



FEATURES:

- 40 racks / 160 covers per hour.
- Economical to operate. Uses only 1.7 gallons of water per cycle.
- 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.



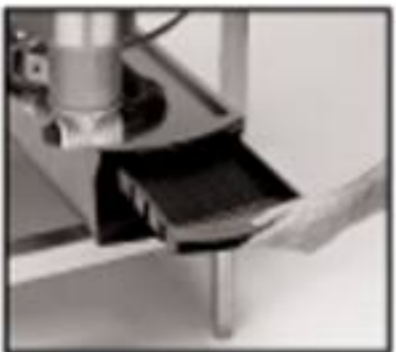
Optional Temp-Sure™ heater assures a continuous supply of 140°F hot water that guarantees excellent results.



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.



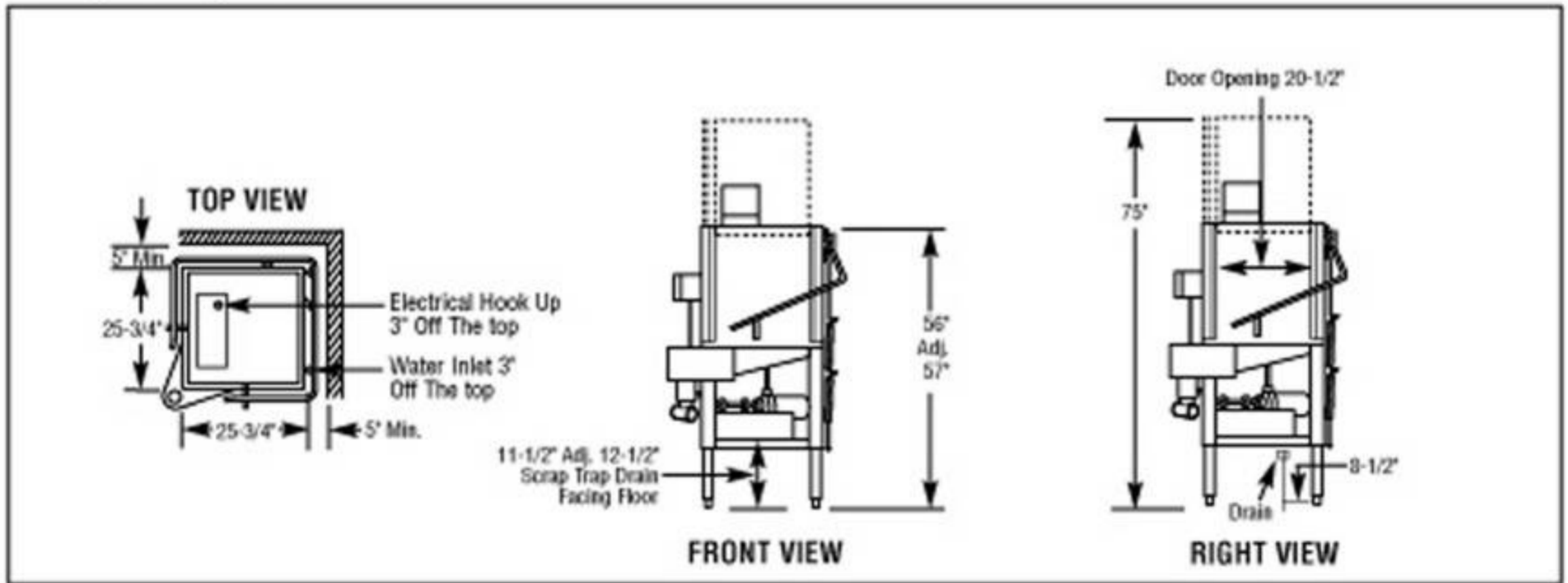
Top mounted controls include built-in chemical pumps and delimiting system that assures proper chemical usage.



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



WARNING: Plumbing 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 C	USA	METRIC		USA	METRIC
OPERATING CAPACITY RACKS PER HOUR (NSF RATED)	40	40	WASH PUMP MOTORS HP	1	1
OPERATING CYCLE WASH TIME-SEC	45	45	DIMENSIONS		
RINSE TIME-SEC	30	30	DEPTH	25-3/4"	(65.4cm)
DWELL TIME-SEC	15	15	WIDTH	25-3/4"	(65.4cm)
TOTAL CYCLE TIME	90	90	HEIGHT	56"-57"	(144cm)
WASH TANK CAPACITY	1.7 GAL.	(6.45 L)	STANDARD TABLE HEIGHT	34"	(86cm)
PUMP CAPACITY	52 GPM	(197 LPM)	MAXIMUM CLEARANCE FOR DISHES	17"	(43cm)
OPERATING TEMPERATURE REQUIRED	120°F	(49°C)	STANDARD DISHRACK DIMENSIONS	1 19-3/4"X19-3/4"	1 (50X50cm)
RECOMMENDED	140°F	(60°C)	ELECTRICAL RATING	VOLTS	AMPS
WATER CONSUMPTION PER RACK	1.7 GAL.	(6.45 L)		115	10
PER HOUR	74 GPH	(280 LPH)	SHIPPING WEIGHT APPROXIMATE	270#	(122kg)
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

