



**AH/C**  
Chemical Sanitizing  
Single Rack Straight/Corner  
Dishwashers

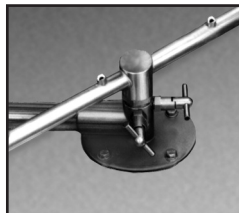


**FEATURES:**

- 40 racks / 160 covers per hour.
- All stainless steel construction assures long life and years of trouble free operation.
- Unique spray arm system features upper and lower stainless steel wash arms with reinforced end caps. Specially designed pull-pins allow wash arms to be easily removed for cleaning.
- Pump purging system improves results by eliminating soil and chemical carryover during rinse cycle.
- Top mounted controls include built-in chemical pumps and deliming system that assures proper chemical usage.
- Auto start/stop makes operation safe and easy.
- Integrated scrap tray prevents food soil from entering drain system.
- Water inlet comes with built-in strainer, prevents debris from clogging the water valve.
- Dishmachine comes with 2 dishracks.
- Stainless steel impeller offers extended life and service.
- Stainless Steel scrap tray, long lasting.



Optional Temp-Sure™ heater assures a continuous supply of 140°F hot water that guarantees excellent results.



Unique pull-pin design allows wash arms to be easily removed for cleaning.



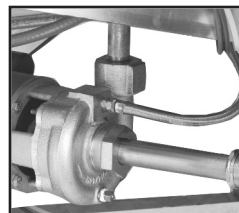
Bowl option available for capsule dispensed products.



Built-in Poly Pro™ scrap accumulator. With stainless steel drawer and lid.



Top mounted controls include built-in chemical pumps and deliming system that assures proper chemical usage.



Pump purging system improves results by eliminating soil and chemical carryover during rinse cycle.

**Available Options**

- Solid/Powder Dual Bowl Dispenser
- The "TEMP-SURE" requires a separate 208-240v 3 phase 40 amp power supply.
- Sanitizer Alarm
- Stainless Steel Dishtables
- Alternative Cycle Times
- Alternative Electrical Available
- Stainless Steel Scrap Trap in lieu of Poly Pro
- Slant shelf 21"X42"

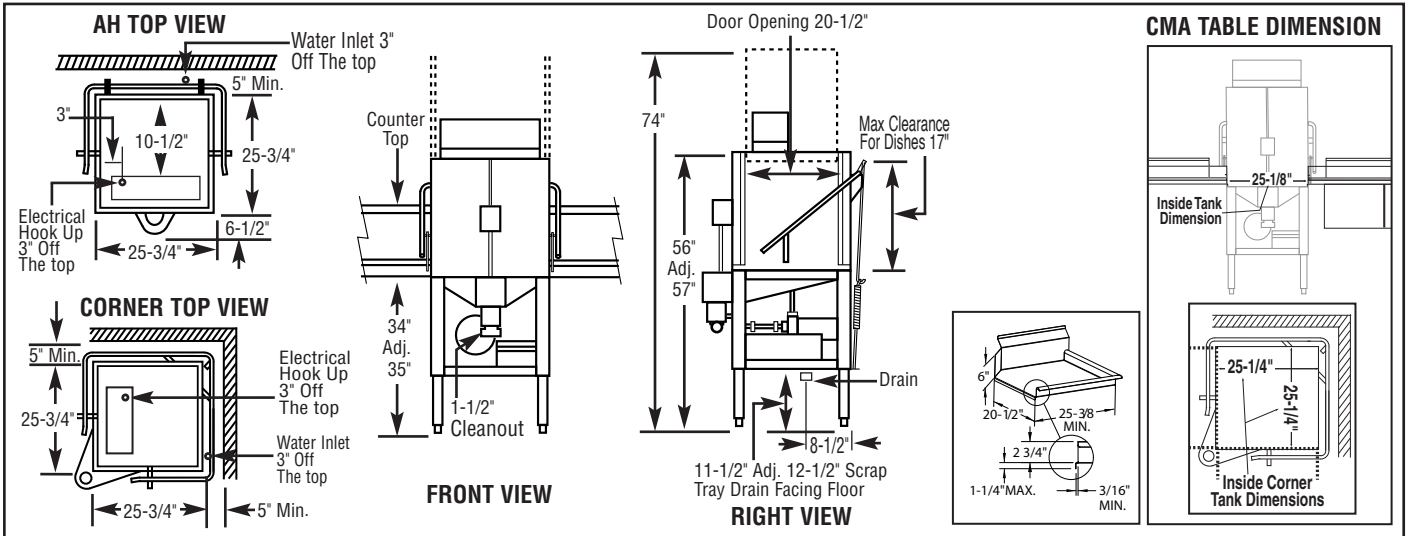
*Energy*  
**MIZER®**





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**WARNING:** Plumbing connections must be made by a qualified service company who will comply with all available Federal, State, and Local Health, Plumbing and Safety codes.



**Specifications:**

| MODEL AH/C   | USA      | METRIC    | USA                             | METRIC          |
|--|----------|-----------|---------------------------------|-----------------|
| <b>OPERATING CAPACITY</b><br>RACKS PER HOUR<br>(NSF RATED) | 40       | 40        | <b>WASH PUMP MOTORS HP</b>      | 1               |
| <b>OPERATING CYCLE</b><br>WASH TIME-SEC                    | 45       | 45        | <b>DIMENSIONS</b>               |                 |
| RINSE TIME-SEC   | 30       | 30        | DEPTH                           | 25-3/4"         |
| DWELL TIME-SEC   | 15       | 15        | WIDTH (OUTSIDE DIMENSION)       | 25-3/4"         |
| TOTAL CYCLE TIME   | 90       | 90        | HEIGHT                          | 56"-57"         |
| WASH TANK CAPACITY   | 1.7 GAL. | (6.45 L)  | STANDARD                        |                 |
| PUMP CAPACITY  | 52 GPM   | (197 LPM) | TABLE HEIGHT                    | 34"             |
| <b>OPERATING TEMPERATURE</b>                               |          |           | MAXIMUM CLEARANCE<br>FOR DISHES | 17"             |
| REQUIRED   | 120°F    | (49°C)    | <b>STANDARD DISHRACK</b>        | 1               |
| RECOMMENDED  | 140°F    | (60°C)    | DIMENSIONS                      | 19-3/4"X19-3/4" |
| <b>WATER CONSUMPTION</b>                                   |          |           | <b>ELECTRICAL RATING</b>        | <b>VOLTS</b>    |
| PER RACK   | 1.7 GAL. | (6.45 L)  |                                 | 115             |
| PER HOUR   | 74 GPH   | (280 LPH) |                                 | <b>AMPS</b>     |
|  |          |           |                                 | 16              |
| <b>WATER REQUIREMENTS</b>                                  |          |           | <b>SHIPPING WEIGHT</b>          |                 |
| WATER INLET  | 3/4"     | (1.9cm)   | APPROXIMATE                     | 270#            |
| DRAIN-I.P.S.   | 2"       | (5.1cm)   |                                 |                 |

**Summary Specifications: Model AH/C**

CMA Energy Mizer model AH and model C low temperature, chemical sanitizing commercial dishwashers meet NSF, UL and CSA sanitation and construction standards WITHOUT the use of BOOSTER or TANK HEATERS. The models AH and C are constructed entirely of stainless steel. Each unit automatically washes, rinses and sanitizes food service utensils in standard 19-3/4" x 19-3/4" racks. Unit comes standard with upper and lower stainless steel wash arms. The model AH and model C incorporate a pump purging system that improves results by eliminating soil and chemical carryover during rinse cycle. **Note: These machines do not have built-in heaters, therefore produce no steam.**

