MEIKO
The clean solution

WS 125

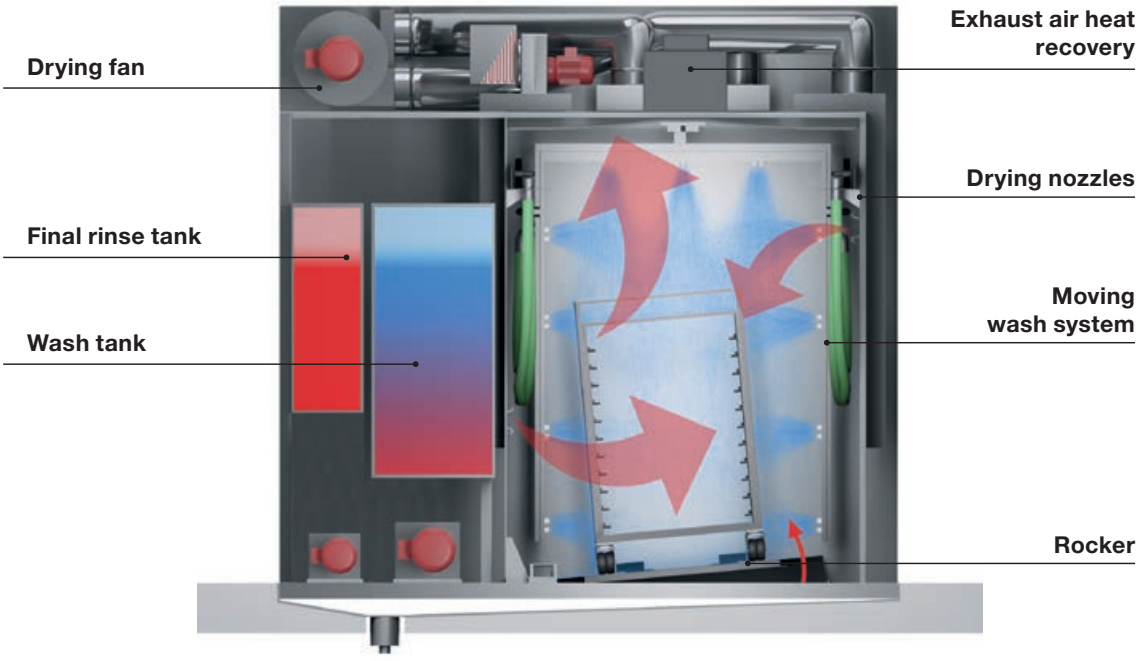
Cart washer
Machine decontamination for carts

WS 125 cart washer –
Sophisticated, powerful and hygienic cleaning solutions for carts

The clean solution

Hygienic cleanliness is a number one priority in hospitals, clinics, residential homes and other areas such as laboratories. Items like dishes, food, laundry and waste are transported back and forth using carts – and making sure these carts are hygienically cleaned is essential.
The MEIKO *WS 125* cart washer has been specially developed to guarantee this high standard of hygiene.
The *WS 125* features a highly effective power wash and rinsing system to hygienically and efficiently clean your carts. The machine structure is 100 % stainless steel and it is available in through loader and front loader versions. The through loader is loaded on one side and unloaded on the other, whereas everything happens on the one side for the front loader. The through loader therefore has a clean and dirty side. The locking mechanism ensures that only one door can be opened at once to ensure hygiene.

The doors come as hinged doors or a roller shutter (option). The wash chamber features a wash and rinse system which moves horizontally and is split into sections which are adjusted to fit the cart to be cleaned. This means that the wash jets and the water in the separate rinse system reach everything – directly and effectively. The whole surface of the cart is covered in wash water several times during the wash process and the machine uses a powerful rotary pump. Once the water agitation wash has run, the final rinse starts, using hot fresh water at approx. 85 °C. The rinse aid system uses specially designed solid stream jets to beautifully rinse off the wash water with the least fresh water possible. The fresh water final rinse uses a pressure booster pump which draws water from the machine's own fresh water storage and heating tank.
Once the final rinse is finished, the high-performance fans use large quantities of air to dry the cart.



