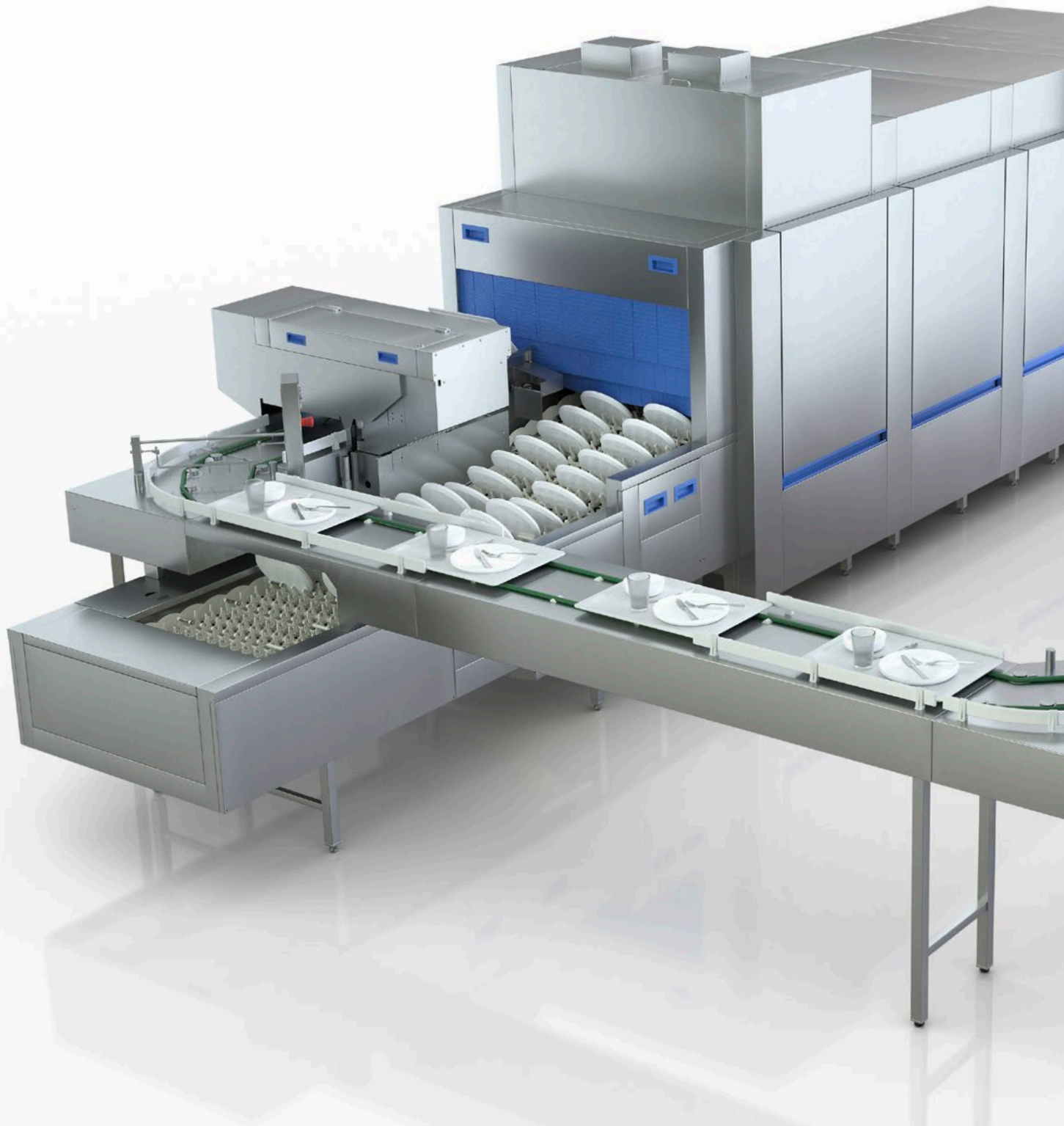


MEIKO M-iQ BlueFire®

The single-machine solution for dishes, cutlery and trays

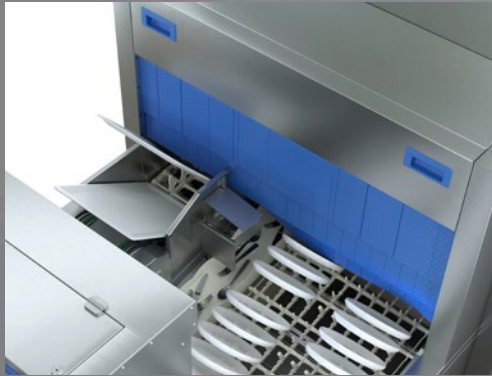


MEIKO M-iQ BlueFire®: the best bits

Two become one – economical, space saving, hygienically safe

This newest member of the M-iQ family is worth two. In other words: the M-iQ BlueFire combines two machines. The result: **100% efficiency** and maximum hygiene. It is just as economical as any of the other models in our award-winning M-iQ range. The key is achieving a pioneering level of automation in a small space. That gives us a fully automatic cutlery and tablet cleaning process, **dramatically sinking the operating costs