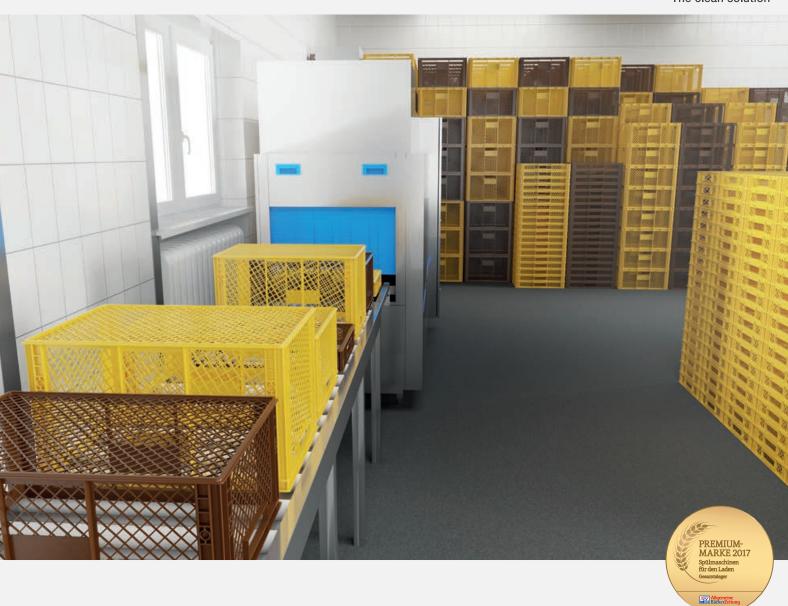
M-iQ crate washer





M-iQ Unlimited

Dishwashing technology for bakers

This machine gets everything perfectly clean - from mini to maxi





M-iQ Unlimited

Technical data



Large racks and crates - there's always plenty to wash in the bakery. For cleaning, professional bakeware washing technology is available from MEIKO. The M-iQ Unlimited is specially designed to meet the needs of the baking trade: it knows no limits and simply swallows everything that the bakery can throw at it. No wonder that MEIKO is a firm favourite among professional bakers. MEIKO has just been selected as the premium brand of the baking industry.



Cleans the crates not the conveyor belt

The racks snap securely into the conveyor chain- no slipping possible. Optimum drying guarantees maximum efficiency, as the racks can be quickly used again.

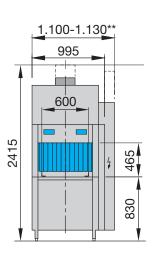
Your benefits

- Maximum cleanliness with minimal consumption of valuable resources thanks to the proven M-iQ energy concept
- Innovative conveying chain for the best wash results and jolt-free transport
- Maximum capacity without sacrificing hygiene standards
- Top-notch cleanliness thanks to highly efficient filter technology
- Intuitive operation via hygienic glass operating display
- Intelligent self-cleaning program requires less operator effort



Energy like never before

All the processes in the M-iQ Unlimited are designed to recover heat and channel it back into the system through an innovative energy management process.





M-iQ Unlimited For transport crates in sizes 500 x 500 mm, 600 x 400 mm, und 600 x 500 mm. Passing height: 465 mm		max. crates capacity* (600 x 400 mm crates)	Water consumption	Power consumption (average)	Machine length***
		crates/h	l/h	kW	mm
S	K-S74 B N06 P8	260	230	34	3,700
M	K-M74 B V6 N56 P8	350	210	33	5,300
L	K-L74 B V8 N45 P8	560	250	44	6,700
XL	K-XL74 B V8 N45 P8	670	260	51	8,100

required drying result influences the rack capacity





^{**} Depends on machine capacity

^{***} without conveying technology