WS 125

Designed by professionals for professionals – special features

Automatic cart tilting
Allows the water to drain efficiently from the surfaces and the interior. This ensures both excellent cleaning and great drying results.

The two-part wash and rinse systems are adapted to the cart on the left, right and top. The systems move in a cycle and reach the entire cart surface several times per wash cycle.

The large wash chamber (fig. shows version with 2 drying systems per side) provides plenty of room for all industry standard carts. The washer is installed level with the floor so it is easy to load and unload carts and, depending on the size of your carts, more than one can be washed at once.

High volume nozzles on the drying system combined with large volumes of air and the right heating performance to ensure superb drying results.

Wash water filter system
Several filter boxes are in use during the wash process to remove all of the residues which are washed off. The tilted floor means that the water in circulation is fed directly into these filter boxes.

Wash and rinse nozzles are made of high-quality stainless steel.

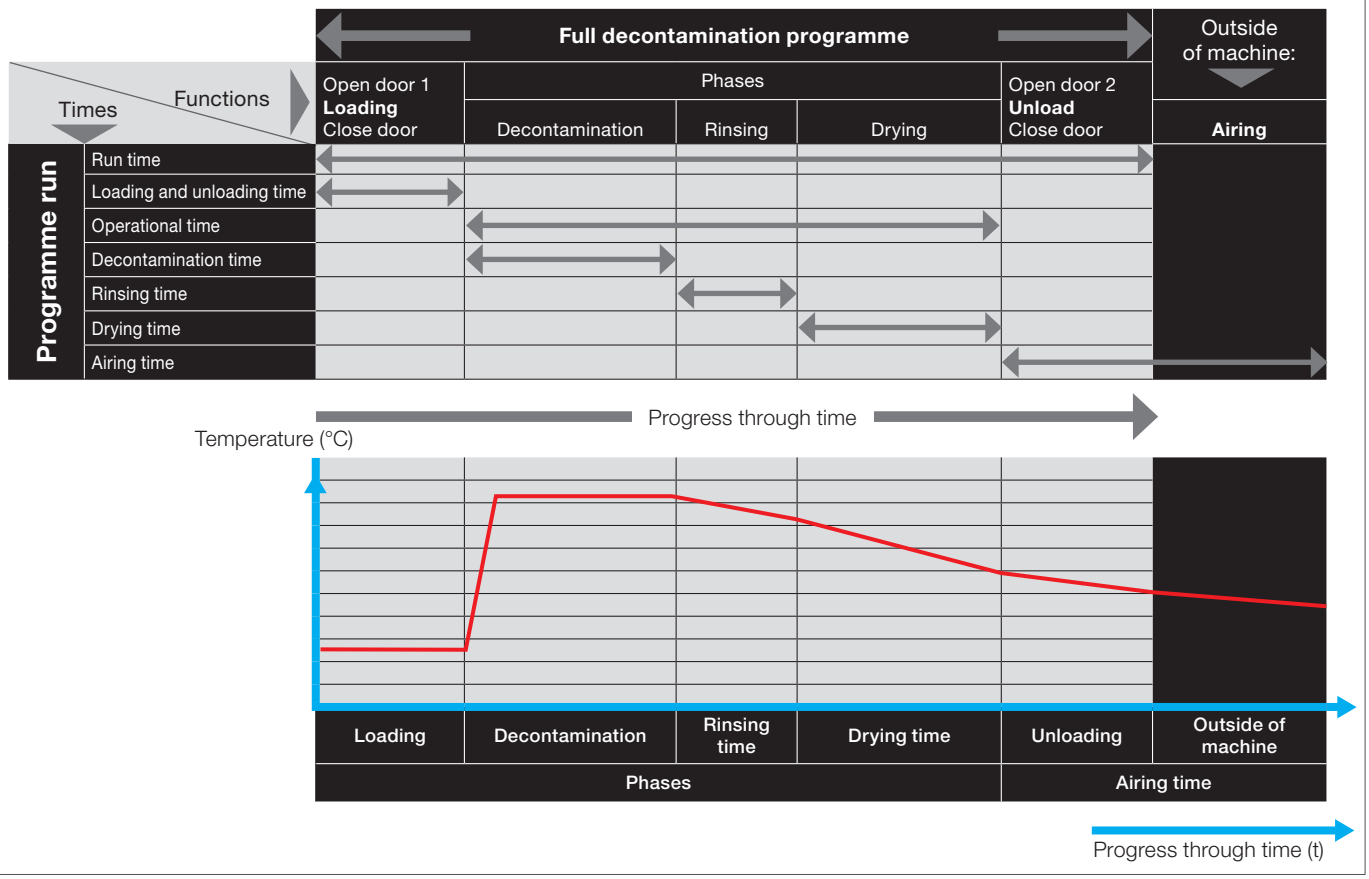
Programmable logic controller (PLC)
All control and monitoring functions on the washer are shown conveniently and can be read out at any time for your hygiene documentation.

