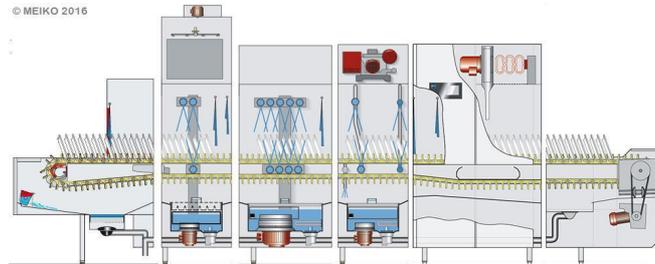


# Technical data sheet

## M-iQ B-M54 V6 P6

Execution for: Israel



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)                        | 1.08 m/min         |
| <b>Performance*) (DIN SPEC 10534)</b> | Dish capacity (DIN)                          | 2400 plates/h      |
|                                       | Dish capacity (max.)                         | 3240 plates/h      |
|                                       | Contact time                                 | 2 minutes          |
|                                       | Transport speed (max.)                       | 1.45 m/min         |
| <b>Machine conveyor belt</b>          | for dishes                                   | MTB 1.11-2         |
| <b>Motors and controls</b>            | Total  | 6.0 kW             |
| <b>Heating energies</b>               | Total  | 27.9 kW            |
| <b>Consumption**</b>                  | Average consumption during typical operation | 23.5 kW            |
| <b>Electrical feeding cable</b>       | Power supply                                 | 3N PE 400V 50Hz    |
|                                       | Total connected load                         | 33.9 kW            |
|                                       | max. rated current                           | 57.4 A             |
|                                       | Max. Elect. cable cross-section              | 35 mm <sup>2</sup> |
| <b>Fresh water</b>                    | Fresh water final rinse: soft cold water     | 165 l/h            |
| <b>Tank filling</b>                   | Soft warm water                              | 206 l              |
| <b>Regeneration</b>                   | Regeneration water quantity                  | 75 l/h             |
|                                       | (Included in 'fresh water,' see above)       |                    |

# Technical data sheet

|                              |                                 |                           |
|------------------------------|---------------------------------|---------------------------|
| <b>Air outlet***</b>         | Exhaust air volume approx.      | 150 m <sup>3</sup> /h     |
|                              | Exhaust air temperature approx. | 20 °C                     |
|                              | Relative humidity approx.       | 90 %                      |
| <b>Heat load****</b>         | total                           | 5.8 kW                    |
|                              | perceptible                     | 3.4 kW                    |
|                              | latent                          | 2.4 kW                    |
| <b>Dimensions of machine</b> | Feeding section (E)             | 1200 mm                   |
|                              | Prewash section (WTV)           | 600 mm                    |
|                              | Wash tank (HWZ A)               | 800 mm                    |
|                              | Pump rinse section (P)          | 600 mm                    |
|                              | 1. Drying section (TR)          | 1100 mm                   |
|                              | Unloading section (A)           | 1000 mm                   |
|                              | Total                           | 5300 mm                   |
| <b>Machine separation</b>    | Standard separation             | Unloading section         |
| <b>Equipment</b>             |                                 | Exhaust air heat recovery |

\* 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.