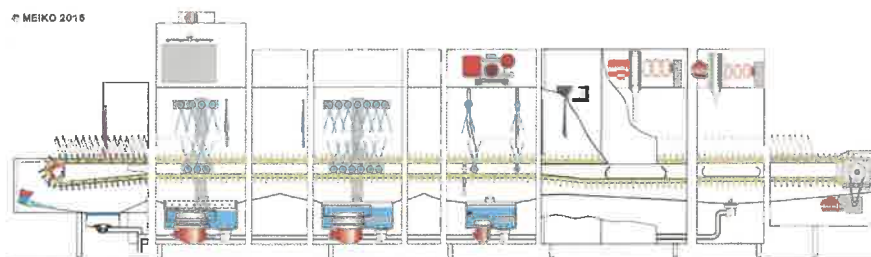


Příloha č. 1 – Technická specifikace

Technical data sheet

M-iQ B-M54 V8 N53 P8

Execution for: Czech Republic



Schematic sectional view of machine

Dishwashing machine

Working direction: left - right

Power supply: 3N PE 400V 50Hz

Heating: Electric

Fresh water final rinse: Soft cold water

Technical data

	Transport speed (DIN)	1,68 m/min
Performance*) (DIN SPEC 10534)	Dish capacity (DIN)	3730 plates/h
	Dish capacity (max.)	5040 plates/h
	Contact time	2 minutes
	Transport speed (max.)	2,26 m/min
Machine conveyor belt	for dishes	MTB 2.198
Motors and controls	Total	7,7 kW
Heating energies	Total	30,9 kW
Consumption**	Average consumption during typical operation	29,4 kW
	With a stand-by rate of 0%	29,4 kW
Electrical feeding cable	Power supply	3N PE 400V 50Hz
	Total connected load	38,6 kW
	max. rated current	65,8 A
	Max. Elect. cable cross-section	35 mm ²
Fresh water	Fresh water final rinse: soft cold water	170 l/h
Tank filling	Soft cold water	232 l
Regeneration	Regeneration water quantity	75 l/h
		(Included in 'fresh water,' see above)

Technical data sheet

Air outlet***	Exhaust air volume approx.	150 m ³ /h
	Exhaust air temperature approx.	20 °C
	Relative humidity approx.	90 %
Heat load****	total	6,5 kW
	perceptible	3,8 kW
	latent	2,7 kW
Dimensions of machine	Feeding section (E)	1200 mm
	Prewash section (WTV)	800 mm
	Contact-plus zone (N)	500 mm
	Wash tank (HWZ C2)	800 mm
	Contact-plus zone (N)	300 mm
	Pump rinse section (P)	800 mm
	1. Drying section (TR)	1300 mm
	2. Drying section (TR)	600 mm
	Unloading section (A)	1200 mm
	Total	7500 mm
Machine separation	Standard separation	Unloading section
	Preferred separation	between N + P
	Preferred separation	between WTV + N
Equipment	Exhaust air heat recovery Additional emergency stop at feeding tunnel (including protection bumper), operating side Additional emergency stop at electrical cabinet (including protection bumper)	

* The additional, two transport speeds can be configured individually on site, depending on the degree of contamination, the drying time, wash ware type, etc. within a belt width of DIN -10% to DIN +35%.

