MEIKO

The clean solution

M-iQ

B-M74 SERIES

HOT WATER SANITIZING MULTIPLE-TANK FLIGHT TYPE WAREWASHERS

Special Features:

- **Industry-leading low water, energy and chemical consumption**
  At less than 57 gallons (216 liters) per hour, M-iQ is one of the most efficient dishwashers in the world. Advanced technologies further reduce energy and detergent use.
- **M-iQ Filter Technology**
  Each tank features a multiple stage filtration process that first collects food soil, then flushes it out of the tank completely in high-pressure cycles. This improves performance, eases cleanup and reduces detergent consumption by up to 50%.
- **M-iQ Airflow Management**
  M-iQ features an advanced, fully integrated airflow system that retains and redirects hot air within the machine. This improves heating efficiency and reduces exhaust emissions.
- **M-iQ Tank Management**
  Each tank is equipped with a M-iQ Filter system. Water levels are monitored and controlled intelligently and automatically. M-iQ automatically diverts water within the machine to maintain optimum level control and soil distribution.
- **M-iQ Washing Dynamics**
  M-iQ employs a higher-pressure wash for improved soil removal and reduced water consumption. Water flow has been modeled using computational fluid dynamics. Water, energy and chemical consumption are all dramatically reduced.
- **M-iQ Energy Management**
  M-iQ incorporates a 3-stage energy control system, as well as a variable-output "smart" booster heater, for optimal energy balance. The system dynamically adjusts to changes in heating distribution for minimal energy consumption.
- **M-iQ Control System**
  M-iQ features a *CC Touch* glass touch screen with a high resolution color display. Screen information is customized based on the machine's operating mode for fast, intuitive operation. Kitchen management, dishroom staff and service personnel can quickly call up customized information, or save data to the controller's built-in memory.
- **M-iQ Intuitive Cleaning**
  M-iQ features an automatic cleaning mode. Assisted by the soil removal capabilities of the M-iQ Filter, this dramatically reduces cleanup time. Areas that require regular manual cleaning are marked in blue for less wasted effort by the staff.

This dishwasher is compliant with the Reduction of Lead in Drinking Water Act (2011) amendment to the Safe Drinking Water Act (SDWA).

ENERGY STAR NSF ETL LISTED US U.S. GREEN BUILDING COUNCIL MEMBER

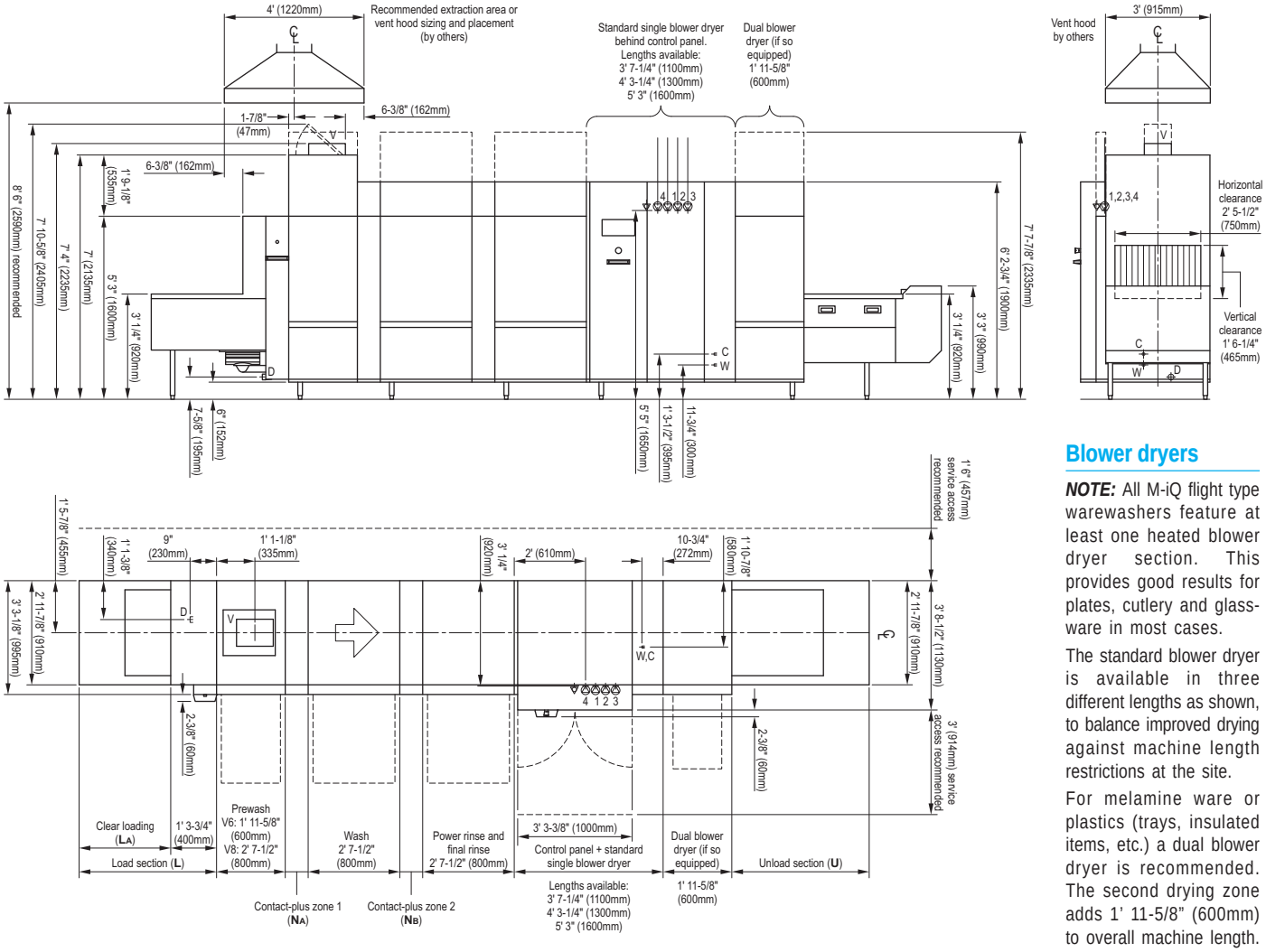
Standard Features:

- ENERGY STAR Qualified
- True two-tank washing perfomance consisting of:
  - Wash chamber with 3 HP (2.2 kW) pump motor
  - Power rinse chamber with 1 HP (0.75 kW) pump motor
- Pumped final rinse with 3/4 HP (0.55 kW) pump motor
- Integral heated blower dryer, in choice of three different lengths, with 2/3 HP (0.5 kW) motor
- Choice of prewash sections:
  - **B-M74 V6 N** P8:** 1' 11-5/8" (600mm) prewash with 1 HP (0.75 kW) pump, conveyor speed 6.0' (1.8m)/min., 56.2 gals. (212.7 liters)/hr.
  - **B-M74 V8 N** P8:** 2' 7-1/2" (800mm) prewash with 3 HP (2.2 kW) pump, conveyor speed 6.5' (2.0m)/min., 56.8 gals. (215.0 liters)/hr.
- Conveyor width 29-1/2" (750mm); passing height 15-3/4" (400mm); accommodates standard 18 x 26" sheet pans
- 304-series stainless steel construction
- Fully automatic operation. Prewash, wash, power rinse and final rinse are activated only when ware is present
- Front-sloping tanks for complete drainage and easier cleaning. Automatic rinsedown/drain feature is accessed from control panel to eliminate manual drain levers
- Double-wall insulated construction on front, top and back improves operator safety, conserves heating energy, and reduces noise and heat loss into the dishroom. Insulation is fully waterproofed to eliminate heavy doors and unsanitary waterlogging
- Standard lifting doors are full-width for each chamber, including the blower drying zone, for improved access
- Pumps are vertically-mounted to be self-draining and easily removed for servicing. Pumps include safety alert feature to inform the operator of a leaking pump seal

Optional Features:

- **GreenEye™** - An integrated system that includes:
  - Green Coach™ - interactive lights that suggest optimal loading pattern "lanes" on the belt, increasing efficiency
  - GreenFilter™ - a dedicated hydrocyclone separator in the power rinse tank continuously and actively removes even the finest soil particles, for improved washing and reduced detergent consumption
  - M-iQ Synergies - promoting optimum teamwork between the operator and the machine
- Hinged doors
- Drain water tempering
- Flanged, bolt-down feet
- Single-point electrical connection (electrically-heated machines only; standard on steam-heated machines)

M-iQ Flight - B-M74 Series - Electric heat, left to right



Blower dryers

NOTE: All M-iQ flight type warewashers feature at least one heated blower dryer section. This provides good results for plates, cutlery and glassware in most cases.

The standard blower dryer is available in three different lengths as shown, to balance improved drying against machine length restrictions at the site.

For melamine ware or plastics (trays, insulated items, etc.) a dual blower dryer is recommended. The second drying zone adds 1' 11-5/8" (600mm) to overall machine length.

Load sections (L) / Clear loading (LA)

Load sections (L)	Clear loading (LA)
3' 3-3/8" (1000mm)	1' 11-5/8" (600mm)
3' 11-1/4" (1200mm)	2' 7-1/2" (800mm)
4' 7-1/8" (1400mm)	3' 3-3/8" (1000mm)
5' 3" (1600mm)	3' 11-1/4" (1200mm)
5' 10-7/8" (1800mm)	4' 7-1/8" (1400mm)
6' 6-3/4" (2000mm)	5' 3" (1600mm)
7' 2-5/8" (2200mm)	5' 10-7/8" (1800mm)
7' 10-1/2" (2400mm)	6' 6-3/4" (2000mm)
8' 6-3/8" (2600mm)	7' 2-5/8" (2200mm)
9' 2-1/4" (2800mm)	7' 10-1/2" (2400mm)
9' 10-1/8" (3000mm)	8' 6-3/8" (2600mm)

NOTE: Load sections with a lowered loading height of 2' 7-1/2" (800mm) are available for specific applications, such as when the loading area is underneath a table or tray conveyor. Consult MEIKO for details.

Recommended load sections:

- Single worker loading items while standing at the end of the machine - **L** = 3' 11-1/4" (1200mm)
- Two workers loading items, each standing on one side of the machine - **L** = 4' 7-1/8" (1400mm)
- Large items placed flat on the belt (totes, containers, etc.) - **LA** = 2' (600mm) longer than the item
- Operations with special delivery systems and/or multiple workers loading items may require extended load sections. Consult MEIKO for assistance.

Contact-plus 1 (NA) / Contact-plus 2 (NB) / Model number code

Contact-plus 1 (NA)	Contact-plus 2 (NB)	Model number code
None	7-7/8" (200mm)	B-M74 V? **N02** P8
7-7/8" (200mm)	7-7/8" (200mm)	B-M74 V? **N22** P8
11-7/8" (300mm)	11-7/8" (300mm)	B-M74 V? **N33** P8
1' 3-3/4" (400mm)	1' 3-3/4" (400mm)	B-M74 V? **N44** P8
1' 7-5/8" (500mm)	1' 7-5/8" (500mm)	B-M74 V? **N55** P8
1' 11-5/8" (600mm)	1' 11-5/8" (600mm)	B-M74 V? **N66** P8
2' 7-1/2" (800mm)	2' 7-1/2" (800mm)	B-M74 V? **N88** P8
3' 3-3/8" (1000mm)	3' 3-3/8" (1000mm)	B-M74 V? **N1010** P8

NOTE: As ware proceeds through the machine and closer to the final rinse, the water contacting the ware becomes warmer and cleaner. Large items and flat items (particularly sheet pans, trays, totes, etc.) can carry over cooler, soiled water forward in the machine. The contact-plus zone provides a landing area for this water, allowing it to return to the previous tank. This reduces detergent consumption and tank heating energy use.

Wider contact-plus zones also provide a surface that may be used to front-mount detergent or rinse aid systems.

Recommended contact-plus zone configurations:

- For machines washing plates/glasswares - **N02**
- For machines washing a typical ware mix - cafeteria trays and some sheet pans in addition to plates and glasswares - **N22**
- For machines washing a high proportion of sheet pans - **N33**
- For machines washing large containers - **N44** or larger, depending on the size of the container
- For machines with front-mounted detergent and rinse aid dispensers - **N33** or larger, depending on the size of the dispensing systems

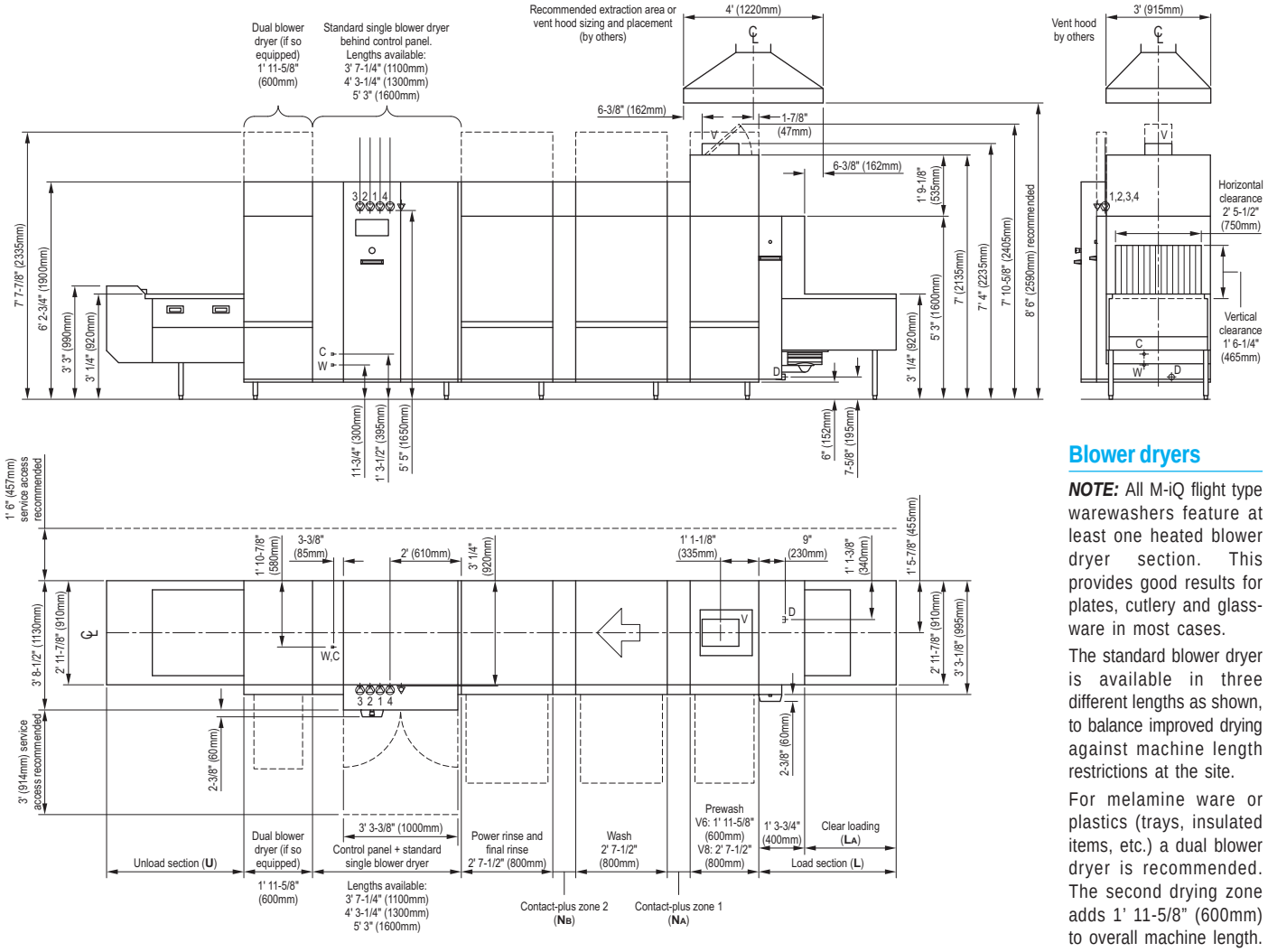
Unload sections (U)

Unload sections (U)
2' 7-1/2" (800mm)
3' 3-3/8" (1000mm)
3' 11-1/4" (1200mm)
4' 7-1/8" (1400mm)
5' 3" (1600mm)
5' 10-7/8" (1800mm)
6' 6-3/4" (2000mm)
7' 2-5/8" (2200mm)
7' 10-1/2" (2400mm)
8' 6-3/8" (2600mm)
9' 2-1/4" (2800mm)
9' 10-1/8" (3000mm)

Recommended unload sections:

- Typical ware mix, limited space available - **U** = 3' 11-1/4" (1200mm)
- Typical ware mix, more space available - **U** = 4' 7-1/8" (1400mm) or longer for improved drying
- Large items placed flat on the belt (totes, containers, etc.) - **U** = at least 1' (300mm) longer than *twice* the length of the item

M-iQ Flight - B-M74 Series - Electric heat, right to left



Blower dryers

NOTE: All M-iQ flight type warewashers feature at least one heated blower dryer section. This provides good results for plates, cutlery and glassware in most cases.

