

BRANCA RESTAURANT, MIDTOWN

MEIKO kube CS 70 combines innovation and technology with durability and simplicity for outstanding performance



Branca Restaurant, Midtown, Rochester NY, is scoring high points on review sites for the quality of its food and service.

Of note is its modern, urban look, Italian wine list and true Neapolitan pizza.

Also scoring well is MEIKO's kube CS 70 low-temperature, chemical-sanitizing dishwasher, according to Branca Midtown's General Manager, Giovanna Galindo.



"We've worked with other low-temp machines before," says Galindo, "but I found that the MEIKO low-temp machine gets a much cleaner dish and glass."

Combatting hard water as well as providing the main wash power for this busy restaurant, the ENERGY STAR-qualified MEIKO kube CS 70 is giving Branca spotless results in a short timeframe.

"A really unexpected feature is just how fast the cycles are.

Being able to get a rack of glasses in and out within two minutes is just fantastic."

The kube CS 70 is always at the right temperature! MEIKO's unique TempDrain feature empties under-temperature water and refills between cycles, ensuring every cycle is at the correct temperature for maximum hygiene.

The machine's wash and rinse cycle reaches 120°F (49°C), a hotter temperature than hand-washing. Water consumption is just 1.08 gallons per rack, and a chemical sanitizing rinse neutralizes bacteria or pathogens. Automated injectors provide accurate dosing and the lowest possible use cost for chemicals.

The kube CS 70 is suited to both straight-through and corner installation and the hood is built with a solid, smooth, single piece of 304-grade stainless steel. Additionally, the built-in chemical dispensing pumps are mounted underneath the dishwasher and front-accessible for simple, fast servicing.



"The dishwashing section is the backbone of our operation. If that goes down or is not functioning correctly, then front of house stops!"

We needed a dishwasher that was reliable, could handle lots of volume and was easy for staff to use.

MEIKO came top of our list because it is super-efficient."

The speed of throughput is impressive. With program cycles of 90 or 72 seconds, the theoretical maximum capacity is 40/50 racks/hr, providing operators with a quick turn-around of dishware and glassware when it is needed.

“The design means the machine is not strenuous on anyone; it is easy to load the dishes and the door has a good clearance, so we can wash everything from large pots to the smallest silverware.

“Rochester has really hard water so de-liming (or de-scaling) is very important. The press-button feature on the machine will walk you through the process.”

The kube CS 70's front-mounted controller provides a digital temperature display, one-touch operation and easy access to the de-liming and auto-priming modes.

The kube CS 70's de-lime cycle automatically fills the machine and tells the operator when to add the delimer. The machine then de-limes for five minutes, drains and rinses the machine so that the glasses or dishes are ready to use.

“We’ve worked with other low-temp machines before, but I found that the Meiko low-temp machine gets a much cleaner dish and glass.

We definitely use less chemicals than previously and don’t have issues with spottiness, which helps us with polishing and saving time all around.”

See the video interview at: XXXXXXXXXXXXXXXXXXXXX

CERTIFICATIONS: NSF, ETL, ENERGY STAR

Branca Restaurant, Midtown, Rochester NY

Find out more at: <http://brancamidtown.com/>