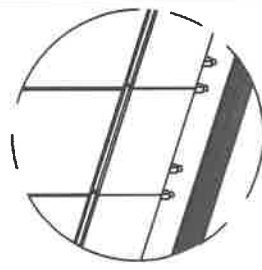
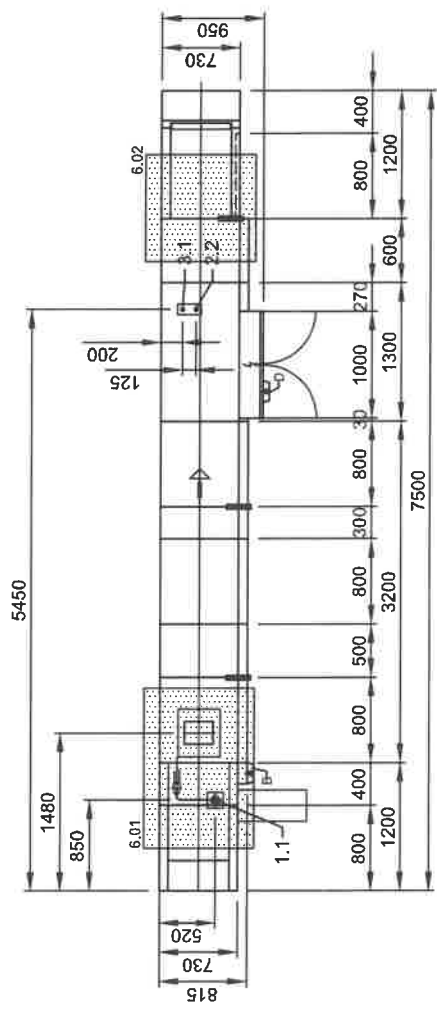
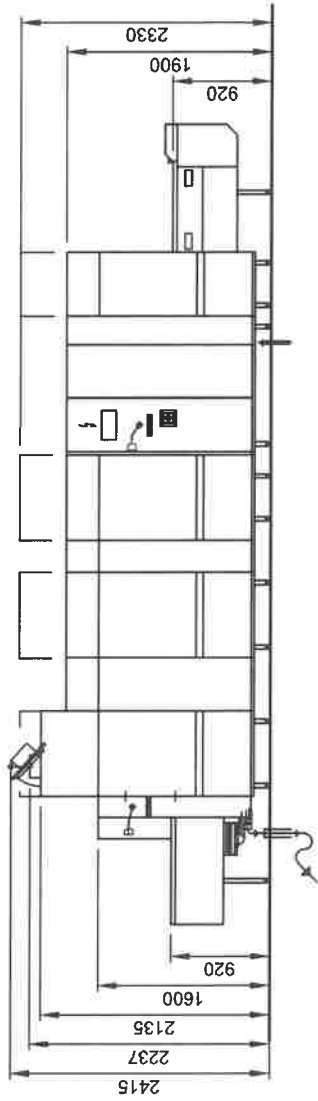
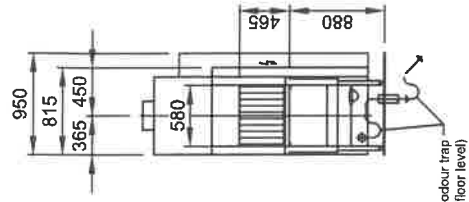
The plate performance data - as a variable of the machine (e.g. for planning and dimensioning exhaust air systems) - is based on a belt finger division of 54 mm and a plate diameter of 240 mm. When selecting an individual transport belt with potentially divergent division, other values than the actual plate performance can result.

** This value is an average value based on a sample set of cutlery and operation type. Object-specific data must be based on an individual financial feasibility study.

*** The exhaust air temperature depends on the fresh water supply temperature. The listed conditions relating to the appliance's exhaust air are based on a maximum fresh water temperature of 12°C. In said conditions and in compliance with EN 16282 a direct exhaust air connection is not required for the machine.


**** Applies to dishwashing mode with a wash ware that has been adapted to the machine. As per EN 16282 it is required to add the wash ware. The room ventilation system must be designed as per EN 16282.

1.1	Drain, on site odour trap, DN 70, Ø 75 a
2.2	Soft cold water, max. 12 °C, DN 20, G 3/4 a max. 0,54 mmol/l CaCO ₃ (max. 3°dh) consumption approx. 232 l for tank filling consumption approx. 170 l/h for final rinse
3.1	Electricity supply to the machine: 3N PE 400V ~ 50Hz Connected load for peak: 65,8 A nominal current / - capacity: 65,8 A / 38,6 kW Max. Elect. cable cross-section: 35 mm ² free cable end from finished floor level approx. 4 m ⚡ Voltage equalising cable
6.0	Heat load of warewash area (Total heat emissions to the warewash area are made up of 6.1 and 6.4)
6.1	Heat emissions from the dishwashing machine (standard operation) in the area of the exhaust air surfaces 6.01 and 6.02: Latent: 2,7 kW, perceptible: 3,8 kW, total: 6,5 kW Distribution of heat emissions to the exhaust air surfaces 6.01 and 6.02: 6.01: approx. 67% 6.02: approx. 33% (Data valid for a fresh water inlet temperature of 12-15 °C)
6.4	Heat emission from the washware must be considered separately. We recommend arranging the dimensions of the room ventilation system according to EN 16282. The data in 6.1 is based on an ambient temperature of 22 °C and relative humidity of approx. 55 %.
■ Separation	
Machine Equipment	
Main switch	
Exhaust air heat recovery	
(B) Additional emergency stop at feeding tunnel (including protection bumper), operating side	
(D) Additional emergency stop at electrical cabinet (including protection bumper)	



On-site drainage provide in front of the machine!

