Technical data sheet



M-iQ B-M54 V6 P6

Execution for: Hungaria



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 EN)	1,08 m/min
Performance*)	Dish capacity (DIN EN)	2400 plates/h
	Dish capacity (max.)	3240 plates/h
	Contact time*	2 minutes
	Transport speed (max.)	1,45 m/min
Machine conveyor belt	for dishes	MTB 1.11-2
Motors and controls	Total	5,8 kW
Heating energies	Total	27,9 kW
Consumption**	Average consumption during typical operation	23,5 kW
	With a stand-by rate of 0%	23,5 kW
Electrical feeding cable	Power supply	3N PE 400V 50Hz
	nominal capacity	33,7 kW
	nominal current	57,0 A
	Max. cross-section (single wire / multiwire / fine wire with sleeve),Connecting line made of copper [CU]	16 mm² / 16 mm²
Fresh water	Fresh water final rinse: soft cold water	165 l/h
Tank filling	Soft hot water	206
Regeneration	Regeneration water quantity	75 l/h
		(Included in 'fresh water,' see above)

Technical data sheet



Equipment		Exhaust air heat recovery
Machine separation	Standard separation	Unloading section
	Total	5300 mm
	Unloading section (A)	1000 mm
	1. Drying section (TR)	1100 mm
	Pump rinse section (P)	600 mm
	Wash tank (HWZ A)	800 mm
	Prewash section (WTV)	600 mm
Dimensions of machine	Feeding section (E)	1200 mm
	latent	2,4 kW
	perceptible	3,4 kW
Heat load****	total	5,8 kW
	Relative humidity approx.	90 %
	Exhaust air temperature approx.	20 °C
Air outlet***	Exhaust air volume approx.	150 m³/h

* 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%. Hygiene-related washing parameters in accordance with the type test as per DIN EN 17735

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.