The standard blower dryer is available in three different lengths as shown, to balance improved drying against machine length restrictions at the site.

For melamine ware or plastics (trays, insulated items, etc.) a dual blower dryer is recommended. The second drying zone adds 1' 11-5/8" (600mm) to overall machine length.

Load sections (L)	Clear loading (L_A)
3' 3-3/8" (1000mm)	1' 11-5/8" (600mm)
3' 11-1/4" (1200mm)	2' 7-1/2" (800mm)
4' 7-1/8" (1400mm)	3' 3-3/8" (1000mm)
5' 3" (1600mm)	3' 11-1/4" (1200mm)
5' 10-7/8" (1800mm)	4' 7-1/8" (1400mm)
6' 6-3/4" (2000mm)	5' 3" (1600mm)
7' 2-5/8" (2200mm)	5' 10-7/8" (1800mm)
7' 10-1/2" (2400mm)	6' 6-3/4" (2000mm)
8' 6-3/8" (2600mm)	7' 2-5/8" (2200mm)
9' 2-1/4" (2800mm)	7' 10-1/2" (2400mm)
9' 10-1/8" (3000mm)	8' 6-3/8" (2600mm)

NOTE: Load sections with a lowered loading height of 2' 7-1/2" (800mm) are available for specific applications, such as when the loading area is underneath a table or tray conveyor. Consult MEIKO for details.

Recommended load sections:

- Single worker loading items while standing at the end of the machine - **L** = 3' 11-1/4" (1200mm)
- Two workers loading items, each standing on one side of the machine - **L** = 4' 7-1/8" (1400mm)
- Large items placed flat on the belt (totes, containers, etc.) - L_A = 2' (600mm) longer than the item
- Operations with special delivery systems and/or multiple workers loading items may require extended load sections. Consult MEIKO for assistance.

Contact-plus 1 (N_A)	Contact-plus 2 (N_B)	Model number code
None	7-7/8" (200mm)	B-M74 V? **N02** P8
7-7/8" (200mm)	7-7/8" (200mm)	B-M74 V? **N22** P8
11-7/8" (300mm)	11-7/8" (300mm)	B-M74 V? **N33** P8
1' 3-3/4" (400mm)	1' 3-3/4" (400mm)	B-M74 V? **N44** P8
1' 7-5/8" (500mm)	1' 7-5/8" (500mm)	B-M74 V? **N55** P8
1' 11-5/8" (600mm)	1' 11-5/8" (600mm)	B-M74 V? **N66** P8
2' 7-1/2" (800mm)	2' 7-1/2" (800mm)	B-M74 V? **N88** P8
3' 3-3/8" (1000mm)	3' 3-3/8" (1000mm)	B-M74 V? **N1010** P8

NOTE: As ware proceeds through the machine and closer to the final rinse, the water contacting the ware becomes warmer and cleaner. Large items and flat items (particularly sheet pans, trays, totes, etc.) can carry over cooler, soiled water forward in the machine. The contact-plus zone provides a landing area for this water, allowing it to return to the previous tank. This reduces detergent consumption and tank heating energy use.

Wider contact-plus zones also provide a surface that may be used to front-mount detergent or rinse aid systems.

Recommended contact-plus zone configurations:

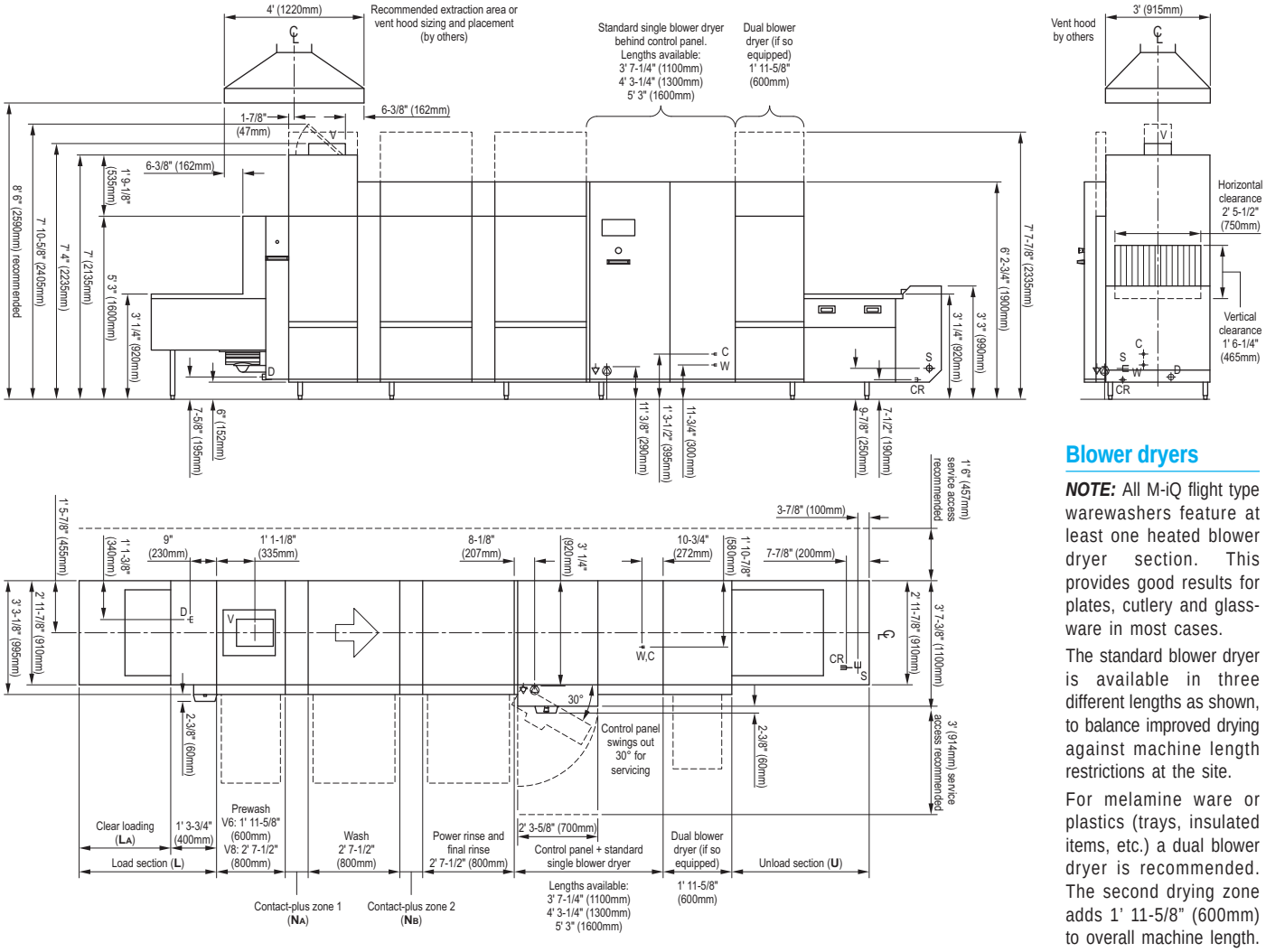
- For machines washing plates/glasswares - **N02**
- For machines washing a typical ware mix - cafeteria trays and some sheet pans in addition to plates and glasswares - **N22**
- For machines washing a high proportion of sheet pans - **N33**
- For machines washing large containers - **N44** or larger, depending on the size of the container
- For machines with front-mounted detergent and rinse aid dispensers - **N33** or larger, depending on the size of the dispensing systems

Unload sections (U)
2' 7-1/2" (800mm)
3' 3-3/8" (1000mm)
3' 11-1/4" (1200mm)
4' 7-1/8" (1400mm)
5' 3" (1600mm)
5' 10-7/8" (1800mm)
6' 6-3/4" (2000mm)
7' 2-5/8" (2200mm)
7' 10-1/2" (2400mm)
8' 6-3/8" (2600mm)
9' 2-1/4" (2800mm)
9' 10-1/8" (3000mm)

Recommended unload sections:

- Typical ware mix, limited space available - **U** = 3' 11-1/4" (1200mm)
- Typical ware mix, more space available - **U** = 4' 7-1/8" (1400mm) or longer for improved drying
- Large items placed flat on the belt (totes, containers, etc.) - **U** = at least 1' (300mm) longer than *twice* the length of the item

M-iQ Flight - B-M74 Series - Steam heat, left to right



Blower dryers

NOTE: All M-iQ flight type warewashers feature at least one heated blower dryer section. This provides good results for plates, cutlery and glassware in most cases.

The standard blower dryer is available in three different lengths as shown, to balance improved drying against machine length restrictions at the site.

For melamine ware or plastics (trays, insulated items, etc.) a dual blower dryer is recommended. The second drying zone adds 1' 11-5/8" (600mm) to overall machine length.

Load sections (L)	Clear loading (LA)
3' 3-3/8" (1000mm)	1' 11-5/8" (600mm)
3' 11-1/4" (1200mm)	2' 7-1/2" (800mm)
4' 7-1/8" (1400mm)	3' 3-3/8" (1000mm)
5' 3" (1600mm)	3' 11-1/4" (1200mm)
5' 10-7/8" (1800mm)	4' 7-1/8" (1400mm)
6' 6-3/4" (2000mm)	5' 3" (1600mm)
7' 2-5/8" (2200mm)	5' 10-7/8" (1800mm)
7' 10-1/2" (2400mm)	6' 6-3/4" (2000mm)
8' 6-3/8" (2600mm)	7' 2-5/8" (2200mm)
9' 2-1/4" (2800mm)	7' 10-1/2" (2400mm)
9' 10-1/8" (3000mm)	8' 6-3/8" (2600mm)

NOTE: Load sections with a lowered loading height of 2' 7-1/2" (800mm) are available for specific applications, such as when the loading area is underneath a table or tray conveyor. Consult MEIKO for details.

Recommended load sections:

- Single worker loading items while standing at the end of the machine - **L** = 3' 11-1/4" (1200mm)
- Two workers loading items, each standing on one side of the machine - **L** = 4' 7-1/8" (1400mm)
- Large items placed flat on the belt (totes, containers, etc.) - **LA** = 2' (600mm) longer than the item
- Operations with special delivery systems and/or multiple workers loading items may require extended load sections. Consult MEIKO for assistance.

Contact-plus 1 (NA)	Contact-plus 2 (NB)	Model number code
None	7-7/8" (200mm)	B-M74 V? **N02** P8
7-7/8" (200mm)	7-7/8" (200mm)	B-M74 V? **N22** P8
11-7/8" (300mm)	11-7/8" (300mm)	B-M74 V? **N33** P8
1' 3-3/4" (400mm)	1' 3-3/4" (400mm)	B-M74 V? **N44** P8
1' 7-5/8" (500mm)	1' 7-5/8" (500mm)	B-M74 V? **N55** P8
1' 11-5/8" (600mm)	1' 11-5/8" (600mm)	B-M74 V? **N66** P8
2' 7-1/2" (800mm)	2' 7-1/2" (800mm)	B-M74 V? **N88** P8
3' 3-3/8" (1000mm)	3' 3-3/8" (1000mm)	B-M74 V? **N1010** P8

NOTE: As ware proceeds through the machine and closer to the final rinse, the water contacting the ware becomes warmer and cleaner. Large items and flat items (particularly sheet pans, trays, totes, etc.) can carry over cooler, soiled water forward in the machine. The contact-plus zone provides a landing area for this water, allowing it to return to the previous tank. This reduces detergent consumption and tank heating energy use.

Wider contact-plus zones also provide a surface that may be used to front-mount detergent or rinse aid systems.

