

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 *DV 270.2* works faster, more systematically and almost effortlessly. It is designed from top to toe for its special cleaning tasks. This is because we have taken exceptional steps to ensure that it lives up to its promises. And it promises a lot, e.g. washing pots of all types and sizes, kitchen equipment, gastro-norm containers, baking trays and other utensils which are difficult to clean. Also transportation containers from the catering industry, airline containers, kitchen equipment of all kinds in canteens, dining halls, hospitals and clinics.

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





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.

DV 270.2 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.





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 13% and achieves significant energy and cost savings.

Potential reduction in running costs based on a *DV 270.2* with MEIKO *Point2 AirConcept*



(based on 330 days of use a year)

100 baskets/day
75 baskets/day
50 baskets/day

Technical data		DV 270.2
Water connection to the machine		cold water
Self-cleaning (without additional water consumption)		built-in cleaning nozzles
Steam extraction (extended cycle time)	S	100
Reduction in heat emitted into the room	kW	3,7
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

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

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.

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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 *Point2* 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.



Unique advantages: Included as standard



Some of the superb advantages provided by the Point2 generation



 Tested quality with a range of test certificates

Functional details – Made by professionals for professionals



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 steel.

Hard to beat: Performance and versatility



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.













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

Technical data:





Programme cycles you can select:

DV	270	.2:
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Short programme	= 120 seconds
Normal programme	= 240 seconds
Intensive programme	= 480 seconds



Meets the hygiene requirements of DIN SPEC 10534.

		DV 270.2
Basket dimensions	mm	1310 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 at		
45 °C incoming water temperature	kW	12.0
10°C incoming water temperature	kW	18.0
10 °C incoming water temperature with Point2 AirConcept	kW	15.0
Total connected load at		
45°C incoming water temperature	kW	16.8
10°C incoming water temperature	kW	22.8
10°C incoming water temperature with Point2 AirConcept	kW	19.9

* 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.

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 connection (max. 35 °C), minimum flow pressure 1 bar, maximum 5 bar. Conductivity of raw water <1000 μ 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 *GiO MODULE* approx. 3 m (a). 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 CaCO₂)

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