and staffing requirements** as compared to working with two machines. Plus: this 2-in-1 solution even provides ergonomically designed workspaces. All in an incredibly **efficient solution**.

Everyone wins: business and kitchen managers, diners, staff and even the environment.

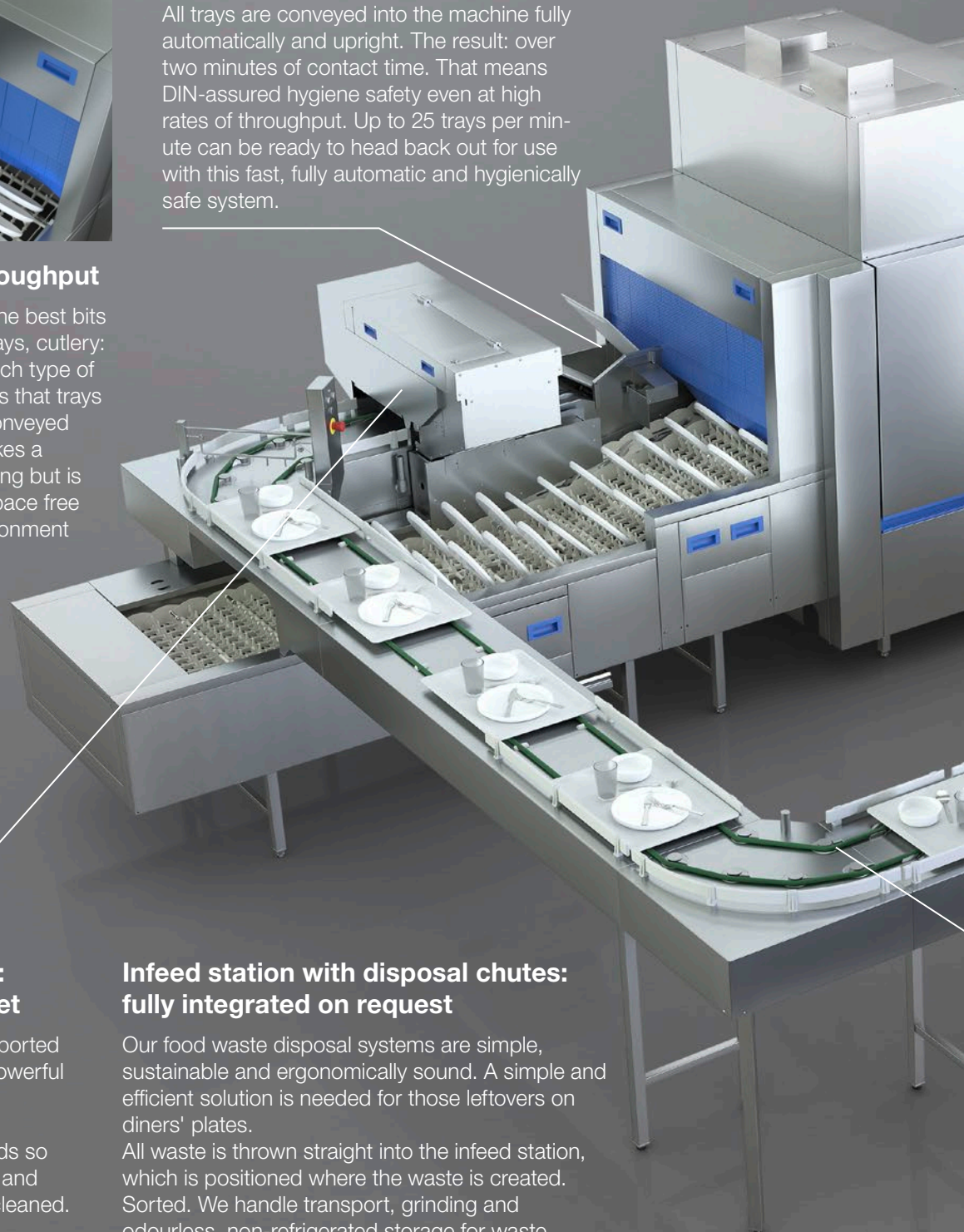


The clever way to ensure hygiene safety: our tray system

All trays are conveyed into the machine fully automatically and upright. The result: over two minutes of contact time. That means DIN-assured hygiene safety even at high rates of throughput. Up to 25 trays per minute can be ready to head back out for use with this fast, fully automatic and hygienically safe system.