WS 125
Reliable programme runs for excellent hygiene

Our PLC system controls a chemical-thermal wash process with a water agitation system. All of this comes together to ensure excellent wash and disinfection results.

The design and the moving technology complies with the profile required by the AK-BWA (workgroup on bed frame and cart washers).

Schematic representation of programme run and temperature curve

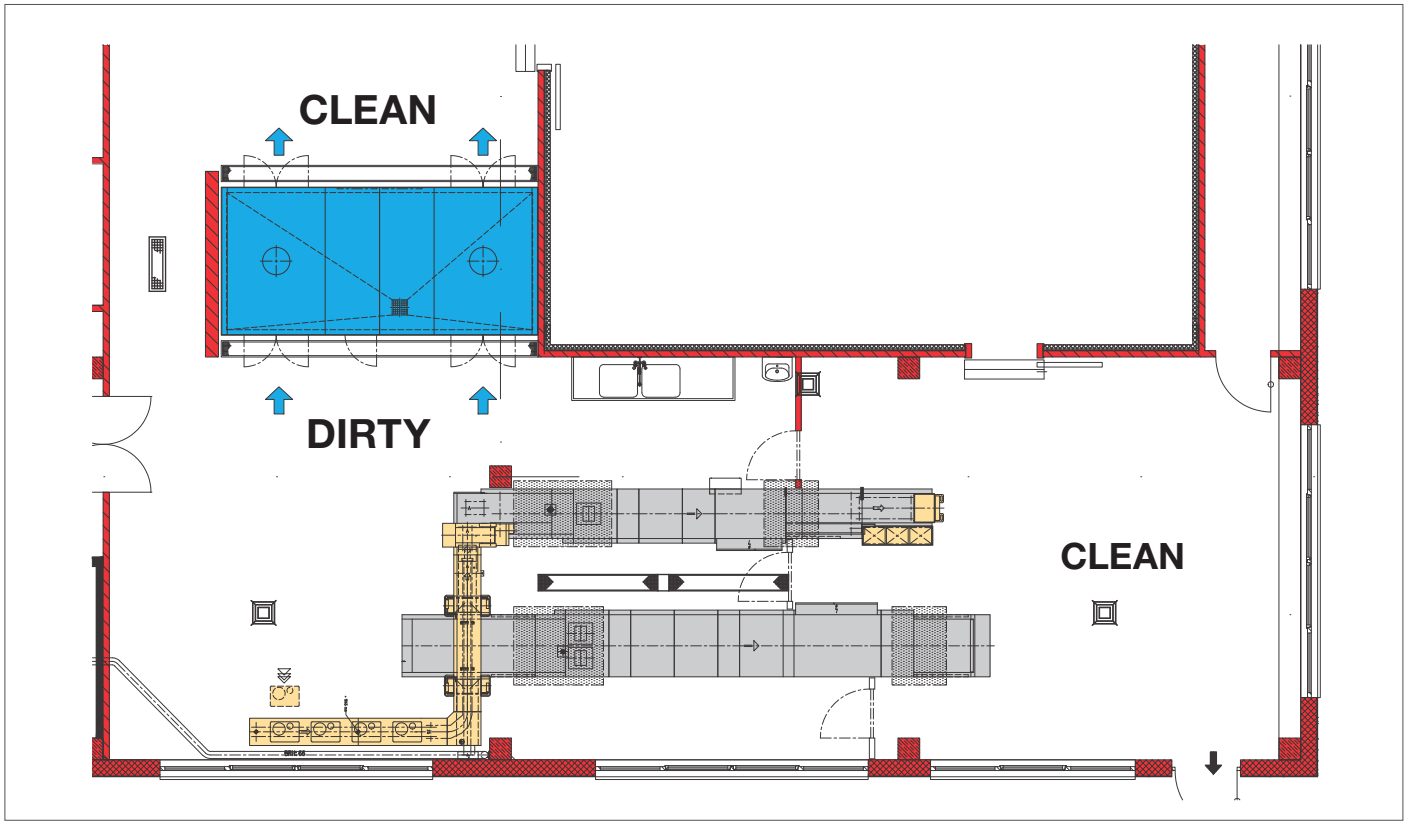


See: AK-BWA, machine decontamination

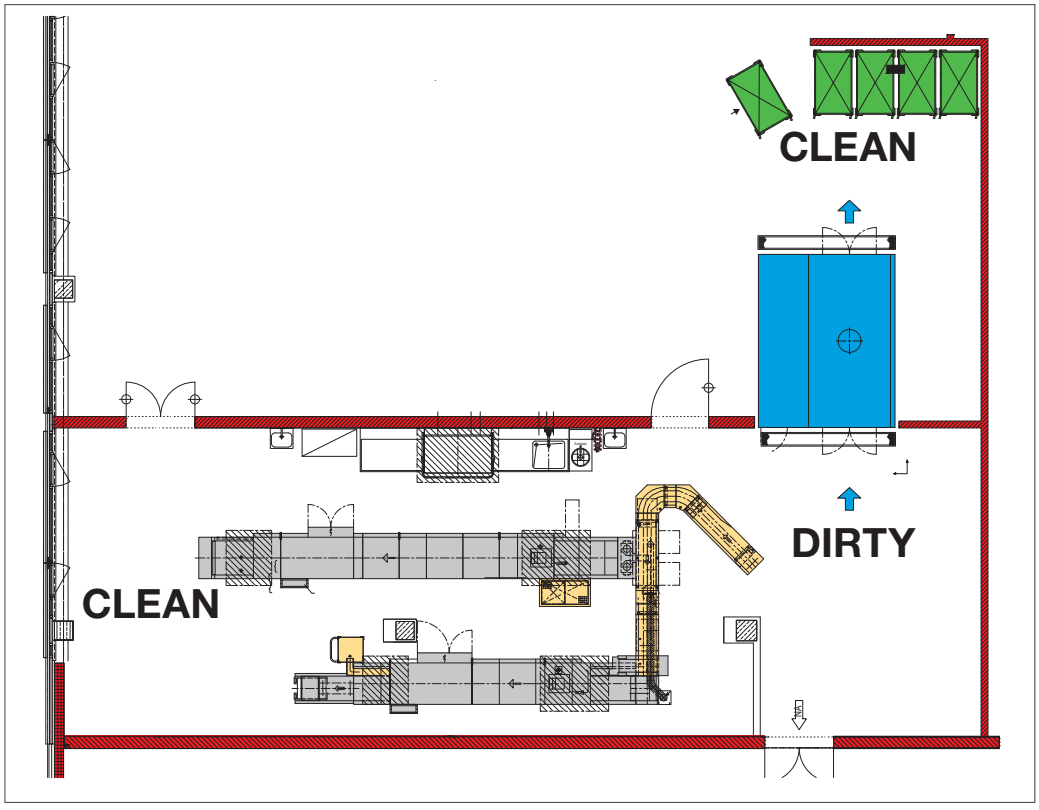
In addition to the food distribution carts already shown, the MEIKO *WS 125* cart washer is also ideal for thermoport carts, shelf trolleys, storage and logistics tools, airline trolleys and much more.

WS 125 – Plan for how you work and get the most out of your machine

The clean solution



Warewashing organisation in a hospital kitchen with 1,200 diners. Washing using dual chamber machine (2 x *WS 125-M*) in a through loader system. 4 waste chutes for dishes and gastronorm containers have been integrated onto the flight type dishwashing machine to maximise the efficiency of this dishwashing area. This way, the MEIKO *WasteStar* system's vacuum technology can be used to automatically and efficiently dispose of food waste, feeding it into the storage tank.



