

MEIKO's new M-iQ redefines dishwashing technology. Intelligent, innovative and efficient, the M-iQ provides maximum cleaning effectiveness, minimizes water, energy, and chemical consumption, and employs advanced technology for a dramatically reduced environmental impact. Building on an 80-year tradition of cutting-edge engineering, MEIKO's M-iQ marks the peak of dishwashing innovation.



M-iQ is a modular system. Various options are available for clearance widths and clearance heights, as well as a choice of belt types.

Whatever the needs of the facility, from a rack conveyor to a large flight-type rackless conveyor, M-iQ offers an efficient solution.

Filter Technology



Each tank features a multiple stage filtration process that first collects food soil, then flushes it out of the tank in high-pressure cycles. This improves performance, eases cleanup and reduces detergent consumption up to 50%.

Airflow Management



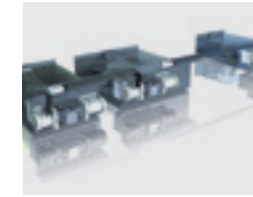
M-iQ features an advanced, fully integrated airflow system that retains and redirects hot air within the machine. This improves heating efficiency and reduces exhaust emissions.

Washing Dynamics



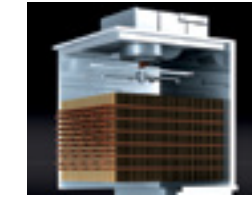
M-iQ employs a high-pressure wash for improved soil removal and reduced water consumption. Water flow has been modeled using computational fluid dynamics. Water, energy and chemical consumptions are all dramatically reduced.

Tank Management



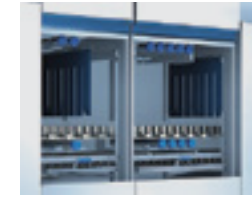
Each tank is equipped with an M-Filter system. Water levels are monitored and controlled intelligently and automatically. M-iQ automatically diverts water within the machine to maintain optimum level control and soil distribution.

Energy Management



M-iQ incorporates a 3-stage energy control system, as well as a variable-output booster heater, for optimal energy balance. The system dynamically adjusts to changes in heating distribution for minimal energy consumption.

Intuitive Cleaning



M-iQ features an automatic cleaning mode. Assisted by the soil removal capabilities of the M-iQ filter, this dramatically reduces machine cleanup time. Areas that require regular manual cleaning are marked in blue for less wasted effort by the staff.

MODEL	B-M74 V6 P8	B-M74 V8 P8	B-L74 V6 P8	B-L74 V8 P8	B-XL74 V6 P8	B-XL74 V8 P8
PREWASH	1 hp.	3 hp.	1 hp.	3 hp.	1 hp.	3 hp.
WASH	1 x 3 hp.	1 x 3 hp.	2 x 3 hp.	2 x 3 hp.	3 x 3 hp.	3 x 3 hp.
POWER RINSE	1 hp.	1 hp.	1 hp.	1 hp.	1 hp.	1 hp.
FINAL RINSE	3/4 hp.	3/4 hp.	3/4 hp.	3/4 hp.	3/4 hp.	3/4 hp.
BELT SPEED	6 ft./min.	6.5 ft./min.	8.3 ft./min.	9 ft./min.	9 ft./min.	9 ft./min.
DISHES/HR	9,995	10,828	13,827	14,993	14,993	14,993
WATER	56.2 GPH	56.8 GPH	57.87 GPH	58.95 GPH	58.95 GPH	58.95 GPH

MODEL	K-M54 V6 P8	K-M54 V8 P8	K-L54 V6 P8	K-L54 V8 P8
PREWASH	1 hp.	3 hp.	1 hp.	3 hp.
WASH	1 x 3 hp.	1 x 3 hp.	2 x 3 hp.	2 x 3 hp.
POWER RINSE	1 hp.	1 hp.	1 hp.	1 hp.
FINAL RINSE	3/4 hp.	3/4 hp.	3/4 hp.	3/4 hp.
CAPACITY	208.8 racks/hr. 5,220 dishes/hr.	229.3 racks/hr. 5,732 dishes/hr.	297.7 racks/hr. 7,442 dishes/hr.	297.7 racks/hr. 7,442 dishes/hr.
WATER	44 GPH 0.21 gals./rack	44 GPH 0.19 gals./rack	44.7 GPH 0.15 gals./rack	44.7 GPH 0.15 gals./rack