More tracks, higher throughput

M-iQ BlueFire brings together the best bits of several machines. Dishes, trays, cutlery: there are separate tracks for each type of washware. The unique aspect is that trays are automatically sorted and conveyed in an upright position. That makes a machine that is ready for anything but is also compact, keeping more space free for an ergonomic working environment and increased efficiency.



The power of attraction: our cutlery lifting magnet

All cutlery is automatically transported onto the cutlery track using a powerful magnet.

The important thing here is to demagnetise it quickly afterwards so that items do not stick together and everything can be hygienically cleaned.

Infeed station with disposal chutes: fully integrated on request

Our food waste disposal systems are simple, sustainable and ergonomically sound. A simple and efficient solution is needed for those leftovers on diners' plates.

All waste is thrown straight into the infeed station, which is positioned where the waste is created. Sorted. We handle transport, grinding and odourless, non-refrigerated storage for waste.

Keeping it in the family

Specifically, the M-iQ family. You see, the M-iQ BlueFire offers all of the advantages of our multi award-winning product range:

- Energy concept
- M-iQ filter
- Self-cleaning feature
- AirConcept
- AirStream drying
- GiO technology
- ... and much more



Fully automatic from start to finish

After the wash cycle, the trays are automatically stacked and can be returned to circulation immediately. The separate cutlery track allows the machine to automatically collect knives, forks, etc. Clean, hygienic and, above all, dry!

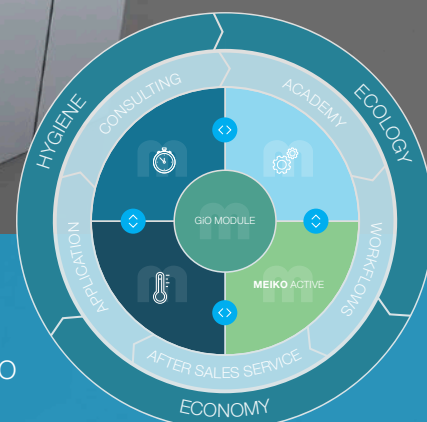


Your kitchen, your machine, your conveying technology

Every dishwashing area is unique so adaptability is key. Cleverly planned conveying technology is a very helpful tool in this arena. It can cover several floors, tight corners and long distances. No problem!

MEIKO Clean Solution Circle

This is at the heart of MEIKO thinking and illustrates our comprehensive approach to the warewashing process. At the centre of the system is 'Sinner's circle': time, temperature, mechanical elements and chemicals. Plus, we will plan your dishwashing area in an efficient, ergonomic and economical manner, help you with any technical issues and ensure that everything keeps working smoothly for years to come. And your staff are always up to date with the latest training. We focus on cost-effectiveness, hygiene and environmental protection to help you get the most out of your warewashing technology.





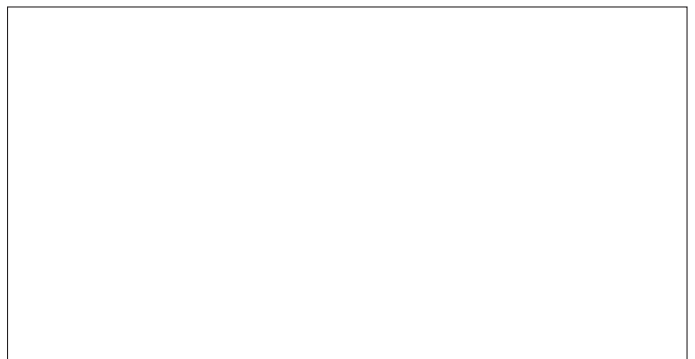
The clean solution



MEIKO[®]
ACTIVE

For sustainable hygiene and impressive washing results, MEIKO recommends cleaning and hygiene products made by **MEIKO ACTIVE**.

Complies with the hygiene requirements of DIN SPEC 10534.



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