



C
Chemical Sanitizing
Single Rack Corner
Dishwasher



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 delimiting 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.



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.



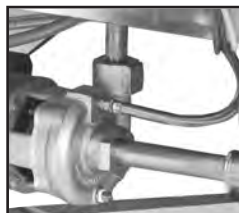
Bowl option available for capsule dispensed products.



Built-in Poly Pro™ scrap accumulator.



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



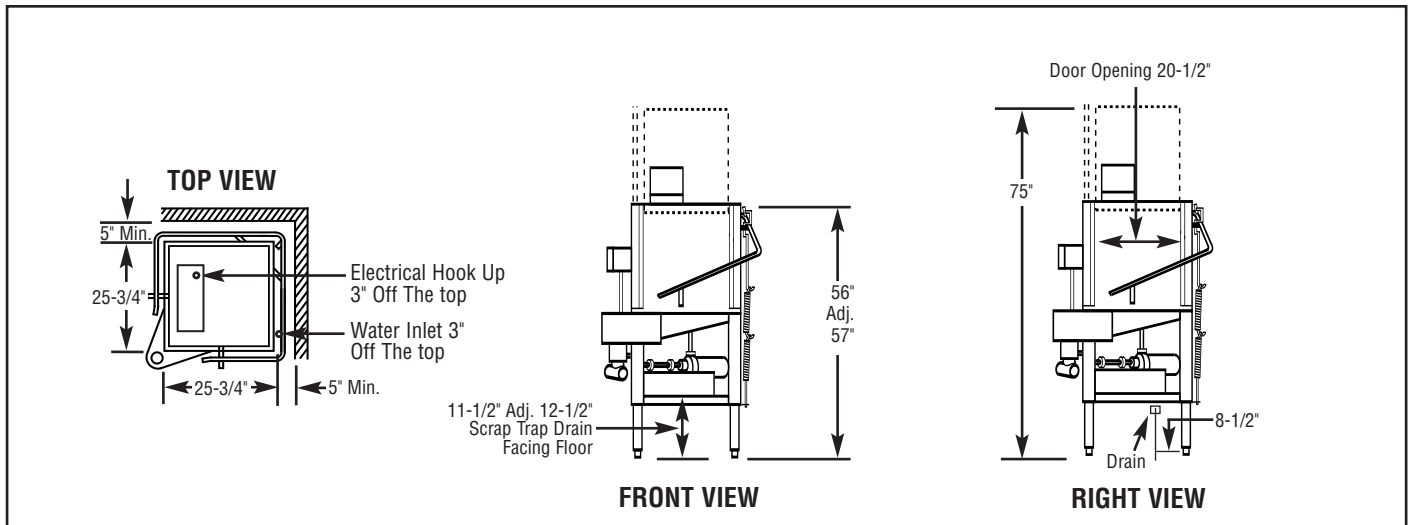
Pump purging system improves results by eliminating soil and chemical carryover during rinse cycle.





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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 C | USA | METRIC | USA | METRIC |
|---|----------|-----------|---------------------------------------|-----------------------------|
| OPERATING CAPACITY RACKS PER HOUR (NSF RATED) | 40 | 40 | WASH PUMP MOTORS HP | 1 |
| OPERATING CYCLE WASH TIME-SEC | 45 | 45 | DIMENSIONS DEPTH | 25-3/4" (65.4cm) |
| RINSE TIME-SEC | 30 | 30 | WIDTH | 25-3/4" (65.4cm) |
| DWELL TIME-SEC | 15 | 15 | HEIGHT | 56"-57" (144cm) |
| TOTAL CYCLE TIME | 90 | 90 | STANDARD TABLE HEIGHT | 34" (86cm) |
| WASH TANK CAPACITY | 1.7 GAL. | (6.45 L) | MAXIMUM CLEARANCE FOR DISHES | 17" (43cm) |
| PUMP CAPACITY | 52 GPM | (197 LPM) | STANDARD DISHRACK DIMENSIONS | 1 19-3/4"X19-3/4" (50X50cm) |
| OPERATING TEMPERATURE REQUIRED | 120°F | (49°C) | ELECTRICAL RATING VOLTS | 115 |
| RECOMMENDED | 140°F | (60°C) | AMPS | 16 |
| WATER CONSUMPTION PER RACK | 1.7 GAL. | (6.45 L) | SHIPPING WEIGHT APPROXIMATE | 270# (122kg) |
| PER HOUR | 74 GPH | (280 LPH) | | |
| WATER REQUIREMENTS WATER INLET | 3/4" | (1.9cm) | | |
| DRAIN-I.P.S. | 2" | (5.1cm) | | |

Summary Specifications: Model C

CMA Energy Mizer model C low temperature, chemical sanitizing commercial dishwasher meets NSF, UL and CSA sanitation and construction standards WITHOUT the use of BOOSTER or TANK HEATERS. The model C is 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 C incorporates a pump purging system that improves results by eliminating soil and chemical carryover during rinse cycle.

Available Options

- Solid/Powder Dual Bowl Dispenser
- CMA Temp-Sure™ (Self contained 12kW heater)
- Sanitizer Alarm
- Stainless Steel Dishtables
- Alternative Cycle Times
- Alternative Electrical Available for Export

