







- 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.



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



Built-in Poly Pro™ scrap accumulator.



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 proper chemical usage.



Bowl option available for capsule dispensed products.



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

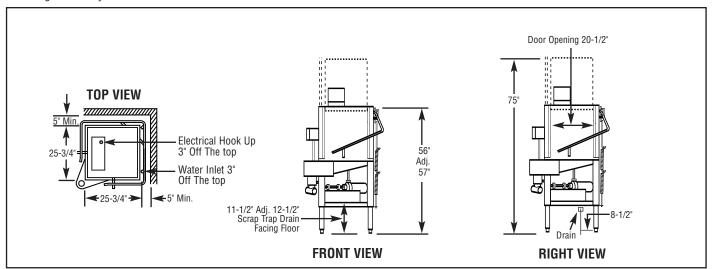








**WARNING:** Plumbing connections must be made by a qualified service company who will comply with all available Federal, State, and Local Health, Plumbing and Safety codes.



## **Specifications:**

MODEL C	USA	METRIC		USA	METRIC
OPERATING CAPACITY			WASH PUMP MOTORS HP	1	1
RACKS PER HOUR					
(NSF RATED)	40	40	DIMENSIONS		
OPERATING CYCLE			DEPTH	25-3/4"	(65.4cm)
WASH TIME-SEC	45	45	WIDTH	25-3/4"	(65.4cm)
RINSE TIME-SEC	30	30	HEIGHT	56"-57"	(144cm)
DWELL TIME-SEC	15	15	STANDARD		
TOTAL CYCLE TIME	90	90	TABLE HEIGHT	34"	(86cm)
WASH TANK CAPACITY	1.7 GAL.	(6.45 L)	MAXIMUM CLEARANCE		
PUMP CAPACITY	52 GPM	(197 LPM)	FOR DISHES	17"	(43cm)
OPERATING TEMPERATURE			STANDARD DISHRACK	1	1
REQUIRED	120°F	(49°C)	DIMENSIONS	19-3/4"X19-3/4"	(50X50cm)
RECOMMENDED	140°F	(43°C)	ELECTRICAL RATING	VOLTS	AMPS
WATER CONSUMPTION		()	1	115	16
PER RACK	1.7 GAL.	(6.45 L)			
PER HOUR	74 GPH	(280 LPH)			
WATER REQUIREMENTS		, ,	SHIPPING WEIGHT		
WATER INLET	3/4"	(1.9cm)	APPROXIMATE	270#	(122kg)
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<sup>™</sup> (Self contained 12kW heater)
- Sanitizer Alarm
- Stainless Steel Dishtables
- Alternative Cycle Times
- Alternative Electrical Available for Export