Recommended contact-plus zone configurations:

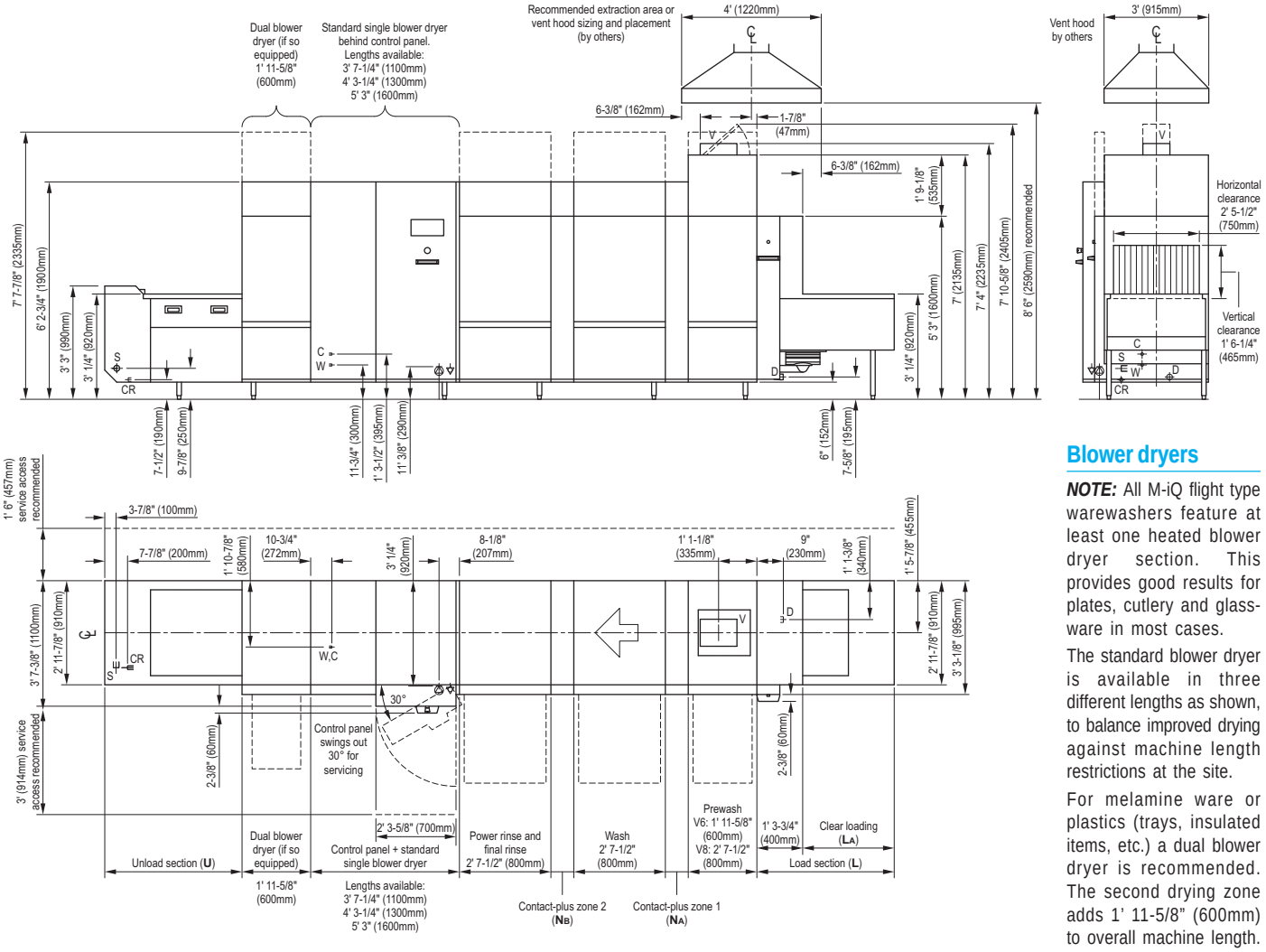
- For machines washing plates/glasswares - **N02**
- For machines washing a typical ware mix - cafeteria trays and some sheet pans in addition to plates and glasswares - **N22**
- For machines washing a high proportion of sheet pans - **N33**
- For machines washing large containers - **N44** or larger, depending on the size of the container
- For machines with front-mounted detergent and rinse aid dispensers - **N33** or larger, depending on the size of the dispensing systems

Unload sections (U)
2' 7-1/2" (800mm)
3' 3-3/8" (1000mm)
3' 11-1/4" (1200mm)
4' 7-1/8" (1400mm)
5' 3" (1600mm)
5' 10-7/8" (1800mm)
6' 6-3/4" (2000mm)
7' 2-5/8" (2200mm)
7' 10-1/2" (2400mm)
8' 6-3/8" (2600mm)
9' 2-1/4" (2800mm)
9' 10-1/8" (3000mm)

Recommended unload sections:

- Typical ware mix, limited space available - **U** = 3' 11-1/4" (1200mm)
- Typical ware mix, more space available - **U** = 4' 7-1/8" (1400mm) or longer for improved drying
- Large items placed flat on the belt (totes, containers, etc.) - **U** = at least 1' (300mm) longer than *twice* the length of the item

M-iQ Flight - B-M74 Series - Steam heat, right to left



Blower dryers

NOTE: All M-iQ flight type warewashers feature at least one heated blower dryer section. This provides good results for plates, cutlery and glassware in most cases.

The standard blower dryer is available in three different lengths as shown, to balance improved drying against machine length restrictions at the site.

For melamine ware or plastics (trays, insulated items, etc.) a dual blower dryer is recommended. The second drying zone adds 1' 11-5/8" (600mm) to overall machine length.

Load sections (L)	Clear loading (L_A)
3' 3-3/8" (1000mm)	1' 11-5/8" (600mm)
3' 11-1/4" (1200mm)	2' 7-1/2" (800mm)
4' 7-1/8" (1400mm)	3' 3-3/8" (1000mm)
5' 3" (1600mm)	3' 11-1/4" (1200mm)
5' 10-7/8" (1800mm)	4' 7-1/8" (1400mm)
6' 6-3/4" (2000mm)	5' 3" (1600mm)
7' 2-5/8" (2200mm)	5' 10-7/8" (1800mm)
7' 10-1/2" (2400mm)	6' 6-3/4" (2000mm)
8' 6-3/8" (2600mm)	7' 2-5/8" (2200mm)
9' 2-1/4" (2800mm)	7' 10-1/2" (2400mm)
9' 10-1/8" (3000mm)	8' 6-3/8" (2600mm)

NOTE: Load sections with a lowered loading height of 2' 7-1/2" (800mm) are available for specific applications, such as when the loading area is underneath a table or tray conveyor. Consult MEIKO for details.

Recommended load sections:

- Single worker loading items while standing at the end of the machine - **L** = 3' 11-1/4" (1200mm)
- Two workers loading items, each standing on one side of the machine - **L** = 4' 7-1/8" (1400mm)
- Large items placed flat on the belt (totes, containers, etc.) - L_A = 2' (600mm) longer than the item
- Operations with special delivery systems and/or multiple workers loading items may require extended load sections. Consult MEIKO for assistance.

Contact-plus 1 (N_A)	Contact-plus 2 (N_B)	Model number code
None	7-7/8" (200mm)	B-M74 V? **N02** P8
7-7/8" (200mm)	7-7/8" (200mm)	B-M74 V? **N22** P8
11-7/8" (300mm)	11-7/8" (300mm)	B-M74 V? **N33** P8
1' 3-3/4" (400mm)	1' 3-3/4" (400mm)	B-M74 V? **N44** P8
1' 7-5/8" (500mm)	1' 7-5/8" (500mm)	B-M74 V? **N55** P8
1' 11-5/8" (600mm)	1' 11-5/8" (600mm)	B-M74 V? **N66** P8
2' 7-1/2" (800mm)	2' 7-1/2" (800mm)	B-M74 V? **N88** P8
3' 3-3/8" (1000mm)	3' 3-3/8" (1000mm)	B-M74 V? **N1010** P8

NOTE: As ware proceeds through the machine and closer to the final rinse, the water contacting the ware becomes warmer and cleaner. Large items and flat items (particularly sheet pans, trays, totes, etc.) can carry over cooler, soiled water forward in the machine. The contact-plus zone provides a landing area for this water, allowing it to return to the previous tank. This reduces detergent consumption and tank heating energy use.

Wider contact-plus zones also provide a surface that may be used to front-mount detergent or rinse aid systems.

Recommended contact-plus zone configurations:

- For machines washing plates/glasswares - **N02**
- For machines washing a typical ware mix - cafeteria trays and some sheet pans in addition to plates and glasswares - **N22**
- For machines washing a high proportion of sheet pans - **N33**
- For machines washing large containers - **N44** or larger, depending on the size of the container
- For machines with front-mounted detergent and rinse aid dispensers - **N33** or larger, depending on the size of the dispensing systems

Unload sections (U)
2' 7-1/2" (800mm)
3' 3-3/8" (1000mm)
3' 11-1/4" (1200mm)
4' 7-1/8" (1400mm)
5' 3" (1600mm)
5' 10-7/8" (1800mm)
6' 6-3/4" (2000mm)
7' 2-5/8" (2200mm)
7' 10-1/2" (2400mm)
8' 6-3/8" (2600mm)
9' 2-1/4" (2800mm)
9' 10-1/8" (3000mm)

Recommended unload sections:

- Typical ware mix, limited space available - **U** = 3' 11-1/4" (1200mm)
- Typical ware mix, more space available - **U** = 4' 7-1/8" (1400mm) or longer for improved drying
- Large items placed flat on the belt (totes, containers, etc.) - **U** = at least 1' (300mm) longer than *twice* the length of the item

M-iQ Flight - B-M74 Series - Utility legend

Electrical connection(s)
- Electrically-heated machines have four (4) connections, routed from above.
- Steam-heated machines have one (1) connection, routed from below.
- Incoming leads must be appropriately sized for electrical supply. Individual circuit breaker/disconnects strongly recommended (provided by others).
- Ampacity shown on utility chart, p. 7

Equipotential ground connection

D Drain connection
- Connection to 2" (50mm) OD horizontal drain outlet (HDPE piping).
- Indirect routing to 4" (100mm) floor drain recommended. Pipe to be connected to 2" (50mm) OD line (or 1-1/2" pipe) via no-hub. Additional piping to drain to be supplied by others.

W Water, warm (initial fill connection)
- Connection 1/2" NPT
- Temp. 110-140°F (43-60°C). 140°F (60°C) recommended to reduce start-up time
- Recommended hardness 1-3 grains/U.S. gal.
- Volume shown on utility chart, p. 7

C Water, cold (final rinse connection)
- Connection 1/2" NPT
- Temp. cold as available. 50°F/10°C recommended to reduce steam emissions
- Recommended hardness 1-3 grains/U.S. gal.
- Consumption shown on utility chart, p. 7

V Vent connection
- Machine vent is powered, intended for indirect vent connection
- Extraction area detailed on drawings (pages 2-5) and utility chart (p. 7)
- Exhaust volume shown on utility chart, p. 7

S Steam connection (steam-heated machines only)
- Connection 1-1/2" NPT
- Constant steam pressure is REQUIRED (pressure to be specified at time of order). If pressure is below minimum shown, consult factory. If pressure is above maximum shown, use of a regulator is REQUIRED (supplied by others).
- Pressure ranges (specify at time of order):
  - 7-14 PSI (0.51-1.0 bars)
  - 15-22 PSI (1.1-1.5 bars)
  - 23-29 PSI (1.6-2.0 bars)
- Consumption shown on utility chart, p. 7

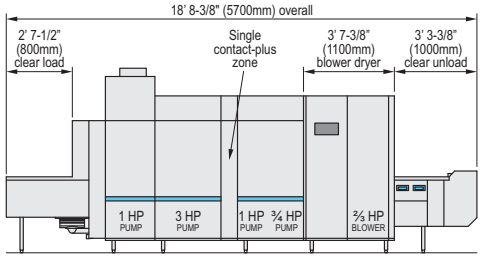
CR Condensate return connection (steam-heated machines only)
- Connection 1" NPT
- Condensate return line must be pressure-free

M-iQ Flight - B-M74 Series - Standard MTS Configurations

MEIKO M-iQ series dishwashers are available in a wide variety of configurations. The "MTS" configurations shown below are pre-configured machines optimized for common applications. Non-standard configurations are possible, as shown on the preceding pages. Consult MEIKO for assistance with machine selection.

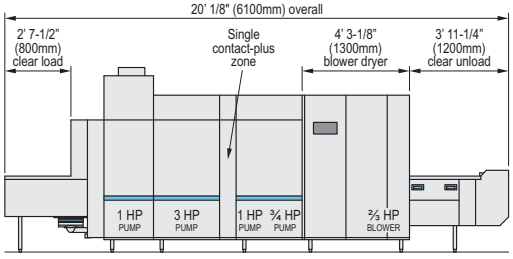
MTS918: M-iQ B-M74 V6 N02 P8

Overall length 18' 8-3/8' (5700mm). Fits footprint of many older "short" machines. Useful when extremely limited space is available.



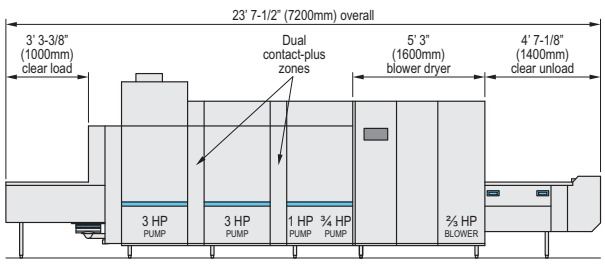
MTS1: M-iQ B-M74 V6 N02 P8

Overall length 20' 1/8" (6100mm). Most useful for trayless cafeterias or when limited space is available.



MTS2: M-iQ B-M74 V8 N22 P8

Overall length 23' 7-1/2" (7200mm)
General purpose - useful for cafeterias with large numbers of trays, hospitals, limited numbers of sheet pans.



M-iQ Flight - B-M74 Series - Optional GreenEye™ System

The optional **GreenEye™** system dynamically combines the efforts of the operator and the machine to take dishwashing performance to a whole new level. The system includes:

Green Coach™

Three interactive lights suggest optimal loading pattern "lanes" for the operator. Water is delivered only to the lanes where dishware is actually loaded, reducing the consumption of water, energy, and chemicals.

GreenFilter™

In addition to the standard M-iQ Filter, a dedicated hydrocyclone separator is positioned in the power rinse tank. As the final wash tank, the warmer, cleaner water in this tank is the most important for effective dishwashing. The GreenFilter™ continuously and actively removes even the finest soil particles from this tank, improving washing effectiveness while reducing detergent consumption.

M-iQ Synergies

By promoting optimum teamwork between the operator and the machine, GreenEye™ creates synergies that extend beyond the machine to encompass the entire dishroom area, maximizing washing effectiveness while minimizing operating costs.

M-iQ Flight - B-M74 Series - Technical Specifications

Operating Capacities and Conveyor Specifications (NSF Rated)

	*B-M74 V6 N** P8*	*B-M74 V8 N** P8*
Conveyor belt speed (max.)	6.0' (1.8m)/min.	6.5' (2.0m)/min.
Dishes per hour (max.) [1]	9,995	10,828
Water consumption/hr. (max)	56.2 gal. (212.7 liters)	56.8 gal. (215.0 liters)
Horizontal clearance	2' 5-1/2" (750mm)	2' 5-1/2" (750mm)
Vertical clearance	1' 6-1/4" (465mm)	1' 6-1/4" (465mm)
Minimum peg spacing	2-1/8" (54mm)	2-1/8" (54mm)

[1] *Maximum dishes per hour as calculated with NSF formula* (120 x CS x CW / PD), *where* CS = *conveyor speed in ft/min,* CW = *conveyor width in inches and* PD = *peg distance in inches. This formula assumes full belt utilization regardless of conveyor speed or ware size. This loading generally cannot be achieved under actual operating conditions. For assistance with ware throughput calculations and machine selection, contact MEIKO at* **sales@meiko.us**.

[2] *Heat load shown is for dishwasher only and does not include heat emitted by ware exiting the machine. Heat emitted by ware is site-specific and outside the scope of this spec sheet. For assistance, contact MEIKO at* **sales@meiko.us**.

