



FEATURES:

- Large 20-1/2" high pizza pan etc., clearance on all three models.
- 40 racks /160 covers per hour on single and corner.
- 80 racks / 320 covers per hour on double rack PC-B.
- Economical to operate. Simple user friendly.
- All stainless steel construction assures long life and multiple 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 provides superior results by eliminating soil and chemical carryover during rinse cycle.
- Top mounted controls include built-in chemical pumps and deliming system that assures accurate chemical dosage.
- Auto start/stop makes operation safe and easy.
- Integrated scrap tray that collects food soil and prevents it from entering drain system.
- Over 25 years field operation with successful results.



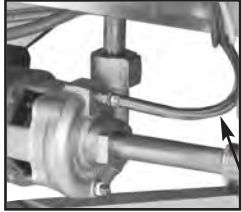
Optional Temp-Sure™ heater assures a continuous supply of 140°F hot water that guarantees excellent results.



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



Top mounted controls include built-in chemical pumps and deliming system that assures accurate chemical dosage.



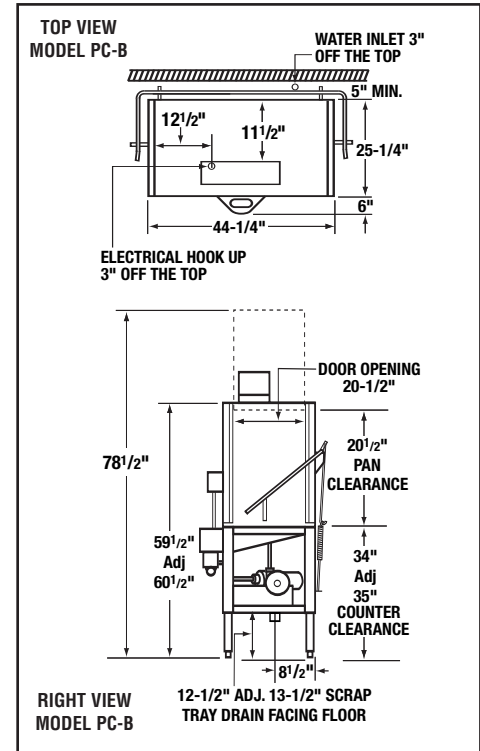
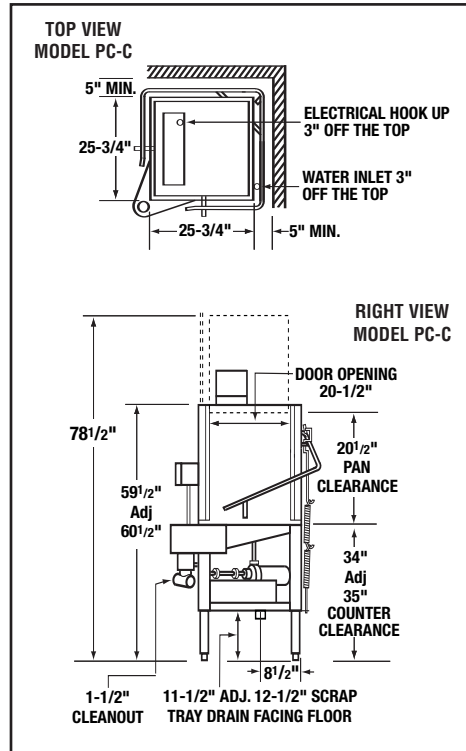
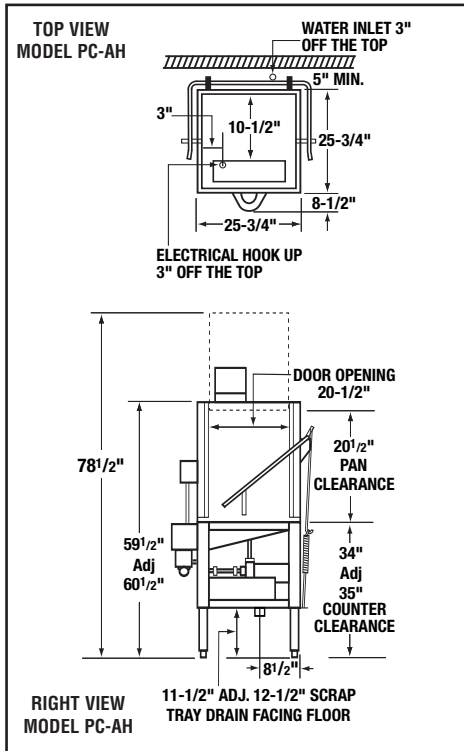
Pump purging system provides superior results by eliminating soil and chemical carryover during rinse cycle.





PC-AH, PC-C, PC-B
 Chemical Sanitizing
 Single Rack Dishwasher With
 Extended Large Door Openings

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



Specifications:

MODEL PC-AH/PC-C/PC-B	PC-AH/PC-C	PC-B	PC-AH/PC-C	PC-B
OPERATING CAPACITY RACKS PER HOUR (NSF RATED)	40	80		
OPERATING CYCLE WASH TIME-SEC RINSE TIME-SEC DWELL TIME-SEC TOTAL CYCLE TIME	45 30 15 90	45 30 15 90		
WASH TANK CAPACITY	1.7 GAL.	3.0 GAL.		
PUMP CAPACITY	52 GPM	104 GPM		
OPERATING TEMPERATURE REQUIRED (NSF) RECOMMENDED	120°F 140°F	120°F 140°F		
WATER CONSUMPTION PER RACK PER HOUR	1.7 GAL. 74 GPH	3.0 GAL 118.4 GPH		
WATER REQUIREMENTS WATER INLET DRAIN-I.P.S.	3/4" 2"	3/4" 2"		
			WASH PUMP MOTORS HP	1 1
			DIMENSIONS DEPTH WIDTH HEIGHT STANDARD TABLE HEIGHT MAXIMUM CLEARANCE FOR PANS, ETC.	25-3/4" 25-3/4" 59-1/2"-60-1/2" 34"-35" 20-1/2"
			STANDARD DISHRACK DIMENSIONS	19-3/4"X19-3/4" 19-3/4"X19-3/4"
			ELECTRICAL RATING	VOLTS/AMPS 115/16 115/30
			SHIPPING WEIGHT APPROXIMATE	270# 352#

Summary Specifications: Pizza Models PC-AH, PC-C, PC-B

CMA Pizza models PC-AH, PC-C and PC-B low temperature, chemical sanitizing commercial dishwasher meets NSF, UL and CSA sanitation and construction standards WITHOUT the use of BOOSTER or TANK HEATERS. The models PC-AH, PC-C and PC-B 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. Units come standard with upper and lower stainless steel wash arms. The models PC-AH, PC-C and PC-B incorporates a pump purging system that provides superior 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

