**Meiko successfully launches UPster dishwasher range in Singapore**

Warewashing technology specialist Meiko is delighted with its success as an exhibitor at Food & Hotel Asia 2016. The company took the opportunity of this key Asian industry trade fair to showcase its latest product innovation in the form of the new “UPster” range of dishwashing machines.

“Our UPster range offers entry-level models with premium-brand quality. That combination attracted significant interest from visitors to the exhibition,” says Rudolf Kitzbichler, Managing Director of Meiko Clean Solutions (South East Asia) Sdn. Bhd., a subsidiary of the German machine maker and warewashing technology specialist Meiko. The location chosen for the product launch in Singapore was the world’s largest glass greenhouse, the Flower Dome. This proved to be the perfect setting to combine technology and nature in an event hosted by celebrity chef Eric Teo.

The UPster range of machines come in a modular format which makes them quick to produce in the Meiko plant and quick to deliver to customers. “Meiko has essentially redefined the compact category of dishwashing systems and is now able to offer them at a very attractive price,” says Kitzbichler. There was also plenty of interest in the company’s premium M-iQ and M-iClean machines which have become modern classics in the industry. Once again, they demonstrated the German manufacturer’s capabilities as an innovator and solution provider.

Meiko’s products are a perfect match for the current situation in the Singapore market, as illustrated by the company’s WasteStar food waste disposal technology. “We’re seeing a big surge in demand for this product at the moment because it fits perfectly into the government’s 3R scheme of reduce, reuse and recycle,” says Kitzbichler. The scheme subsidises technologies which help to avoid or recycle at least 100 tonnes of waste over their service life. Funding is prioritised for technologies which are used to treat food waste, glass and plastic. “Our WasteStar SC system is a fully automated system for commercial kitchens which disposes of organic waste directly at its source, allowing companies to deploy personnel more productively. That dovetails neatly with the Singapore government’s Productivity & Innovation Credit Scheme which provides government funding to subsidise staff reductions in order to increase the population’s productivity,” says Kitzbichler.

**caption**

1. MEIKO employees at the UPster launch event.
2. WasteStar CC: Professional food waste disposal system