Venting Specifications

	With standard loading sections (load height 3' 1/4" / 920mm)	*With lowered loading sections (load height 2' 7-1/2" (800mm)*
Machine exhaust	155 CFM (263m³/h)	155 CFM (263m³/h)
Recommended room air	345 CFM (586m³/h)	445 CFM (756m³/h)
Recommended total	500 CFM (850m³/h)	600 CFM (1019m³/h)
Recommended extraction area	3' (900mm) W x 4' (1220mm) L	3' (900mm) W x 5' (1520mm) L

Machine heat load [2]	*Sensible*	*Latent*	*Total*
@ 208V/60Hz/3Ph	19,108 BTU/hr (5.6 kW)	9,554 BTU/hr (2.8 kW)	28,662 BTU/hr (8.4 kW)
Per add'l blwr dryer	+ 1,024 BTU (0.3 kW)	+ 341 BTU (0.1 kW)	+ 1,365 BTU (0.4 kW)
@ 230V/60Hz/3Ph	18,426 BTU/hr (5.4 kW)	9,213 BTU/hr (2.7 kW)	27,639 BTU/hr (8.1 kW)
Per add'l blwr dryer	+ 1,024 BTU (0.3 kW)	+ 682 BTU (0.2 kW)	+ 1,706 BTU (0.5 kW)
@ 460V/60Hz/3Ph	19,449 BTU/hr (5.7 kW)	9,554 BTU/hr (2.8 kW)	29,003 BTU/hr (8.5 kW)
Per add'l blwr dryer	+ 1,365 BTU (0.4 kW)	+ 1,024 BTU (0.3 kW)	+ 2,389 BTU (0.7 kW)

Water and Drain Specifications

Minimum water temperatures:

- Prewash tank ..... No minimum - 110-140°F (43-60°C) typical
- Wash tank ..... 150°F (66°C)
- Power rinse ..... 162°F (72°C)
- Final rinse ..... 180°F (82°C)

Incoming water temperatures:

- Initial fill line ..... 110°-140°F (43°-60°C)
- Final rinse line ..... Cold as available, 50°F (10°C) recommended

Incoming water line sizes:

- Initial fill line ..... 1/2" NPT
- Final rinse line ..... 1/2" NPT

	*B-M74 V6 N** P8*	*B-M74 V8 N** P8*
Initial fill	67.6 gal. (276.0 liters)	76.1 gal. (288.0 liters)
Consumption at 100% cap.	56.2 gal. (212.7 liters)/hr	56.8 gal. (215.0 liters)/hr

Recommended water hardness ..... 1-3 grains/gal

Drain specifications:

- Connection (standard) ..... 2" (50mm) OD
- Connection (with no-hub) ..... 1-1/2" pipe
- Recommended floor drain (min.) ..... 4" (100mm)
- Maximum drain flow rate ..... 40 gals. (151.5 liters) per minute

Machine Electrical Specifications

	208 V/60 Hz/3 Ph				*230 V/60 Hz/3 Ph*				*460 V/60 Hz/3 Ph*			
	TB1	TB2	TB3	TB4	TB1	TB2	TB3	TB4	TB1	TB2	TB3	TB4
Electric tank heat, B-M74 V6 N** P8	29.15 A	94.33 A	9.00 A	52.50 A	29.05 A	84.60 A	7.50 A	45.60 A	19.91 A	43.50 A	5.00 A	23.70 A
Electric tank heat, B-M74 V8 N** P8	35.25 A	94.33 A	9.00 A	52.50 A	35.15 A	84.60 A	7.50 A	45.60 A	23.06 A	43.50 A	5.00 A	23.70 A
Steam tank heat/elec. blower dryer, B-M74 V6 N** P8	45.11 A	--	--	--	42.59 A	--	--	--	27.19 A	--	--	--
Steam tank heat/steam blower dryer, B-M74 V6 N** P8	36.11 A	--	--	--	35.09 A	--	--	--	22.19 A	--	--	--
Steam tank heat/elec. blower dryer, B-M74 V8 N** P8	51.21 A	--	--	--	48.69 A	--	--	--	30.34 A	--	--	--
Steam tank heat/steam blower dryer, B-M74 V8 N** P8	42.21 A	--	--	--	41.19 A	--	--	--	25.34 A	--	--	--
Per additional elec. blower dryer section (electric machine)	+ 2.25 A	--	+9.00 A	--	+ 2.25 A	--	+ 7.50 A	--	+ 1.30 A	--	+ 5.00 A	--
Per additional elec. blower dryer section (steam machine)	+ 11.25 A	--	--	--	+ 9.75 A	--	--	--	+ 6.30 A	--	--	--
Per additional steam blower dryer section	+ 2.25 A	--	--	--	+ 2.25 A	--	--	--	+ 1.30 A	--	--	--

Component Electrical Specifications

Prewash pump motor, B-M74 V6 N** P8 ..... 1.0 hp (0.75 kW)
Prewash pump motor, B-M74 V8 N** P8 ..... 3.0 hp (2.20 kW)
Wash pump motor ..... 3.0 hp (2.20 kW)
Power rinse pump motor ..... 1.0 hp (0.75 kW)
Final rinse pump motor ..... 0.75 hp (0.55 kW)
Vent motor ..... 0.17 hp (0.13 kW)
Conveyor motor ..... 0.34 hp (0.25 kW)
Blower dryer motor (each) ..... 0.67 hp (0.50 kW)
Loading deck flushing pump ..... 0.134 hp (0.10 kW)
M-iQ Filter pump, prewash ..... 0.134 hp (0.10 kW)
M-iQ Filter pump, wash ..... 0.134 hp (0.10 kW)
M-iQ Filter pump, power rinse ..... 0.134 hp (0.10 kW)
Control system, 208V/60Hz/3Ph or 230V/60Hz/3Ph ..... 0.48 kW
Control system, 460V/60Hz/3Ph ..... 3.30 kW

Electric Heating Elements (electrically-heated units only)

	208 V/60 Hz/3 Ph	*230 V/60 Hz/3 Ph*	*460 V/60 Hz/3 Ph*
Wash tank heat	14.88 kW	15.52 kW	15.40 kW
Power rinse tank heat	19.12 kW	18.18 kW	19.20 kW
Booster heater (max.) [1]	18.90 kW	18.30 kW	18.90 kW
Blower dryer heat (each)	3.20 kW	3.00 kW	4.00 kW

[1] *Maximum heater output shown. Incoming cold water is pre-heated by heat captured from machine exhaust air prior to being heated to sanitizing 180°F (82°C) by booster heater. Booster heater incorporates variable output and is automatically regulated to ensure proper final rinse temperature, regardless of incoming water temperature or machine operating status (startup, operation, idle).*

Typical booster output at operating temperature:

- B-M74 V6 N** P8 ..... 7.025 kW
- B-M74 V8 N** P8 ..... 7.100 kW

Steam Specifications (steam-heated units only)

Steam supply connection ..... 1-1/2" NPT
Condensate return connection ..... 1" NPT
Steam supply pressure (must be specified):

7-14 PSI (0.51-1.0 bars) 15-22 PSI (1-1-1.5 bars) 23-29 PSI (1.6-2.0 bars)

Steam consumption (max.):

- Machine with electric blower dryer ..... 195 lbs/hr (56.47 kW)
- Machine with steam heated blower dryer ..... 206 lbs/hr (59.66 kW)
- Per additional steam blower dryer section ..... + 11 lbs/hr (3.20 kW)

Note: All specifications are subject to change without notice based on MEIKO's dedicated product improvement program.

Equipment Specification: M-iQ B-M74 V__ N__ __ P8 - Item No. _____

Unit will be a:

___ **MEIKO M-iQ B-M74 V6 N__ __ P8** multiple tank flight type rackless conveyor dishmachine, consisting of a load section, 1' 11-5/8" (600mm) prewash compartment with 1 hp (0.75 kW) pump motor, 2' 7-1/2" (800mm) wash compartment with 3 hp (2.2 kW) pump motor, contact-plus zone between wash and rinse sections, 2' 7-1/2" (800mm) combination rinse compartment (with 1 hp /0.75 kW power rinse pump motor and 3/4 hp / 0.55 kW final rinse pump motor), 5' 3" (1600mm) combination control panel / heated blower drying zone, and a clear, level unloading area. Unit will be NSF rated at a maximum conveyor belt speed of 6.0' (1.8m)/minute. Final rinse water consumption will not exceed a maximum of 56.2 U.S. gal. (212.7 liters)/hour.

___ **MEIKO M-iQ B-M74 V8 N__ __ P8** multiple tank flight type rackless conveyor dishmachine, consisting of a load section, 2' 7-1/2" (800mm) prewash compartment with 3 hp (2.2 kW) pump motor, 2' 7-1/2" (800mm) wash compartment with 3 hp (2.2 kW) pump motor, contact-plus zone between wash and rinse sections, 2' 7-1/2" (800mm) combination rinse compartment (with 1 hp / 0.75 kW power rinse pump motor and 3/4 hp / 0.55 kW final rinse pump motor), 5' 3" (1600mm) combination control panel / heated blower drying zone, and a clear, level unloading area. Unit will be NSF rated at a maximum conveyor belt speed of 6.5' (2.0m)/minute. Final rinse water consumption will not exceed a maximum of 56.8 U.S. gal. (215.0 liters)/hour.

Unit will be NSF and ETL listed. Unit will have a conveyor belt width of 29-1/2" (750mm) and a conveyor peg spacing of 2-1/8" (54mm).

Unit will utilize an internal booster heater to maintain a minimum 180ºF (82°C) minimum fresh water sanitizing rinse. Wash tank temperature will be automatically maintained at a minimum temperature of 150°F (66°C). Power rinse tank temperature will be automatically maintained at a minimum temperature of 162°F (72°C).

All tank, final rinse and blower dryer heating will be accomplished by:

___ Electric heaters ___ Steam coil heaters *

* *NOTE: Some steam-heated machine configurations use electrically-heated blower dryers. Consult MEIKO for additional information.*

If steam, specify pressure:

___ 7-14 PSI (0.51-1.0 bars) ___ 15-22 PSI (1.1-1.5 bars) ___ 23-29 PSI (1.6-2.0 bars)

Operating voltage will be:

___ 208V/60Hz/3Ph ___ 230V/60Hz/3Ph ___ 460V/60 Hz/3 Ph

Direction of operation will be:

___ Left to right ___ Right to left

Unit will be equipped with the following blower dryer system:

☑ Standard heated blower dryer for drying of dishes, crockery and silverware, with a 0.67 hp blower dryer motor. Drying tunnel length will be (check one):

___ 3' 7-1/4" (1100mm) ___ 4' 3-1/4" (1300mm) ___ 5' 3" (1600mm)

___ Dual adjacent heated blower dryers for complete drying of all dishes, crockery and silverware, and improved drying of plastic trays. Additional drying tunnel will feature a 0.67 hp blower dryer motor and will be 1' 11-5/8" (600mm) in length.

Unit will feature a glass touch screen control panel and display. Display will provide customized information based on the machine operating mode, including tank and final rinse temperatures and selection of three different operating speeds. Display will provide service diagnostic information, automatic logging of operating history, and the ability for the operator to enter manual log entries for later retrieval.

Unit will feature a single-point drain connection and single-point indirect ventilation connections. Steam-heated machines will feature a single-point electrical connection.

Unit will have the following standard features:

Operating Features

Unit will feature fully automatic operation. Ware placed on the belt and entering machine will activate water flow and pump operation. Ware sensing will be by mechanical limit arm for reliable operation under exposure to steam and water droplets. Final rinse activates only when ware is located in the machine to conserve water, chemicals and heating energy. Pumped final rinse provides consistent results and water consumption regardless of variations in supply water pressure. Waste Air Heat Recovery System reclaims waste heat generated by the machine as free energy to preheat the incoming rinse water, reducing energy consumption and allowing hot-water sanitizing from a cold water supply (minimum 50°F / 10°C). Water will be delivered from Waste Air Heat Recovery System exchanger to an internal booster heater to provide the required rise for a minimum 180°F (82°C) sanitizing final rinse. Booster heater will incorporate variable output and will be automatically regulated to ensure optimum performance regardless of incoming water temperature or machine operating status (startup, operation, idle).

Unit will feature fully automatic operation with one-touch selection of three different conveyor speeds. Unit will feature a main control panel on the front of the machine to include a push-pull emergency stop switch, and separate start-stop controls at each end of the machine for operator convenience. Main control panel will be a glass touch screen display providing access to temperature displays, machine status, service diagnostics and machine logs as well as operating controls. Display will be capable of displaying information in multiple selectable languages to include English, French, Spanish and German.

Construction Features

Conveyor will be 29-1/2" (750mm) in width, and will accommodate flat trays, dishes, 18x26" (460x660mm) sheet pans, and standard 20x20" (500x500mm) dishracks. Clearance height for ware within the machine will be 1' 6-1/4" (465mm). Unless optional lowered load end is selected, conveyor loading and unloading height will be 3' 1/4" (920mm) A.F.F. (+/- 1/2" / 12mm from adjustable legs), and conveyor will maintain level height throughout machine without gradients for easier loading/unloading and ware stability.

Unit will feature double-wall, insulated stainless steel construction on front, top and rear panels to retain heat inside the machine, conserve energy and provide a cool-to-the-touch exterior. Prewash, wash and power rinse manifolds will be internally mounted to ensure a cool-to-the-touch rear panel, and will be spaced from rear wall of tank for easier cleaning.

Tank drains will feature magnetic switches to prevent operation if drain plug is not in place. Tank pump motors will be vertically-installed for easier serviceability and self-draining. Motors will include a safety switch to automatically signal the operator if a leaking pump seal is detected.

Wash arms of unit will be mounted in easily-removed assemblies, and will feature concave, slotted nozzles to minimize clogging. All prewash, wash, power rinse and final rinse arms will be of stainless steel construction. Final rinse nozzles to feature individual, screw-in stainless steel orifices for durability and simple cleaning. Front-sloping wash tanks will be of all 304-series stainless steel construction.

Cleaning Features

Load section of unit will include an interval-based cascade of water to push food soil directly into a single, front-accessible scrap tray. Prewash, wash and power rinse tanks will each feature a multi-stage filtration system with multiple, nesting scrap screens. Food soil will be collected and sorted by nested scrap screens and flushed into the drain line using a dedicated 0.134 hp M-iQ Filter active filtration pump. Active M-iQ filtration will completely eliminate the need to manually remove and empty scrap baskets during operation. Upon shutdown, unit will use water already inside the machine, as well as a minimal amount of fresh water, for an assisted cleaning mode to reduce the need for manual cleaning. All components of unit that require regular manual cleaning will be marked in a blue accent color for easy identification. Prewash, wash and power rinse arm end caps will be tethered to arms with braided stainless steel wire to prevent loss during cleaning.

Efficiency Features

Unit will feature a single-point vent connection. Heat will be drawn the length of the machine to the load end vent for superior temperature distribution, reduced air emissions and reduced energy consumption. Load end vent will incorporate a MEIKO Waste Air Heat Recovery System heat exchanger to preheat incoming final rinse water and cool exhaust air, permitting final rinse operation using a cold water supply. Unit will employ active soil filtration and removal in each tank to reduce detergent consumption by up to 50%.

Unit will have the following optional features:

___ GreenEye™ system, including GreenCoach™ operator feedback system with selective three-lane final rinse activation, and GreenFilter™ power rinse tank hydrocyclone separator for continuous and active soil removal

___ Drain water tempering - reduces drain water below 140°F (60°C)

___ Single-point electrical connection (electrically-heated machines only)

___ Flanged, bolt-down feet

Unit will include the following doors:

___ Standard spring-loaded lifting doors extending the full width of each applicable section (prewash, wash, power + final rinse, blower dryer). All doors will feature dual-wall, insulated construction, and door safety switches to prevent operation while in the open position.

___ Hinged doors extending the full width of each applicable section (prewash, wash, power + final rinse, blower dryer). All doors will feature dual-wall, insulated construction, and door safety switches to prevent operation while in the open position. Tanks and sections 2' (600mm) in length or shorter will feature a single door. Longer tanks and sections will feature dual doors.

Unit will have the following contact-plus zones:

Contact-plus zones between prewash and wash sections (optional) and between wash and rinse sections (standard) minimize cool/soiled water carryover between tanks, which reduces heating energy and detergent consumption.

