



CHEMICAL SANITIZING SINGLE RACK CORNER DISHWASHER

C

Low Temperature Corner Dishwasher

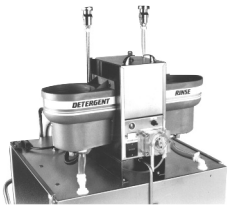


FEATURES

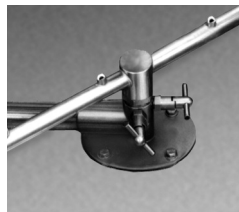
- 40 racks / 160 covers per hour.
- All stainless steel construction assures long life and years of trouble free operation.
- Unique spray arm system features upper and lower stainless steel wash arms with reinforced end caps.
- Top mounted controls include built-in chemical pumps and deliming system 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.

CMA MODEL: C

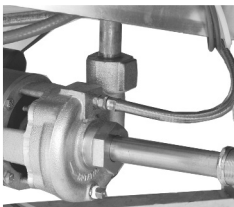
AVAILABLE OPTIONS



Solid/Powder Dual Bowl Option Dispenser. Bowl option available for capsule dispensed products.



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



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

- Temp-Sure heater assures a continuous supply of 140°F hot water that guarantees excellent results. Requires a separate 208-240V 3 phase 40 amp power supply.
- Low Chemical Alarm
- Stainless Steel Dishtables
- Alternative Cycle Times
- Alternative Electrical Available
- Slant shelf 21"X42"
- Stainless Steel Scrap Trap in lieu of Poly Pro

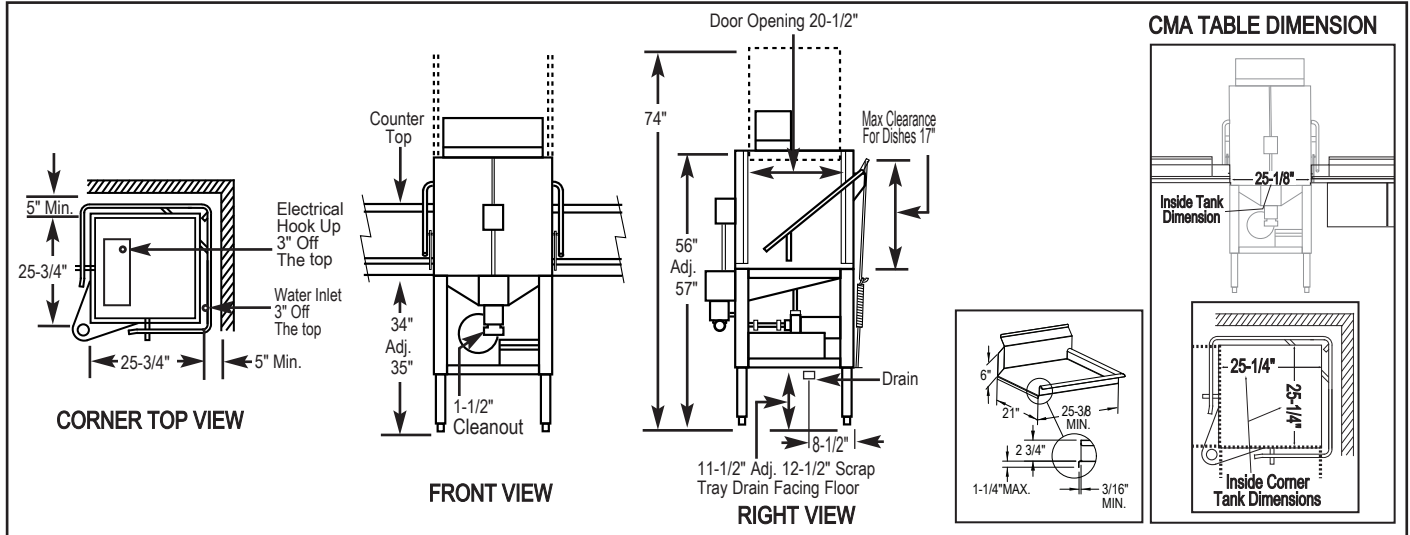




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Single Rack
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WARNINGS:

- Electrical and Plumbing connections must be made by a qualified service company who will comply with all available Federal, State, and Local Health, Electrical, Plumbing and Safety codes.
- CMA recommends utilizing a water softening system to maintain water hardness measurements of 3.5 gpg (grains per gallon) or less. This will assure maximum results and optimum operation of the dishwasher.



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 RINSE TIME-SEC DWELL TIME-SEC TOTAL CYCLE TIME | 45 30 15 90 | 45 30 15 90 | DIMENSIONS DEPTH WIDTH (OUTSIDE DIMENSION) HEIGHT STANDARD TABLE HEIGHT MAXIMUM CLEARANCE FOR DISHES | 1 25-3/4" 25-3/4" 56"-57" 34" 17" (65.4cm) (65.4cm) (142.2cm-144.8cm) (86cm) (43cm) |
| WASH TANK CAPACITY | 1.7 GAL. | (6.45 L) | STANDARD DISHRACK | 1 |
| PUMP CAPACITY | 52 GPM | (197 LPM) | DIMENSIONS | 20" x 20" (50.8 x 50.8cm) |
| OPERATING TEMPERATURE REQUIRED RECOMMENDED | 120°F 140°F | (49°C) (60°C) | ELECTRICAL RATING | VOLTS 115 AMPS 16 |
| WATER CONSUMPTION PER RACK PER HOUR | 1.7 GAL. 68 GPH | (6.45 L) (257 LPH) | APPROXIMATE SHIPPING WEIGHT | 269# (122.kg) |
| WATER REQUIREMENTS WATER INLET DRAIN-I.P.S. | 3/4" 2" | (1.9cm) (5.1cm) | SHIPPING DIMENSIONS | PALLET & BOX @ 41" X41" X 66" |

Summary Specifications: Model C

CMA Energy Mizer model C low temperature, chemical sanitizing commercial dishwashers meet NSF, UL 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. **Note: These machines do not have built-in heaters, therefore produce no steam.**

Advisory: CMA does NOT endorse "Tankless On-Demand" water heaters for use on CMA Dishmachine products. CMA DOES endorse, and highly recommends, the standard "tank" style water heaters, sized properly to handle each particular facility with their water heating requirements.

