without heat recovery			24	
Drying/air circulation		m^2/h		2,200	
Drying:	**Heating capacity/fan**	kW		3 / 0.3	
Waste air fan		kW		0.1	
Transport motor		kW		0.1	
Machine length		mm			
	without drying***		1,450	1,450	1,900
	with drying		2,050	2,050	2,500

* Option: Two capacities
** in normal operation
*** plus 150 mm splash guard fitted on discharge table
kW value of heating capacity ± 5%

Passing height (in mm):
H 450
Basket dimension (in mm):
500 x 500
Performance:
Up to 130 baskets / hour
MEIKO technology:

miKE controlled



CE

SAAR CERT TÜV ISO 9001:2008

DGUV Test QM

210.042.00.11.14/GB/KD/3000

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

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