Between prewash and wash sections (first digit after "N" in model number)

___ 0: None (standard) ___ 2: 7-7/8" (200mm) ___ 3: 11-7/8" (300mm)
___ 4: 15-3/4" (400mm) ___ 5: 19-5/8" (500mm) ___ 6: 23-5/8" (600mm)
___ 8: 31-1/2" (800mm) ___ 10: 39-3/8" (1000mm)

Between wash and rinse sections (second digit after "N" in model number)

___ 2: 7-7/8" (200mm, standard) ___ 3: 11-7/8" (300mm)
___ 4: 15-3/4" (400mm) ___ 5: 19-5/8" (500mm) ___ 6: 23-5/8" (600mm)
___ 8: 31-1/2" (800mm) ___ 10: 39-3/8" (1000mm)

MEIKO

The clean solution

M-iQ

B-L74 SERIES

HOT WATER SANITIZING MULTIPLE-TANK FLIGHT TYPE WAREWASHERS

Special Features:

- **Industry-leading low water, energy and chemical consumption**
  At less than 60 gallons (227 liters) per hour, M-iQ is one of the most efficient dishwashers in the world. Advanced technologies further reduce energy and detergent use.
- **M-iQ Filter Technology**
  Each tank features a multiple stage filtration process that first collects food soil, then flushes it out of the tank completely in high-pressure cycles. This improves performance, eases cleanup and reduces detergent consumption by up to 50%.
- **M-iQ Airflow Management**
  M-iQ features an advanced, fully integrated airflow system that retains and redirects hot air within the machine. This improves heating efficiency and reduces exhaust emissions.
- **M-iQ Tank Management**
  Each tank is equipped with a M-iQ Filter system. Water levels are monitored and controlled intelligently and automatically. M-iQ automatically diverts water within the machine to maintain optimum level control and soil distribution.
- **M-iQ Washing Dynamics**
  M-iQ employs a higher-pressure wash for improved soil removal and reduced water consumption. Water flow has been modeled using computational fluid dynamics. Water, energy and chemical consumption are all dramatically reduced.
- **M-iQ Energy Management**
  M-iQ incorporates a 3-stage energy control system, as well as a variable-output "smart" booster heater, for optimal energy balance. The system dynamically adjusts to changes in heating distribution for minimal energy consumption.
- **M-iQ Control System**
  M-iQ features a *CC Touch* glass touch screen with a high resolution color display. Screen information is customized based on the machine's operating mode for fast, intuitive operation. Kitchen management, dishroom staff and service personnel can quickly call up customized information, or save data to the controller's built-in memory.
- **M-iQ Intuitive Cleaning**
  M-iQ features an automatic cleaning mode. Assisted by the soil removal capabilities of the M-iQ Filter, this dramatically reduces cleanup time. Areas that require regular manual cleaning are marked in blue for less wasted effort by the staff.

This dishwasher is compliant with the Reduction of Lead in Drinking Water Act (2011) amendment to the Safe Drinking Water Act (SDWA).

ENERGY STAR NSF ETL LISTED US U.S. GREEN BUILDING COUNCIL MEMBER

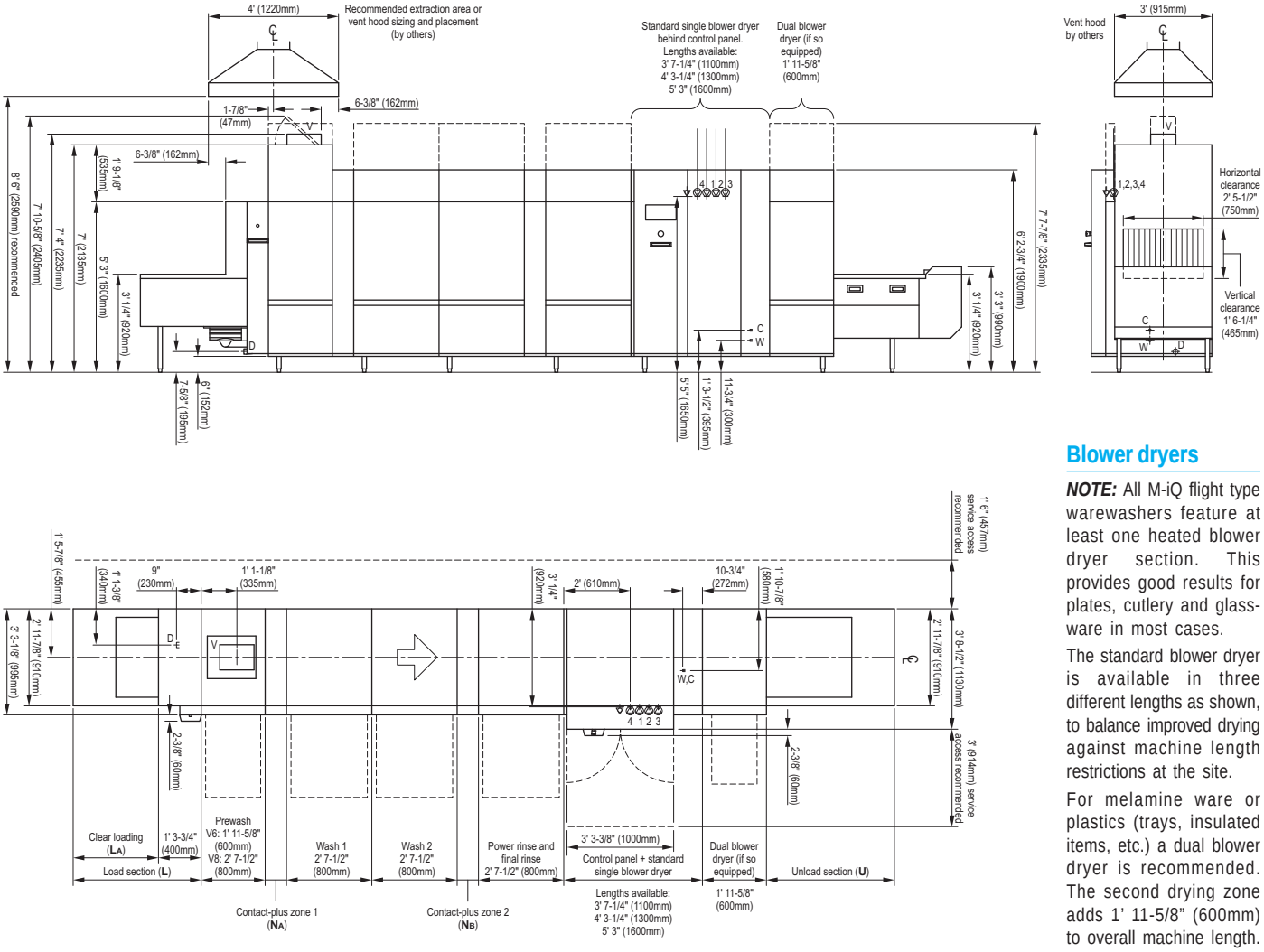
Standard Features:

- ENERGY STAR Qualified
- True three-tank washing perfomance consisting of:
  - Two wash chambers, each with 3 HP (2.2 kW) pump motor
  - Power rinse chamber with 1 HP (0.75 kW) pump motor
- Pumped final rinse with 3/4 HP (0.55 kW) pump motor
- Integral heated blower dryer, in choice of three different lengths, with 2/3 HP (0.5 kW) motor
- Choice of prewash sections:
  - **B-L74 V6 N** P8:** 1' 11-5/8" (600mm) prewash with 1 HP (0.75 kW) pump, conveyor speed 8.3' (2.5m)/min., 57.87 gals. (219.06 liters)/hr.
  - **B-L74 V8 N** P8:** 2' 7-1/2" (800mm) prewash with 3 HP (2.2 kW) pump, conveyor speed 9.0' (2.7m)/min., 58.95 gals. (223.15 liters)/hr.
- Conveyor width 29-1/2" (750mm); passing height 15-3/4" (400mm); accommodates standard 18 x 26" sheet pans
- 304-series stainless steel construction
- Fully automatic operation. Prewash, wash, power rinse and final rinse are activated only when ware is present
- Front-sloping tanks for complete drainage and easier cleaning. Automatic rinsedown/drain feature is accessed from control panel to eliminate manual drain levers
- Double-wall insulated construction on front, top and back improves operator safety, conserves heating energy, and reduces noise and heat loss into the dishroom. Insulation is fully waterproofed to eliminate heavy doors and unsanitary waterlogging
- Standard lifting doors are full-width for each chamber, including the blower drying zone, for improved access
- Pumps are vertically-mounted to be self-draining and easily removed for servicing. Pumps include safety alert feature to inform the operator of a leaking pump seal

Optional Features:

- **GreenEye™** - An integrated system that includes:
  - Green Coach™ - interactive lights that suggest optimal loading pattern "lanes" on the belt, increasing efficiency
  - GreenFilter™ - a dedicated hydrocyclone separator in the power rinse tank continuously and actively removes even the finest soil particles, for improved washing and reduced detergent consumption
  - M-iQ Synergies - promoting optimum teamwork between the operator and the machine
- Hinged doors
- Drain water tempering
- Flanged, bolt-down feet
- Single-point electrical connection (electrically-heated machines only; standard on steam-heated machines)

M-iQ Flight - B-L74 Series - Electric heat, left to right



Blower dryers

NOTE: All M-iQ flight type warewashers feature at least one heated blower dryer section. This provides good results for plates, cutlery and glassware in most cases.

The standard blower dryer is available in three different lengths as shown, to balance improved drying against machine length restrictions at the site.

For melamine ware or plastics (trays, insulated items, etc.) a dual blower dryer is recommended. The second drying zone adds 1' 11-5/8" (600mm) to overall machine length.

Load sections (L) / Clear loading (L_A)

Load sections (L)	Clear loading (L_A)
3' 3-3/8" (1000mm)	1' 11-5/8" (600mm)
3' 11-1/4" (1200mm)	2' 7-1/2" (800mm)
4' 7-1/8" (1400mm)	3' 3-3/8" (1000mm)
5' 3" (1600mm)	3' 11-1/4" (1200mm)
5' 10-7/8" (1800mm)	4' 7-1/8" (1400mm)
6' 6-3/4" (2000mm)	5' 3" (1600mm)
7' 2-5/8" (2200mm)	5' 10-7/8" (1800mm)
7' 10-1/2" (2400mm)	6' 6-3/4" (2000mm)
8' 6-3/8" (2600mm)	7' 2-5/8" (2200mm)
9' 2-1/4" (2800mm)	7' 10-1/2" (2400mm)
9' 10-1/8" (3000mm)	8' 6-3/8" (2600mm)

NOTE: Load sections with a lowered loading height of 2' 7-1/2" (800mm) are available for specific applications, such as when the loading area is underneath a table or tray conveyor. Consult MEIKO for details.

Recommended load sections:

- Single worker loading items while standing at the end of the machine - **L** = 3' 11-1/4" (1200mm)
- Two workers loading items, each standing on one side of the machine - **L** = 4' 7-1/8" (1400mm)
- Large items placed flat on the belt (totes, containers, etc.) - L_A = 2' (600mm) longer than the item
- Operations with special delivery systems and/or multiple workers loading items may require extended load sections. Consult MEIKO for assistance.

Contact-plus 1 (N_A) / Contact-plus 2 (N_B) / Model number code

Contact-plus 1 (N_A)	Contact-plus 2 (N_B)	Model number code
None	7-7/8" (200mm)	B-L74 V? **N02** P8
7-7/8" (200mm)	7-7/8" (200mm)	B-L74 V? **N22** P8
11-7/8" (300mm)	11-7/8" (300mm)	B-L74 V? **N33** P8
1' 3-3/4" (400mm)	1' 3-3/4" (400mm)	B-L74 V? **N44** P8
1' 7-5/8" (500mm)	1' 7-5/8" (500mm)	B-L74 V? **N55** P8
1' 11-5/8" (600mm)	1' 11-5/8" (600mm)	B-L74 V? **N66** P8
2' 7-1/2" (800mm)	2' 7-1/2" (800mm)	B-L74 V? **N88** P8
3' 3-3/8" (1000mm)	3' 3-3/8" (1000mm)	B-L74 V? **N1010** P8

NOTE: As ware proceeds through the machine and closer to the final rinse, the water contacting the ware becomes warmer and cleaner. Large items and flat items (particularly sheet pans, trays, totes, etc.) can carry over cooler, soiled water forward in the machine. The contact-plus zone provides a landing area for this water, allowing it to return to the previous tank. This reduces detergent consumption and tank heating energy use.

Wider contact-plus zones also provide a surface that may be used to front-mount detergent or rinse aid systems.

Recommended contact-plus zone configurations:

- For machines washing plates/glasswares - **N02**
- For machines washing a typical ware mix - cafeteria trays and some sheet pans in addition to plates and glasswares - **N22**
- For machines washing a high proportion of sheet pans - **N33**
- For machines washing large containers - **N44** or larger, depending on the size of the container
- For machines with front-mounted detergent and rinse aid dispensers - **N33** or larger, depending on the size of the dispensing systems

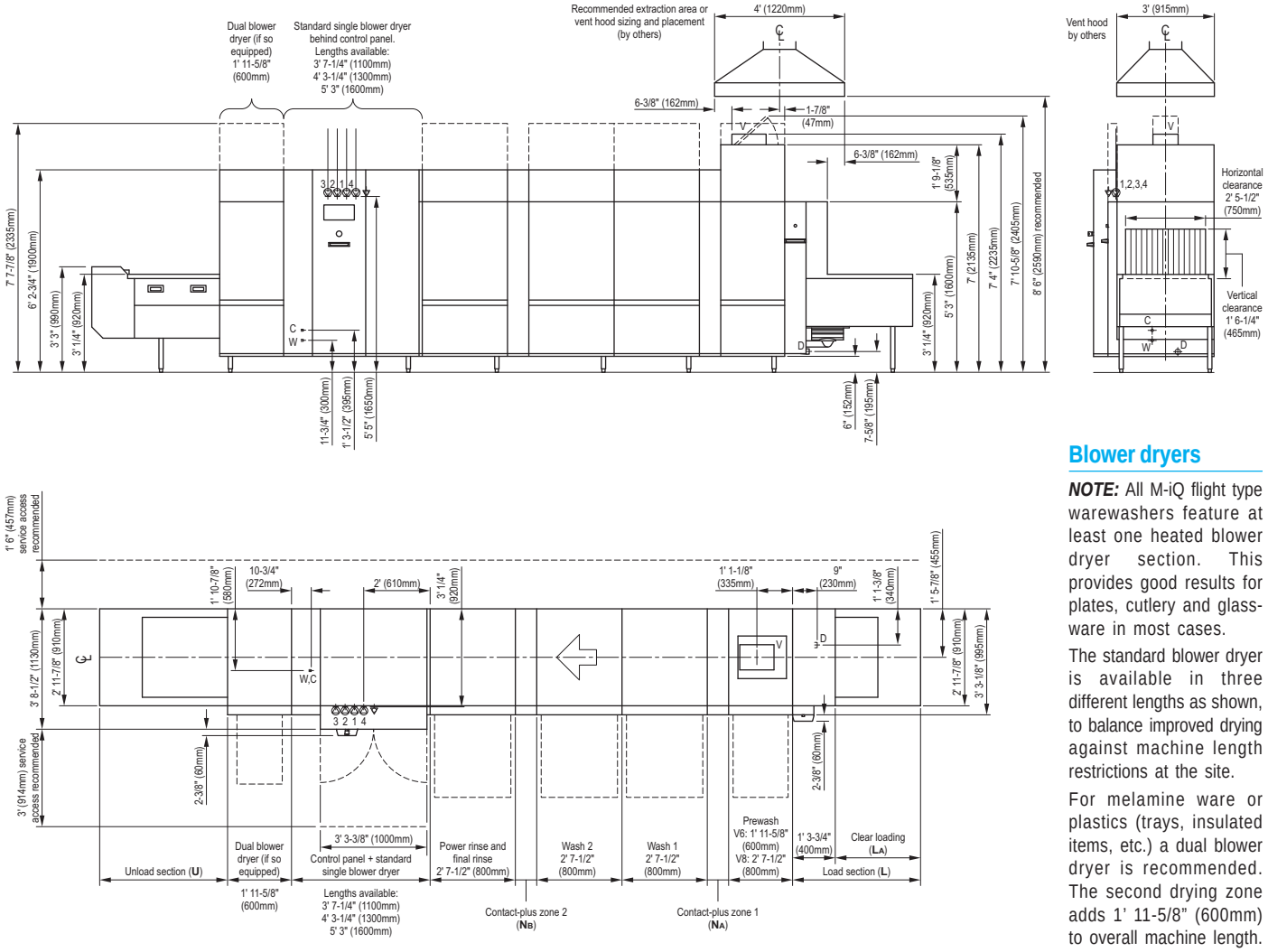
Unload sections (U)