Please observe our "Important notes" on installations (see PartnerNet)

 MEIKO CLEAN SOLUTIONS AUSTRIA GMBH Liesinger-Fur-Gasse 17 / Objekt 3, A-1230 WIEN TEL. +43 1 6992039 TELEFAX +43 1 699203923 E-MAIL: office@meiko.at		Revision Reference Type M-IQ M-IQ B-M54 V8 N53 P8 L-R ELECTRO HR / TF: SCW Order-No.
This drawing may not be neither passed to third parties for their information or copied or used for competitive purposes without our consent. All rights reserved. We reserve the right to change the drawing without notice. This drawing is not subject to the checking and any release process; it is also not subject to change. Please note: This document is only valid in combination with the conditions defined in Supplementary drawings. Please refer to the conditions for use of this document. Please refer to the manufacturer's website for more information.		Drawing-No. S00154813 Scale 1:50 drawn: 14.02.2023 m-plan checked: 14.02.2023 m-plan
© COPYRIGHT BY MEIKO		

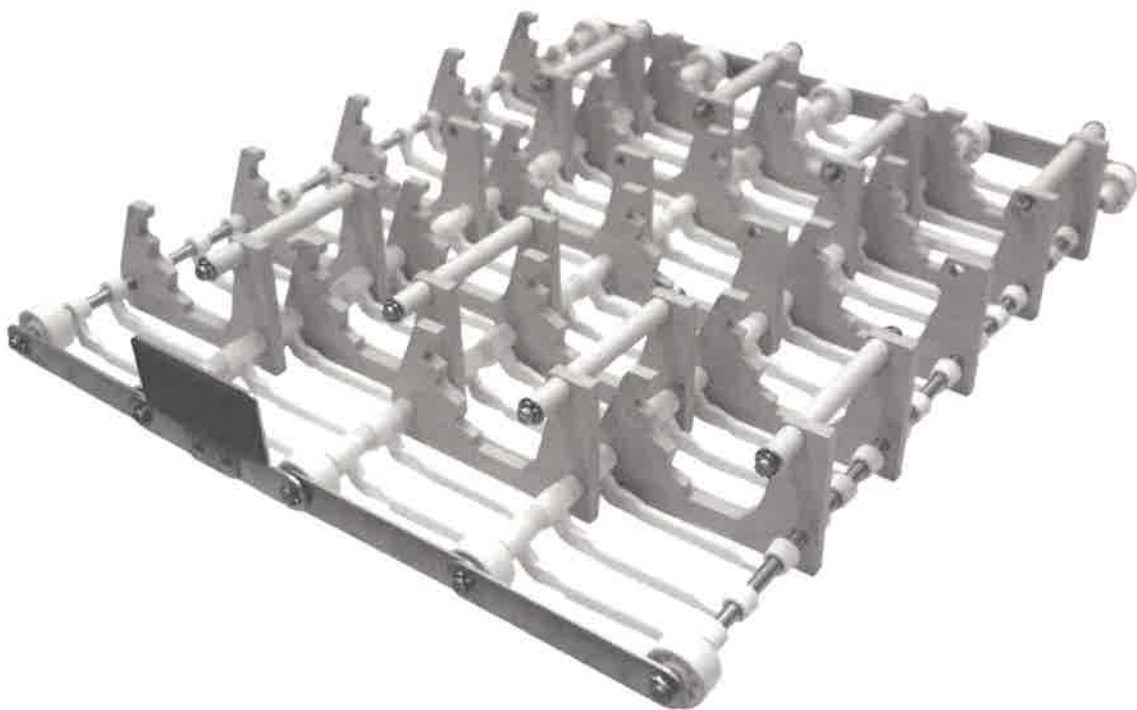
Machine conveyor belt

B9. For compact insulation trays

(Designation: MTB 2.198) (Advantage edition)



- Universal,
- Suitable for various compact insulation tray moulds
- Not suitable for containers



Technical Information

(Designation: MTB 2.198) (Advantage edition)

