



The Unforgettable
Dining Experience can
only be completed with
clean tableware



Technology That Simplifies & Optimizes
your operation.

Experience best-in-class dishwashing
results - all in one new high
temperature commercial
dishmachine. Our innovative vented
and ventless technology, combined
with the latest chemistry and highest
levels of service, can help you deliver
the lowest total cost of operation.

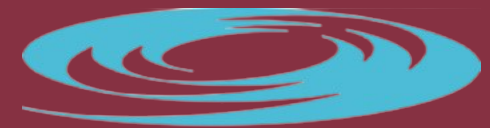


We take care of the
tableware whilst you
take care of the guest

☎ 6748 4118

✉ www.mchemsg.com

🔍 mchem.enquiries@gmail.com



MERIDIAN CHEM SUPPLIES

Your One Stop Solution



65 Ubi Road 1, #03-81
Singapore 408729

Comparing Manual Washing Vs Dishwashing Machine

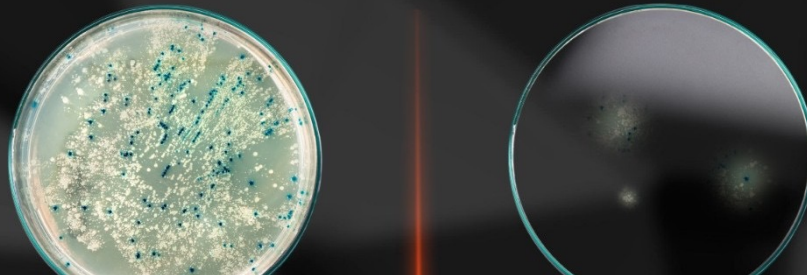
HEALTHY STANDARD

HAND DISHWASH VS **MACHINE DISHWASH**



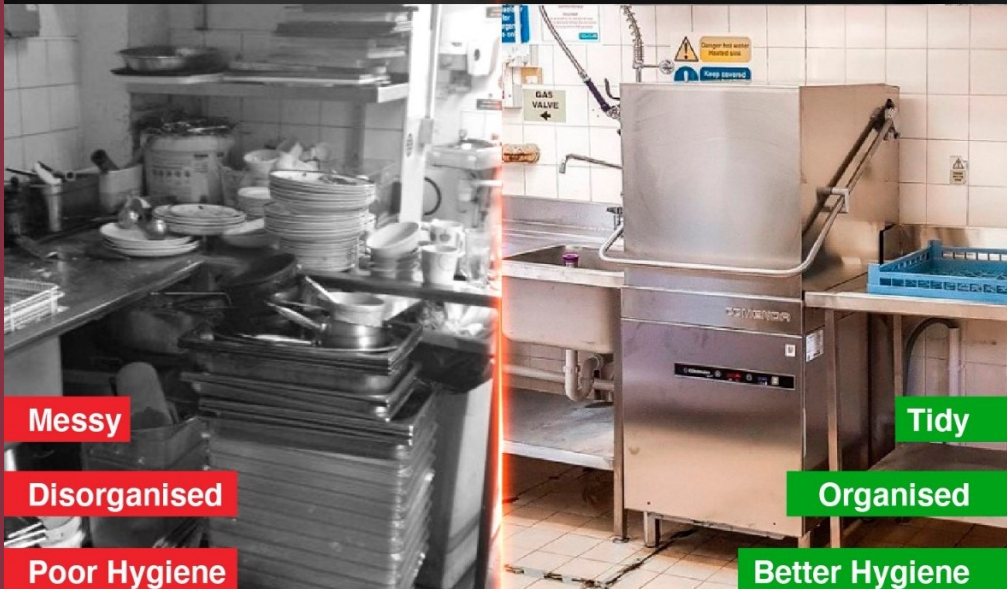
BACTERIAL GROWTH

HAND DISHWASH VS **MACHINE DISHWASH**



LAYOUT OF YOUR KITCHEN

HAND DISHWASH VS **MACHINE DISHWASH**



RISK OF BREAKAGE

HAND DISHWASH VS **MACHINE DISHWASH**

Higher Risk

Due to repetitive handling causing chipping of plates & glasses



Lower Risk

Thanks to less handling of plates & glasses with the usage of suitable plastic racks



Undercounter Washer

Our undercounter dishwashers pulls out all the stops when it comes to commercial dish and glass washing technology, offering efficient cleaning performance, easy operation, maximum versatility, and exceptional value for money. The perfect choice for your wash-up area.

Compact in size and uses regular dish racks, our Undercounter dishwasher will able to cater to all loads of ware washing with optimum results at lowest possible use cost.

Simply plug it in and you're ready to go!



Hood Type Dishwasher

Commercial hood-type dishwashers, also known as door dishwashers, are ideal for heavy use in restaurants and catering businesses. Hood-type dishwashers allow linear washing of the dishes at a comfortable working height, with the support of the prewash table and rack exit. Therefore, a perfectly coordinated washing process is achieved. The hood is lifted and a new rack is inserted, the hood is lowered while the machine does its job. The clean utensils can be collected once the hood is lifted to extract them and the next basket can be loaded.

The Hood-type dishwashers are based on the modular design of creating a single base body that contains benefits across its free ranges including corner placement and by selecting the appropriate machines to meet the needs of each segment. Thus, we offer a wide range of solutions to meet the requirements of different users.



Single Tank Rack Conveyor Machine

ROBUST AND RELIABLE MACHINES, WITH INCREASED PRODUCTION CAPACITY

High-production machines are often necessary in the restaurant world. When the available surface area is limited, the best solution is to be found in compact rack type dishwashers. When the requirements involve obtaining far greater productivity, and more space is available, modular dishwashers are ideal on account of their structure.

Your Meridian rep, we are fully aware of this. The client is sure to find the solution that best meets their needs with our compact and modular rack type dishwashers from the Concept range and our entry/exit accessories.



Why us?

- Technical support 24-7
- Advance chemistry
- Modern dispensing system
- MOH Training



Schedule a FREE dish-room audit with us



Need help to decide the right dishwasher for you? No worries, we are here to assist. Feel free to contact us at 6748 4118 or email us at mchem.enquiries@gmail.com.

Leave your details and we will contact you in 24 hours.