Unload sections (U)
2' 7-1/2" (800mm)
3' 3-3/8" (1000mm)
3' 11-1/4" (1200mm)
4' 7-1/8" (1400mm)
5' 3" (1600mm)
5' 10-7/8" (1800mm)
6' 6-3/4" (2000mm)
7' 2-5/8" (2200mm)
7' 10-1/2" (2400mm)
8' 6-3/8" (2600mm)
9' 2-1/4" (2800mm)
9' 10-1/8" (3000mm)

Recommended unload sections:

- Typical ware mix, limited space available - **U** = 3' 11-1/4" (1200mm)
- Typical ware mix, more space available - **U** = 4' 7-1/8" (1400mm) or longer for improved drying
- Large items placed flat on the belt (totes, containers, etc.) - **U** = at least 1' (300mm) longer than *twice* the length of the item

M-iQ Flight - B-L74 Series - Electric heat, right to left



Blower dryers

NOTE: All M-iQ flight type warewashers feature at least one heated blower dryer section. This provides good results for plates, cutlery and glassware in most cases.

The standard blower dryer is available in three different lengths as shown, to balance improved drying against machine length restrictions at the site.

For melamine ware or plastics (trays, insulated items, etc.) a dual blower dryer is recommended. The second drying zone adds 1' 11-5/8" (600mm) to overall machine length.

Load sections (L)	Clear loading (L_A)
3' 3-3/8" (1000mm)	1' 11-5/8" (600mm)
3' 11-1/4" (1200mm)	2' 7-1/2" (800mm)
4' 7-1/8" (1400mm)	3' 3-3/8" (1000mm)
5' 3" (1600mm)	3' 11-1/4" (1200mm)
5' 10-7/8" (1800mm)	4' 7-1/8" (1400mm)
6' 6-3/4" (2000mm)	5' 3" (1600mm)
7' 2-5/8" (2200mm)	5' 10-7/8" (1800mm)
7' 10-1/2" (2400mm)	6' 6-3/4" (2000mm)
8' 6-3/8" (2600mm)	7' 2-5/8" (2200mm)
9' 2-1/4" (2800mm)	7' 10-1/2" (2400mm)
9' 10-1/8" (3000mm)	8' 6-3/8" (2600mm)

NOTE: Load sections with a lowered loading height of 2' 7-1/2" (800mm) are available for specific applications, such as when the loading area is underneath a table or tray conveyor. Consult MEIKO for details.

Recommended load sections:

- Single worker loading items while standing at the end of the machine - **L** = 3' 11-1/4" (1200mm)
- Two workers loading items, each standing on one side of the machine - **L** = 4' 7-1/8" (1400mm)
- Large items placed flat on the belt (totes, containers, etc.) - L_A = 2' (600mm) longer than the item
- Operations with special delivery systems and/or multiple workers loading items may require extended load sections. Consult MEIKO for assistance.

Contact-plus 1 (N_A)	Contact-plus 2 (N_B)	Model number code
None	7-7/8" (200mm)	B-L74 V? **N02** P8
7-7/8" (200mm)	7-7/8" (200mm)	B-L74 V? **N22** P8
11-7/8" (300mm)	11-7/8" (300mm)	B-L74 V? **N33** P8
1' 3-3/4" (400mm)	1' 3-3/4" (400mm)	B-L74 V? **N44** P8
1' 7-5/8" (500mm)	1' 7-5/8" (500mm)	B-L74 V? **N55** P8
1' 11-5/8" (600mm)	1' 11-5/8" (600mm)	B-L74 V? **N66** P8
2' 7-1/2" (800mm)	2' 7-1/2" (800mm)	B-L74 V? **N88** P8
3' 3-3/8" (1000mm)	3' 3-3/8" (1000mm)	B-L74 V? **N1010** P8

NOTE: As ware proceeds through the machine and closer to the final rinse, the water contacting the ware becomes warmer and cleaner. Large items and flat items (particularly sheet pans, trays, totes, etc.) can carry over cooler, soiled water forward in the machine. The contact-plus zone provides a landing area for this water, allowing it to return to the previous tank. This reduces detergent consumption and tank heating energy use.

Wider contact-plus zones also provide a surface that may be used to front-mount detergent or rinse aid systems.

Recommended contact-plus zone configurations:

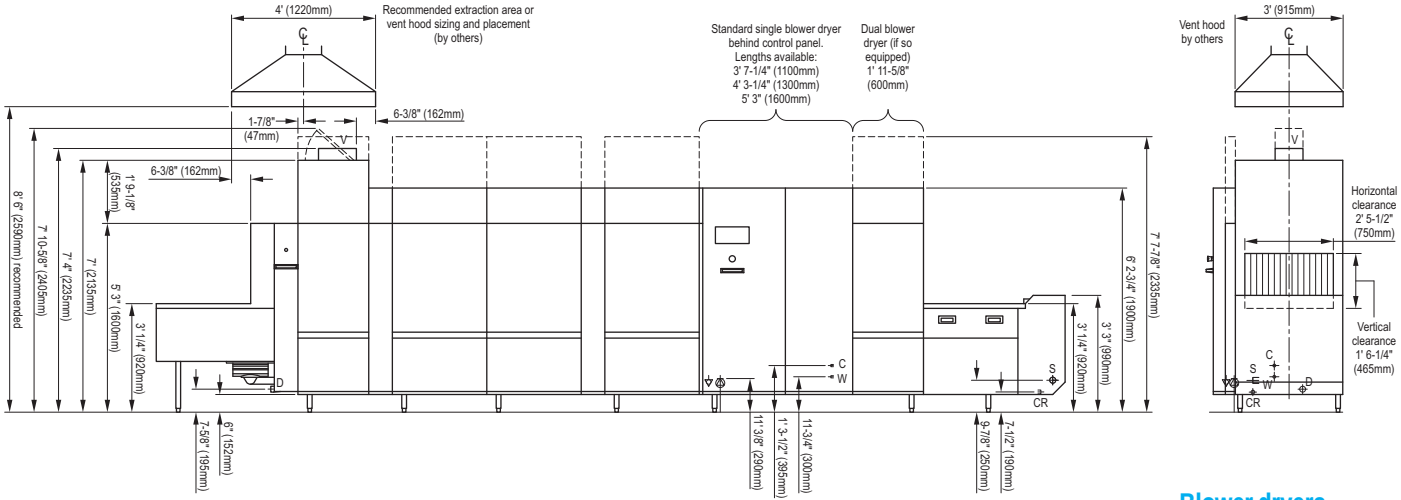
- For machines washing plates/glasswares - **N02**
- For machines washing a typical ware mix - cafeteria trays and some sheet pans in addition to plates and glasswares - **N22**
- For machines washing a high proportion of sheet pans - **N33**
- For machines washing large containers - **N44** or larger, depending on the size of the container
- For machines with front-mounted detergent and rinse aid dispensers - **N33** or larger, depending on the size of the dispensing systems

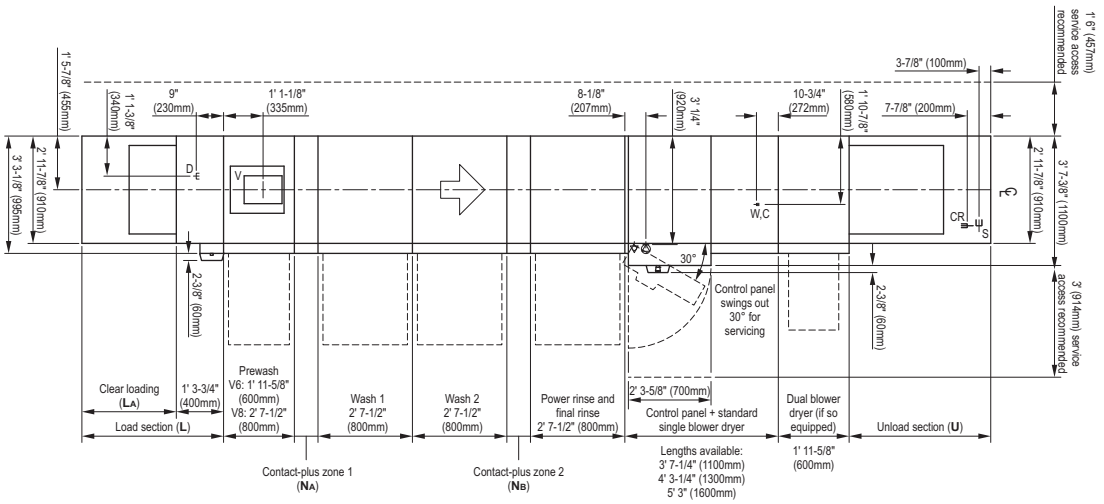
Unload sections (U)
2' 7-1/2" (800mm)
3' 3-3/8" (1000mm)
3' 11-1/4" (1200mm)
4' 7-1/8" (1400mm)
5' 3" (1600mm)
5' 10-7/8" (1800mm)
6' 6-3/4" (2000mm)
7' 2-5/8" (2200mm)
7' 10-1/2" (2400mm)
8' 6-3/8" (2600mm)
9' 2-1/4" (2800mm)
9' 10-1/8" (3000mm)

Recommended unload sections:

- Typical ware mix, limited space available - **U** = 3' 11-1/4" (1200mm)
- Typical ware mix, more space available - **U** = 4' 7-1/8" (1400mm) or longer for improved drying
- Large items placed flat on the belt (totes, containers, etc.) - **U** = at least 1' (300mm) longer than *twice* the length of the item

M-iQ Flight - B-L74 Series - Steam heat, left to right





Blower dryers

NOTE: All M-iQ flight type warewashers feature at least one heated blower dryer section. This provides good results for plates, cutlery and glassware in most cases.

The standard blower dryer is available in three different lengths as shown, to balance improved drying against machine length restrictions at the site.

For melamine ware or plastics (trays, insulated items, etc.) a dual blower dryer is recommended. The second drying zone adds 1' 11-5/8" (600mm) to overall machine length.

Load sections (L)	Clear loading (L_A)
3' 3-3/8" (1000mm)	1' 11-5/8" (600mm)
3' 11-1/4" (1200mm)	2' 7-1/2" (800mm)
4' 7-1/8" (1400mm)	3' 3-3/8" (1000mm)
5' 3" (1600mm)	3' 11-1/4" (1200mm)
5' 10-7/8" (1800mm)	4' 7-1/8" (1400mm)
6' 6-3/4" (2000mm)	5' 3" (1600mm)
7' 2-5/8" (2200mm)	5' 10-7/8" (1800mm)
7' 10-1/2" (2400mm)	6' 6-3/4" (2000mm)
8' 6-3/8" (2600mm)	7' 2-5/8" (2200mm)
9' 2-1/4" (2800mm)	7' 10-1/2" (2400mm)
9' 10-1/8" (3000mm)	8' 6-3/8" (2600mm)

NOTE: Load sections with a lowered loading height of 2' 7-1/2" (800mm) are available for specific applications, such as when the loading area is underneath a table or tray conveyor. Consult MEIKO for details.

Recommended load sections:

- Single worker loading items while standing at the end of the machine - **L** = 3' 11-1/4" (1200mm)
- Two workers loading items, each standing on one side of the machine - **L** = 4' 7-1/8" (1400mm)
- Large items placed flat on the belt (totes, containers, etc.) - L_A = 2' (600mm) longer than the item
- Operations with special delivery systems and/or multiple workers loading items may require extended load sections. Consult MEIKO for assistance.

Contact-plus 1 (N_A)	Contact-plus 2 (N_B)	Model number code
None	7-7/8" (200mm)	B-L74 V? **N02** P8
7-7/8" (200mm)	7-7/8" (200mm)	B-L74 V? **N22** P8
11-7/8" (300mm)	11-7/8" (300mm)	B-L74 V? **N33** P8
1' 3-3/4" (400mm)	1' 3-3/4" (400mm)	B-L74 V? **N44** P8
1' 7-5/8" (500mm)	1' 7-5/8" (500mm)	B-L74 V? **N55** P8
1' 11-5/8" (600mm)	1' 11-5/8" (600mm)	B-L74 V? **N66** P8
2' 7-1/2" (800mm)	2' 7-1/2" (800mm)	B-L74 V? **N88** P8
3' 3-3/8" (1000mm)	3' 3-3/8" (1000mm)	B-L74 V? **N1010** P8

NOTE: As ware proceeds through the machine and closer to the final rinse, the water contacting the ware becomes warmer and cleaner. Large items and flat items (particularly sheet pans, trays, totes, etc.) can carry over cooler, soiled water forward in the machine. The contact-plus zone provides a landing area for this water, allowing it to return to the previous tank. This reduces detergent consumption and tank heating energy use.

Wider contact-plus zones also provide a surface that may be used to front-mount detergent or rinse aid systems.

