Meet MEIKO's award-winning K-Tronic series. The industry's first rack machine with a brain. Smart enough to use its own energy to preheat incoming water and tough enough to handle the most challenging of rack machine applications; our durable K-Tronic does all the thinking. And it does it so you don't have to.

|   | <b>CAPACITY:</b><br>240 racks/hr.,<br>6,000 dishes/hr.<br><b>WATER CONSUMPTION:</b><br>84.7 gals./hr.,<br>0.35 gals./rack                | WATER SUPPLY<br>TEMPERATURE:<br>50°F<br>PUMPS:<br>Wash 3 hp.,<br>Aux. rinse 3/4 hp.,<br>Final rinse 3/4 hp.  | <b>VOLTAGES:</b><br>208V / 60Hz / 3Ph<br>230V / 60Hz / 3Ph<br>460V / 60Hz / 3Ph<br><b>STEAM:</b><br>Steam coil available |
|---|--|--|--|
|   | <b>K-200</b><br>76 3/4" Single Tank  | <b>K-200 PW</b><br>76 3/4" Single Tank +<br>19 3/4" Prewash  | <b>K-200 LPW</b><br>76 3/4" Single Tank +<br>31 1/2" Prewash   |
|   |  | <b>PREWASH PUMP:</b><br>3/4 hp.  | <b>PREWASH PUMP:</b><br>3 hp.  |
| K-TRONIC SERIES Features  |  | Air Heat Recovery Syst   |  |
| K-TRONIC SERIES       Features         > Low water, energy, and chemical consumption         > Pumped auxiliary rinse zone supplements the final rinse, providing pristine, consistent results         > Flush stainless steel panels on all sides provide a better   | KITCHEN<br>KITCHEN<br>2007 AWARD<br>Kitchen In<br>Restaurant   | <b>555</b>   | nted by the National   |
| <ul> <li>&gt; Low water, energy, and chemical consumption</li> <li>&gt; Pumped auxiliary rinse zone supplements the final rinse, providing pristine, consistent results</li> <li>&gt; Flush stainless steel panels on all sides provide a better appearance, are easy to clean, and are safer for the operator</li> <li>&gt; Double-wall insulated construction minimizes noise and heat loss, and keeps the exterior cool to the touch</li> </ul>  | KITCHEN<br>KITCHEN<br>2007 AWARD<br>Kitchen In<br>Restaurant   | novations Award presen<br>t Association — Restaur  | nted by the National   |
| <ul> <li>&gt; Low water, energy, and chemical consumption</li> <li>&gt; Pumped auxiliary rinse zone supplements the final rinse, providing pristine, consistent results</li> <li>&gt; Flush stainless steel panels on all sides provide a better appearance, are easy to clean, and are safer for the operator</li> <li>&gt; Double-wall insulated construction minimizes noise and heat loss, and keeps the exterior cool to the touch</li> <li>&gt; Improved side-drive system permits fast, smooth conveyor travel and rack rail-mounted pawl system does</li> </ul> | KITCHEN<br>2007 AWARD<br>K-TRONIC 400 SERIES<br>CAPACITY:<br>306 racks/hr.,<br>7,650 dishes/hr.<br>WATER CONSUMPTION:<br>84.7 gals./hr., | novations Award presen<br>t Association — Restaur<br>Multiple Tank<br>WATER SUPPLY<br>TEMPERATURE:<br>50°F<br>PUMPS:<br>Wash 2 x 3 hp.,<br>Aux. rinse 3/4 hp., | voltages:<br>208V / 60Hz / 3Ph<br>230V / 60Hz / 3Ph<br>460V / 60Hz / 3Ph<br>STEAM:                                       |



## MEIKO's award-winning Waste Air Heat Recovery System reclaims heat generated by the machine and uses it to preheat the incoming water, reducing energy consumption, and allowing hot-water sanitization from a cold water supply.