

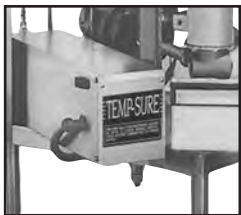


S
Chemical Sanitizing
Pot & Pan Single Rack
Dishwasher



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.



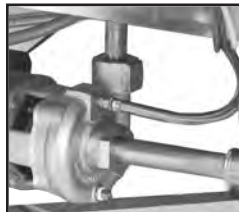
Unique pull-pin design allows wash arms to be easily removed for cleaning.



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



Built-in Poly Pro™ scrap accumulator.



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

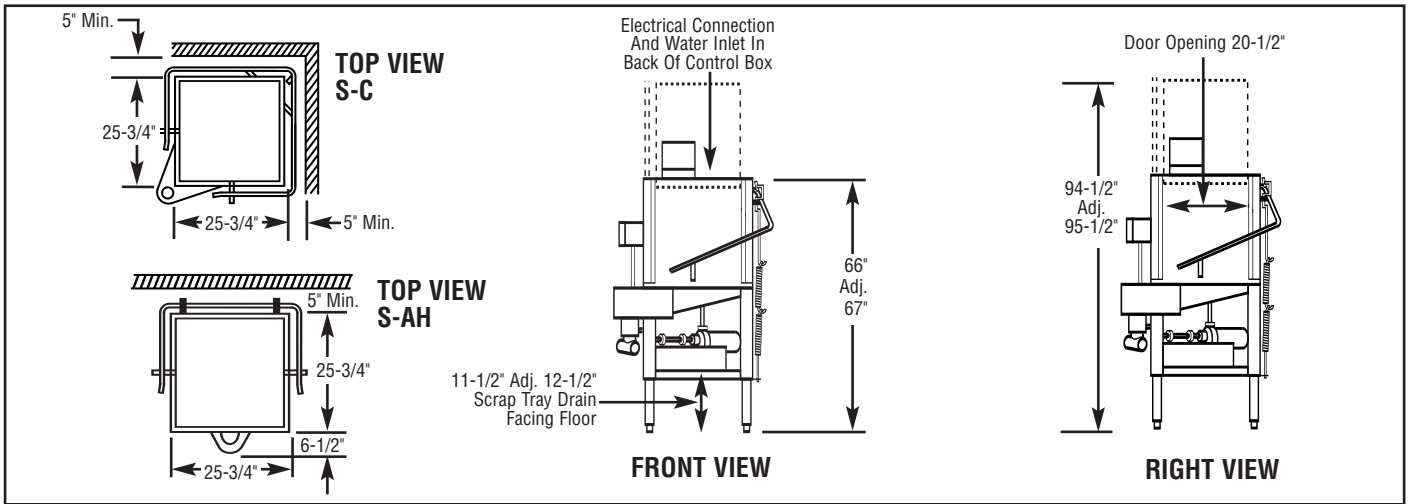


Bowl option available for capsule dispensed products.





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 S	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	66"-67" (168-170cm)
TOTAL CYCLE TIME	90	90	STANDARD TABLE HEIGHT	34" (86cm)
WASH TANK CAPACITY	1.7 GAL.	(6.43 L)	MAXIMUM CLEARANCE FOR DISHES	27" (68.5cm)
PUMP CAPACITY	68 GPM	(257 LPM)	DRAIN CONNECTION (OFF FLOOR)	11-1/2" - 12-1/2" (29.2cm - 31.7cm)
OPERATING TEMPERATURE REQUIRED	120°F	(49°C)	STANDARD DISHRACK DIMENSIONS	1 19-3/4"X19-3/4" (50X50cm)
RECOMMENDED	140°F	(60°C)	ELECTRICAL RATING	VOLTS 115
WATER CONSUMPTION PER RACK	1.7 GAL.	(6.43 L)	AMPS	16
PER HOUR	74 GPH	(280 LPH)	SHIPPING WEIGHT APPROXIMATE	295# (133.8kg)
WATER REQUIREMENTS WATER INLET	3/4"	-		
DRAIN-I.P.S.	2"	-		

Summary Specifications: Model S

CMA Energy Mizer model S low temperature, chemical sanitizing commercial dishwasher meets NSF, CSA and UL sanitation and construction standards WITHOUT the use of BOOSTER or TANK HEATERS. The model S 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 and accommodates oversized plates and utensils with a 27" high door clearance. Unit comes standard with upper and lower stainless steel wash arms. The model S incorporates a pump purging system that improves results by eliminating soil and chemical carryover during rinse cycle.

Available Models

- S-AH Straight
- S-C Corner

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