Recommended contact-plus zone configurations:

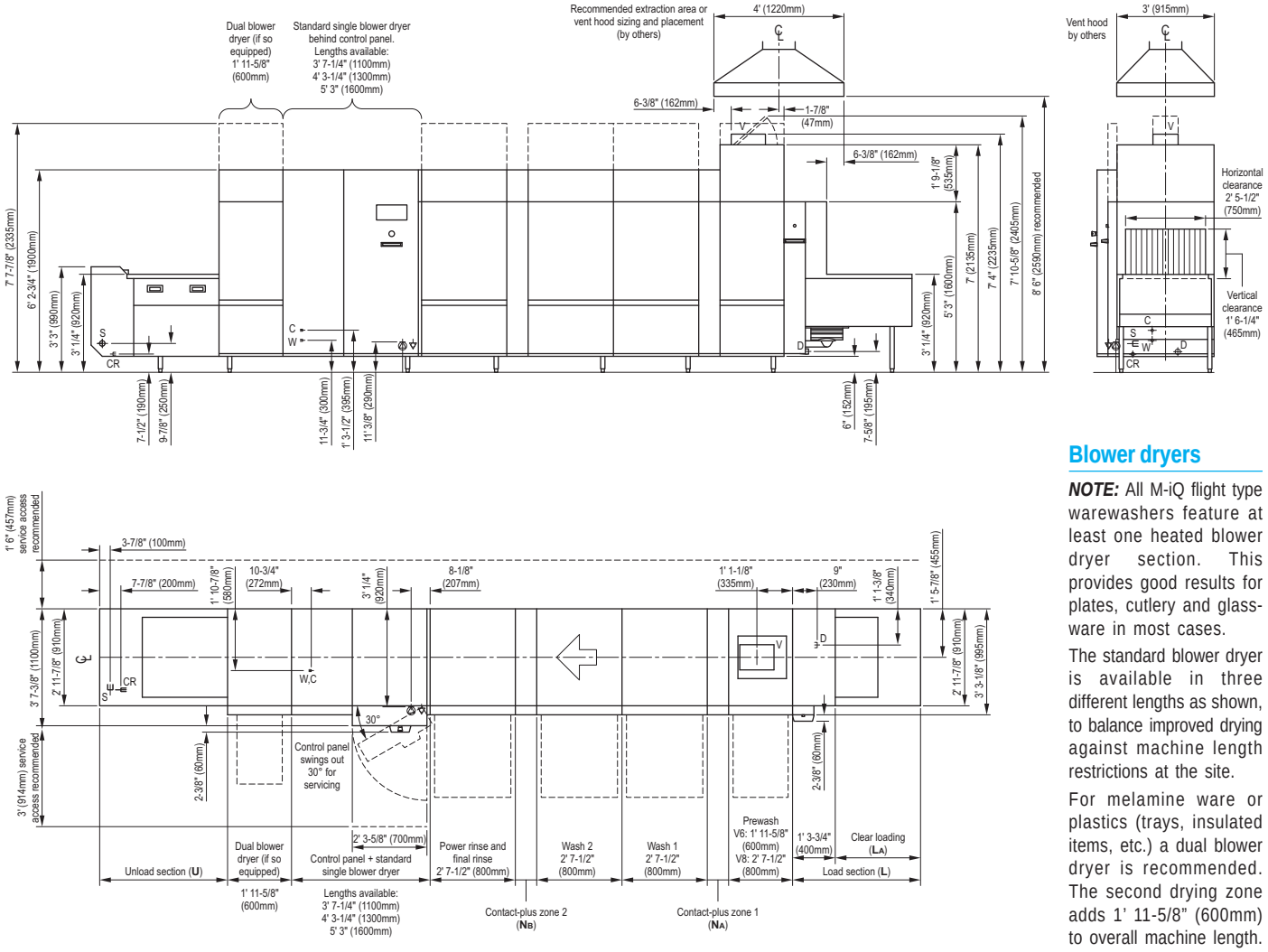
- For machines washing plates/glasswares - **N02**
- For machines washing a typical ware mix - cafeteria trays and some sheet pans in addition to plates and glasswares - **N22**
- For machines washing a high proportion of sheet pans - **N33**
- For machines washing large containers - **N44** or larger, depending on the size of the container
- For machines with front-mounted detergent and rinse aid dispensers - **N33** or larger, depending on the size of the dispensing systems

Unload sections (U)
2' 7-1/2" (800mm)
3' 3-3/8" (1000mm)
3' 11-1/4" (1200mm)
4' 7-1/8" (1400mm)
5' 3" (1600mm)
5' 10-7/8" (1800mm)
6' 6-3/4" (2000mm)
7' 2-5/8" (2200mm)
7' 10-1/2" (2400mm)
8' 6-3/8" (2600mm)
9' 2-1/4" (2800mm)
9' 10-1/8" (3000mm)

Recommended unload sections:

- Typical ware mix, limited space available - **U** = 3' 11-1/4" (1200mm)
- Typical ware mix, more space available - **U** = 4' 7-1/8" (1400mm) or longer for improved drying
- Large items placed flat on the belt (totes, containers, etc.) - **U** = at least 1' (300mm) longer than *twice* the length of the item

M-iQ Flight - B-L74 Series - Steam heat, right to left



Blower dryers

NOTE: All M-iQ flight type warewashers feature at least one heated blower dryer section. This provides good results for plates, cutlery and glassware in most cases.

The standard blower dryer is available in three different lengths as shown, to balance improved drying against machine length restrictions at the site.

For melamine ware or plastics (trays, insulated items, etc.) a dual blower dryer is recommended. The second drying zone adds 1' 11-5/8" (600mm) to overall machine length.

Load sections (L)	Clear loading (L_A)
3' 3-3/8" (1000mm)	1' 11-5/8" (600mm)
3' 11-1/4" (1200mm)	2' 7-1/2" (800mm)
4' 7-1/8" (1400mm)	3' 3-3/8" (1000mm)
5' 3" (1600mm)	3' 11-1/4" (1200mm)
5' 10-7/8" (1800mm)	4' 7-1/8" (1400mm)
6' 6-3/4" (2000mm)	5' 3" (1600mm)
7' 2-5/8" (2200mm)	5' 10-7/8" (1800mm)
7' 10-1/2" (2400mm)	6' 6-3/4" (2000mm)
8' 6-3/8" (2600mm)	7' 2-5/8" (2200mm)
9' 2-1/4" (2800mm)	7' 10-1/2" (2400mm)
9' 10-1/8" (3000mm)	8' 6-3/8" (2600mm)

NOTE: Load sections with a lowered loading height of 2' 7-1/2" (800mm) are available for specific applications, such as when the loading area is underneath a table or tray conveyor. Consult MEIKO for details.

Recommended load sections:

- Single worker loading items while standing at the end of the machine - **L** = 3' 11-1/4" (1200mm)
- Two workers loading items, each standing on one side of the machine - **L** = 4' 7-1/8" (1400mm)
- Large items placed flat on the belt (totes, containers, etc.) - **L_A** = 2' (600mm) longer than the item
- Operations with special delivery systems and/or multiple workers loading items may require extended load sections. Consult MEIKO for assistance.

Contact-plus 1 (N_A)	Contact-plus 2 (N_B)	Model number code
None	7-7/8" (200mm)	B-L74 V? **N02** P8
7-7/8" (200mm)	7-7/8" (200mm)	B-L74 V? **N22** P8
11-7/8" (300mm)	11-7/8" (300mm)	B-L74 V? **N33** P8
1' 3-3/4" (400mm)	1' 3-3/4" (400mm)	B-L74 V? **N44** P8
1' 7-5/8" (500mm)	1' 7-5/8" (500mm)	B-L74 V? **N55** P8
1' 11-5/8" (600mm)	1' 11-5/8" (600mm)	B-L74 V? **N66** P8
2' 7-1/2" (800mm)	2' 7-1/2" (800mm)	B-L74 V? **N88** P8
3' 3-3/8" (1000mm)	3' 3-3/8" (1000mm)	B-L74 V? **N1010** P8

NOTE: As ware proceeds through the machine and closer to the final rinse, the water contacting the ware becomes warmer and cleaner. Large items and flat items (particularly sheet pans, trays, totes, etc.) can carry over cooler, soiled water forward in the machine. The contact-plus zone provides a landing area for this water, allowing it to return to the previous tank. This reduces detergent consumption and tank heating energy use.

Wider contact-plus zones also provide a surface that may be used to front-mount detergent or rinse aid systems.

Recommended contact-plus zone configurations:

- For machines washing plates/glasswares - **N02**
- For machines washing a typical ware mix - cafeteria trays and some sheet pans in addition to plates and glasswares - **N22**
- For machines washing a high proportion of sheet pans - **N33**
- For machines washing large containers - **N44** or larger, depending on the size of the container
- For machines with front-mounted detergent and rinse aid dispensers - **N33** or larger, depending on the size of the dispensing systems

Unload sections (U)
2' 7-1/2" (800mm)
3' 3-3/8" (1000mm)
3' 11-1/4" (1200mm)
4' 7-1/8" (1400mm)
5' 3" (1600mm)
5' 10-7/8" (1800mm)
6' 6-3/4" (2000mm)
7' 2-5/8" (2200mm)
7' 10-1/2" (2400mm)
8' 6-3/8" (2600mm)
9' 2-1/4" (2800mm)
9' 10-1/8" (3000mm)

Recommended unload sections:

- Typical ware mix, limited space available - **U** = 3' 11-1/4" (1200mm)
- Typical ware mix, more space available - **U** = 4' 7-1/8" (1400mm) or longer for improved drying
- Large items placed flat on the belt (totes, containers, etc.) - **U** = at least 1' (300mm) longer than *twice* the length of the item

M-iQ Flight - B-L74 Series - Utility legend

Electrical connection(s)
- Electrically-heated machines have four (4) connections, routed from above.
- Steam-heated machines have one (1) connection, routed from below.
- Incoming leads must be appropriately sized for electrical supply. Individual circuit breaker/disconnects strongly recommended (provided by others).
- Ampacity shown on utility chart, p. 7

Equipotential ground connection

D Drain connection
- Connection to 2" (50mm) OD horizontal drain outlet (HDPE piping).
- Indirect routing to 4" (100mm) floor drain recommended. Pipe to be connected to 2" (50mm) OD line (or 1-1/2" pipe) via no-hub. Additional piping to drain to be supplied by others.

W Water, warm (initial fill connection)
- Connection 1/2" NPT
- Temp. 110-140°F (43-60°C). 140°F (60°C) recommended to reduce start-up time
- Recommended hardness 1-3 grains/U.S. gal.
- Volume shown on utility chart, p. 7

C Water, cold (final rinse connection)
- Connection 1/2" NPT
- Temp. cold as available. 50°F/10°C recommended to reduce steam emissions
- Recommended hardness 1-3 grains/U.S. gal.
- Consumption shown on utility chart, p. 7

V Vent connection
- Machine vent is powered, intended for indirect vent connection
- Extraction area detailed on drawings (pages 2-5) and utility chart (p. 7)
- Exhaust volume shown on utility chart, p. 7

S Steam connection (steam-heated machines only)
- Connection 1-1/2" NPT
- Constant steam pressure is REQUIRED (pressure to be specified at time of order). If pressure is below minimum shown, consult factory. If pressure is above maximum shown, use of a regulator is REQUIRED (supplied by others).
- Pressure ranges (specify at time of order):
  - 7-14 PSI (0.51-1.0 bars)
  - 15-22 PSI (1.1-1.5 bars)
  - 23-29 PSI (1.6-2.0 bars)
- Consumption shown on utility chart, p. 7

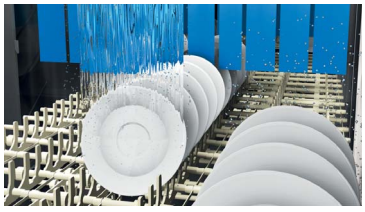
CR Condensate return connection (steam-heated machines only)
- Connection 1" NPT
- Condensate return line must be pressure-free

M-iQ Flight - B-L74 Series - Optional GreenEye™ System

The optional **GreenEye™** system dynamically combines the efforts of the operator and the machine to take dishwashing performance to a whole new level. The system includes:

Green Coach™

Three interactive lights suggest optimal loading pattern "lanes" for the operator. Water is delivered only to the lanes where dishware is actually loaded, reducing the consumption of water, energy, and chemicals.



GreenFilter™

In addition to the standard M-iQ Filter, a dedicated hydrocyclone separator is positioned in the power rinse tank. As the final wash tank, the warmer, cleaner water in this tank is the most important for effective dishwashing. The GreenFilter™ continuously and actively removes even the finest soil particles from this tank, improving washing effectiveness while reducing detergent consumption.

M-iQ Synergies

By promoting optimum teamwork between the operator and the machine, GreenEye™ creates synergies that extend beyond the machine to encompass the entire dishroom area, maximizing washing effectiveness while minimizing operating costs.

M-iQ Flight - B-L74 Series - Technical Specifications

Operating Capacities and Conveyor Specifications (NSF Rated)

	*B-L74 V6 N** P8*	*B-L74 V8 N** P8*
Conveyor belt speed (max.)	8.3' (2.5m)/min.	9.0' (2.7m)/min.
Dishes per hour (max.) [1]	13,827	14,993
Water consumption/hr. (max)	57.87 gal. (219.06 liters)	58.95 gal. (223.15 liters)
Horizontal clearance	2' 5-1/2" (750mm)	2' 5-1/2" (750mm)
Vertical clearance	1' 6-1/4" (465mm)	1' 6-1/4" (465mm)
Minimum peg spacing	2-1/8" (54mm)	2-1/8" (54mm)

[1] *Maximum dishes per hour as calculated with NSF formula* (120 x CS x CW / PD), *where* CS = *conveyor speed in ft/min,* CW = *conveyor width in inches and* PD = *peg distance in inches. This formula assumes full belt utilization regardless of conveyor speed or ware size. This loading generally cannot be achieved under actual operating conditions. For assistance with ware throughput calculations and machine selection, contact MEIKO at* **sales@meiko.us**.

[2] *Heat load shown is for dishwasher only and does not include heat emitted by ware exiting the machine. Heat emitted by ware is site-specific and outside the scope of this spec sheet. For assistance, contact MEIKO at* **sales@meiko.us**.