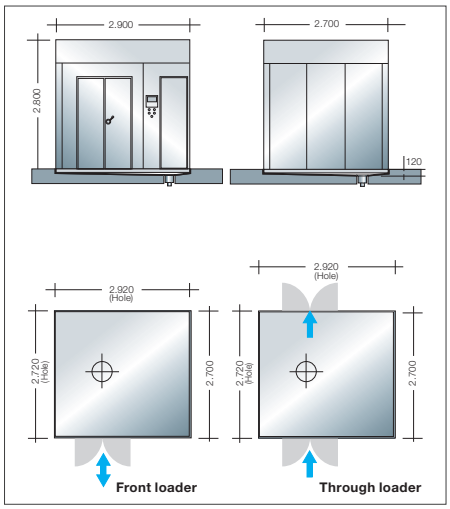
Hospital warewashing system and equipment for 800 patients using a *WS 125 XL* with a through loader system. Food waste is efficiently, hygienically and automatically disposed of using a MEIKO wet waste system. This waste is fed into a storage tank.

WS 125
Technical data

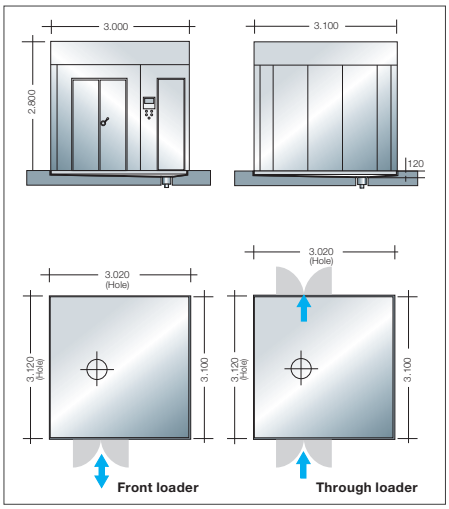
The clean solution

		WS 125-M	WS 125-L	WS 125-XL
Wash cycles per hour	(theoretical)	15		
Capacity in carts per hour	(theoretical)	15 - 30*		
Dimensions of useful space: Height including roller shutter / hinged door	mm	1,910/1,990		
Width	mm	950		
Depth/length	mm	2,100	2,500	3,200
Drying systems		1	2	2
Fresh water final rinse	l/wash cycle	12	18	22
Tank filling	l	300	500	500
Total connected load**	kW	69.2	126.2	132.2

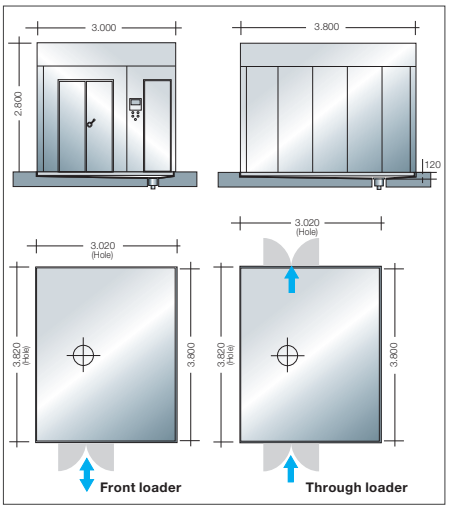
* Depending on size of cart ** When connected to hot or cold water supply with exhaust air heat recovery



WS 125-M



WS 125-L



WS 125-XL

The machines are installed ready for connection and operation. As standard, they work with three-phase current, 3 NPE 400 V, 50 Hz (other heating options available on request). Circuitry complies with the requirements of the Association of German Electrical Engineers (VDE).
The machines can be connected directly to the fresh water connection without the use of intermediate safety valves.
Soft hot or cold water, DN 25; 0–3 °dH. Flow pressure 2.5 bar; maximum pressure 6 bar. Follow DIN 1988 installation guidelines. Drain DN 70.
Machine exhaust air incl. kitchen ventilation.

MEIKO Maschinenbau GmbH & Co. KG · Englerstr. 3 · 77652 Offenburg, Germany
Phone +49 781 203-0 · Fax +49 781 203-1179
www.meiko-global.com · info@meiko-global.com

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