Venting Specifications

	With standard loading sections (load height 3' 1/4" / 920mm)	*With lowered loading sections (load height 2' 7-1/2" (800mm)*
Machine exhaust	167 CFM (284m³/h)	167 CFM (284m³/h)
Recommended room air	333 CFM (566m³/h)	433 CFM (736m³/h)
Recommended total	500 CFM (850m³/h)	600 CFM (1019m³/h)
Recommended extraction area	3' (900mm) W x 4' (1220mm) L	3' (900mm) W x 5' (1520mm) L

Machine heat load [2]	*Sensible*	*Latent*	*Total*
@ 208V/60Hz/3Ph	23,544 BTU/hr (6.9 kW)	11,943 BTU/hr (3.5 kW)	35,486 BTU/hr (10.4 kW)
Per add'l blwr dryer	+ 1,024 BTU (0.3 kW)	+ 341 BTU (0.1 kW)	+ 1,365 BTU (0.4 kW)
@ 230V/60Hz/3Ph	21,838 BTU/hr (6.4 kW)	10,919 BTU/hr (3.2 kW)	32,757 BTU/hr (9.6 kW)
Per add'l blwr dryer	+ 1,024 BTU (0.3 kW)	+ 682 BTU (0.2 kW)	+ 1,706 BTU (0.5 kW)
@ 460V/60Hz/3Ph	24,226 BTU/hr (7.1 kW)	12,284 BTU/hr (3.6 kW)	36,510 BTU/hr (10.7 kW)
Per add'l blwr dryer	+ 1,365 BTU (0.4 kW)	+ 1,024 BTU (0.3 kW)	+ 2,389 BTU (0.7 kW)

Water and Drain Specifications

Minimum water temperatures:

- Prewash tank ..... No minimum - 110-140°F (43-60°C) typical
- Wash tank 1 ..... 150°F (66°C)
- Wash tank 2 ..... 150°F (66°C)
- Power rinse ..... 162°F (72°C)
- Final rinse ..... 180°F (82°C)

Incoming water temperatures:

- Initial fill line ..... 110°-140°F (43°-60°C)
- Final rinse line ..... Cold as available, 50°F (10°C) recommended

Incoming water line sizes:

- Initial fill line ..... 1/2" NPT
- Final rinse line ..... 1/2" NPT

	*B-L74 V6 N** P8*	*B-L74 V8 N** P8*
Initial fill	97.5 gal. (369.0 liters)	105.9 gal. (401.0 liters)
Consumption at 100% cap.	57.87 gal. (219.06 liters)/hr	58.95 gal. (223.15 liters)/hr

Recommended water hardness ..... 1-3 grains/gal

Drain specifications:

- Connection (standard) ..... 2" (50mm) OD
- Connection (with no-hub) ..... 1-1/2" pipe
- Recommended floor drain (min.) ..... 4" (100mm)
- Maximum drain flow rate ..... 40 gals. (151.5 liters) per minute

Machine Electrical Specifications

	208 V/60 Hz/3 Ph				*230 V/60 Hz/3 Ph*				*460 V/60 Hz/3 Ph*			
	TB1	TB2	TB3	TB4	TB1	TB2	TB3	TB4	TB1	TB2	TB3	TB4
Electric tank heat, B-L74 V6 N** P8	41.25 A	94.33 A	38.18 A	61.40 A	40.85 A	77.92 A	30.32 A	53.20 A	24.91 A	43.50 A	19.40 A	27.70 A
Electric tank heat, B-L74 V8 N** P8	47.35 A	94.33 A	38.18 A	61.40 A	46.95 A	77.92 A	30.32 A	53.20 A	28.06 A	43.50 A	19.40 A	27.70 A
Steam tank heat/elec. blower dryer, B-L74 V6 N** P8	55.21 A	--	--	--	52.69 A	--	--	--	32.19 A	--	--	--
Steam tank heat/steam blower dryer, B-L74 V6 N** P8	46.21 A	--	--	--	45.19 A	--	--	--	27.19 A	--	--	--
Steam tank heat/elec. blower dryer, B-L74 V8 N** P8	61.31 A	--	--	--	58.79 A	--	--	--	35.34 A	--	--	--
Steam tank heat/steam blower dryer, B-L74 V8 N** P8	52.31 A	--	--	--	51.29 A	--	--	--	30.34 A	--	--	--
Per additional elec. blower dryer section (electric machine)	+ 2.25 A	--	+9.00 A	--	+ 2.25 A	--	+ 7.50 A	--	+ 1.30 A	--	+ 5.00 A	--
Per additional elec. blower dryer section (steam machine)	+ 11.25 A	--	--	--	+ 9.75 A	--	--	--	+ 6.30 A	--	--	--
Per additional steam blower dryer section	+ 2.25 A	--	--	--	+ 2.25 A	--	--	--	+ 1.30 A	--	--	--

Component Electrical Specifications

Prewash pump motor, B-L74 V6 N** P8 ..... 1.0 hp (0.75 kW)
Prewash pump motor, B-L74 V8 N** P8 ..... 3.0 hp (2.20 kW)
Wash pump motor (each) ..... 3.0 hp (2.20 kW)
Power rinse pump motor ..... 1.0 hp (0.75 kW)
Final rinse pump motor ..... 0.75 hp (0.55 kW)
Vent motor ..... 0.17 hp (0.13 kW)
Conveyor motor ..... 0.34 hp (0.25 kW)
Blower dryer motor (each) ..... 0.67 hp (0.50 kW)
Loading deck flushing pump ..... 0.134 hp (0.10 kW)
M-Filter pump, prewash ..... 0.134 hp (0.10 kW)
M-Filter pump, wash ..... 0.134 hp (0.10 kW)
M-Filter pump, power rinse ..... 0.134 hp (0.10 kW)
Control system, 208V/60Hz/3Ph or 230V/60Hz/3Ph ..... 0.88 kW
Control system, 460V/60Hz/3Ph ..... 3.30 kW

Electric Heating Elements (electrically-heated units only)

	208 V/60 Hz/3 Ph	*230 V/60 Hz/3 Ph*	*460 V/60 Hz/3 Ph*
Wash tank 1 heat	10.52 kW	9.09 kW	11.50 kW
Wash tank 2 heat	14.88 kW	12.86 kW	15.40 kW
Power rinse tank heat	19.12 kW	18.18 kW	19.20 kW
Booster heater (max.) [1]	22.10 kW	21.30 kW	22.10 kW
Blower dryer heat (each)	3.20 kW	3.00 kW	4.00 kW

[1] *Maximum heater output shown. Incoming cold water is pre-heated by heat captured from machine exhaust air prior to being heated to sanitizing 180°F (82°C) by booster heater. Booster heater incorporates variable output and is automatically regulated to ensure proper final rinse temperature, regardless of incoming water temperature or machine operating status (startup, operation, idle).*

Typical booster output at operating temperature:

- B-L74 V6 N** P8 ..... 7.234 kW
- B-L74 V8 N** P8 ..... 7.369 kW

Steam Specifications (steam-heated units only)

Steam supply connection ..... 1-1/2" NPT
Condensate return connection ..... 1" NPT
Steam supply pressure (must be specified):

7-14 PSI (0.51-1.0 bars) 15-22 PSI (1-1-1.5 bars) 23-29 PSI (1.6-2.0 bars)

Steam consumption (max.):

- Machine with electric blower dryer ..... 245 lbs/hr (70.95 kW)
- Machine with steam heated blower dryer ..... 256 lbs/hr (74.14 kW)
- Per additional steam blower dryer section ..... + 11 lbs/hr (3.20 kW)

Note: All specifications are subject to change without notice based on MEIKO's dedicated product improvement program.

Equipment Specification: M-iQ B-L74 V__ N__ __ P8 - Item No. _____

Unit will be a:

___ **MEIKO M-iQ B-L74 V6 N__ __ P8** multiple tank flight type rackless conveyor dishmachine, consisting of a load section, 1' 11-5/8" (600mm) prewash compartment with 1 hp (0.75 kW) pump motor, two 2' 7-1/2" (800mm) wash compartments, each with 3 hp (2.2 kW) pump motor, contact-plus zone between wash and rinse sections, 2' 7-1/2" (800mm) combination rinse compartment (with 1 hp /0.75 kW power rinse pump motor and 3/4 hp / 0.55 kW final rinse pump motor), 5' 3" (1600mm) combination control panel / heated blower drying zone, and a clear, level unloading area. Unit will be NSF rated at a maximum conveyor belt speed of 8.3' (2.5m)/minute. Final rinse water consumption will not exceed a maximum of 57.87 U.S. gal. (219.06 liters)/hour.

___ **MEIKO M-iQ B-L74 V8 N__ __ P8** multiple tank flight type rackless conveyor dishmachine, consisting of a load section, 2' 7-1/2" (800mm) prewash compartment with 3 hp (2.2 kW) pump motor, two 2' 7-1/2" (800mm) wash compartments, each with 3 hp (2.2 kW) pump motor, contact-plus zone between wash and rinse sections, 2' 7-1/2" (800mm) combination rinse compartment (with 1 hp / 0.75 kW power rinse pump motor and 3/4 hp / 0.55 kW final rinse pump motor), 5' 3" (1600mm) combination control panel / heated blower drying zone, and a clear, level unloading area. Unit will be NSF rated at a maximum conveyor belt speed of 9.0' (2.7m)/minute. Final rinse water consumption will not exceed a maximum of 58.95 U.S. gal. (223.15 liters)/hour.

Unit will be NSF and ETL listed. Unit will have a conveyor belt width of 29-1/2" (750mm) and a conveyor peg spacing of 2-1/8" (54mm).

Unit will utilize an internal booster heater to maintain a minimum 180ºF (82°C) minimum fresh water sanitizing rinse. Wash tank temperature will be automatically maintained at a minimum temperature of 150°F (66°C). Power rinse tank temperature will be automatically maintained at a minimum temperature of 162°F (72°C).

All tank, final rinse and blower dryer heating will be accomplished by:

___ Electric heaters ___ Steam coil heaters *

* *NOTE: Some steam-heated machine configurations use electrically-heated blower dryers. Consult MEIKO for additional information.*

If steam, specify pressure:

___ 7-14 PSI (0.51-1.0 bars) ___ 15-22 PSI (1.1-1.5 bars) ___ 23-29 PSI (1.6-2.0 bars)

Operating voltage will be:

___ 208V/60Hz/3Ph ___ 230V/60Hz/3Ph ___ 460V/60 Hz/3 Ph

Direction of operation will be:

___ Left to right ___ Right to left

Unit will be equipped with the following blower dryer system:

☑ Standard heated blower dryer for drying of dishes, crockery and silverware, with a 0.67 hp blower dryer motor. Drying tunnel length will be (check one):

___ 3' 7-1/4" (1100mm) ___ 4' 3-1/4" (1300mm) ___ 5' 3" (1600mm)

___ Dual adjacent heated blower dryers for complete drying of all dishes, crockery and silverware, and improved drying of plastic trays. Additional drying tunnel will feature a 0.67 hp blower dryer motor and will be 1' 11-5/8" (600mm) in length.

Unit will feature a glass touch screen control panel and display. Display will provide customized information based on the machine operating mode, including tank and final rinse temperatures and selection of three different operating speeds. Display will provide service diagnostic information, automatic logging of operating history, and the ability for the operator to enter manual log entries for later retrieval.

Unit will feature a single-point drain connection and single-point indirect ventilation connections. Steam-heated machines will feature a single-point electrical connection.

Unit will have the following standard features:

Operating Features

Unit will feature fully automatic operation. Ware placed on the belt and entering machine will activate water flow and pump operation. Ware sensing will be by mechanical limit arm for reliable operation under exposure to steam and water droplets. Final rinse activates only when ware is located in the machine to conserve water, chemicals and heating energy. Pumped final rinse provides consistent results and water consumption regardless of variations in supply water pressure. Waste Air Heat Recovery System reclaims waste heat generated by the machine as free energy to preheat the incoming rinse water, reducing energy consumption and allowing hot-water sanitizing from a cold water supply (minimum 50°F / 10°C). Water will be delivered from Waste Air Heat Recovery System exchanger to an internal booster heater to provide the required rise for a minimum 180°F (82°C) sanitizing final rinse. Booster heater will incorporate variable output and will be automatically regulated to ensure optimum performance regardless of incoming water temperature or machine operating status (startup, operation, idle).

Unit will feature fully automatic operation with one-touch selection of three different conveyor speeds. Unit will feature a main control panel on the front of the machine to include a push-pull emergency stop switch, and separate start-stop controls at each end of the machine for operator convenience. Main control panel will be a glass touch screen display providing access to temperature displays, machine status, service diagnostics and machine logs as well as operating controls. Display will be capable of displaying information in multiple selectable languages to include English, French, Spanish and German.

Construction Features

Conveyor will be 29-1/2" (750mm) in width, and will accommodate flat trays, dishes, 18x26" (460x660mm) sheet pans, and standard 20x20" (500x500mm) dishracks. Clearance height for ware within the machine will be 1' 6-1/4" (465mm). Unless optional lowered load end is selected, conveyor loading and unloading height will be 3' 1/4" (920mm) A.F.F. (+/- 1/2" / 12mm from adjustable legs), and conveyor will maintain level height throughout machine without gradients for easier loading/unloading and ware stability.

Unit will feature double-wall, insulated stainless steel construction on front, top and rear panels to retain heat inside the machine, conserve energy and provide a cool-to-the-touch exterior. Prewash, wash and power rinse manifolds will be internally mounted to ensure a cool-to-the-touch rear panel, and will be spaced from rear wall of tank for easier cleaning.

Tank drains will feature magnetic switches to prevent operation if drain plug is not in place. Tank pump motors will be vertically-installed for easier serviceability and self-draining. Motors will include a safety switch to automatically signal the operator if a leaking pump seal is detected.

Wash arms of unit will be mounted in easily-removed assemblies, and will feature concave, slotted nozzles to minimize clogging. All prewash, wash, power rinse and final rinse arms will be of stainless steel construction. Final rinse nozzles to feature individual, screw-in stainless steel orifices for durability and simple cleaning. Front-sloping wash tanks will be of all 304-series stainless steel construction.

Cleaning Features

Load section of unit will include an interval-based cascade of water to push food soil directly into a single, front-accessible scrap tray. Prewash, wash and power rinse tanks will each feature a multi-stage filtration system with multiple, nesting scrap screens. Food soil will be collected and sorted by nested scrap screens and flushed into the drain line using a dedicated 0.134 hp M-iQ Filter active filtration pump. Active M-iQ filtration will completely eliminate the need to manually remove and empty scrap baskets during operation. Upon shutdown, unit will use water already inside the machine, as well as a minimal amount of fresh water, for an assisted cleaning mode to reduce the need for manual cleaning. All components of unit that require regular manual cleaning will be marked in a blue accent color for easy identification. Prewash, wash and power rinse arm end caps will be tethered to arms with braided stainless steel wire to prevent loss during cleaning.

Efficiency Features

Unit will feature a single-point vent connection. Heat will be drawn the length of the machine to the load end vent for superior temperature distribution, reduced air emissions and reduced energy consumption. Load end vent will incorporate a MEIKO Waste Air Heat Recovery System heat exchanger to preheat incoming final rinse water and cool exhaust air, permitting final rinse operation using a cold water supply. Unit will employ active soil filtration and removal in each tank to reduce detergent consumption by up to 50%.

Unit will have the following optional features:

___ GreenEye™ system, including GreenCoach™ operator feedback system with selective three-lane final rinse activation, and GreenFilter™ power rinse tank hydrocyclone separator for continuous and active soil removal

___ Drain water tempering - reduces drain water below 140°F (60°C)

___ Single-point electrical connection (electrically-heated machines only)

___ Flanged, bolt-down feet

Unit will include the following doors:

___ Spring-loaded lifting doors extending the full width of each applicable section (prewash, wash 1, wash 2, power + final rinse, blower dryer). All doors will feature dual-wall, insulated construction, and door safety switches to prevent operation while in the open position.

___ Hinged doors extending the full width of each applicable section (prewash, wash 1, wash 2, power + final rinse, blower dryer). All doors will feature dual-wall, insulated construction, and door safety switches to prevent operation while in the open position. Tanks and sections 2' (600mm) in length or shorter will feature a single door. Longer tanks and sections will feature dual doors.

Unit will have the following contact-plus zones:

Contact-plus zones between prewash and wash sections (optional) and between wash and rinse sections (standard) minimize cool/soiled water carryover between tanks, which reduces heating energy and detergent consumption.

Between prewash and wash sections (first digit after "N" in model number)

___ 0: None (standard) ___ 2: 7-7/8" (200mm) ___ 3: 11-7/8" (300mm)
___ 4: 15-3/4" (400mm) ___ 5: 19-5/8" (500mm) ___ 6: 23-5/8" (600mm)
___ 8: 31-1/2" (800mm) ___ 10: 39-3/8" (1000mm)

Between wash and rinse sections (second digit after "N" in model number)

___ 2: 7-7/8" (200mm, standard) ___ 3: 11-7/8" (300mm)
___ 4: 15-3/4" (400mm) ___ 5: 19-5/8" (500mm) ___ 6: 23-5/8" (600mm)
___ 8: 31-1/2" (800mm) ___ 10: 39-3/8" (1000mm)