



POT & PAN

Chemical Sanitizing
Pot & Pan Single Rack
Straight/Corner Dishwasher



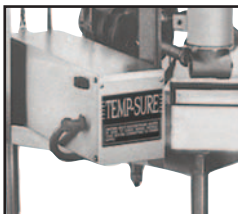
Corner Model



AH Model



SB Model



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

FEATURES:

- 40 racks / 160 covers per hour.
Models AH & C
- 80 racks / 320 covers per hour.
Model SB
- 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.
- Large 27" high door opening accommodates larger items and utensils.
- Integrated scrap tray prevents food soil from entering drain system.
- Stainless steel impeller offers extended life and service.
- Two dishracks included.
- Built-in strainer in water inlet to prevent water valve from clogging.

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
- Stainless Steel Scrap Trap Upgrade
- Slant Shelf 27"X42"

CMA
MIZER®
Registered Trademark

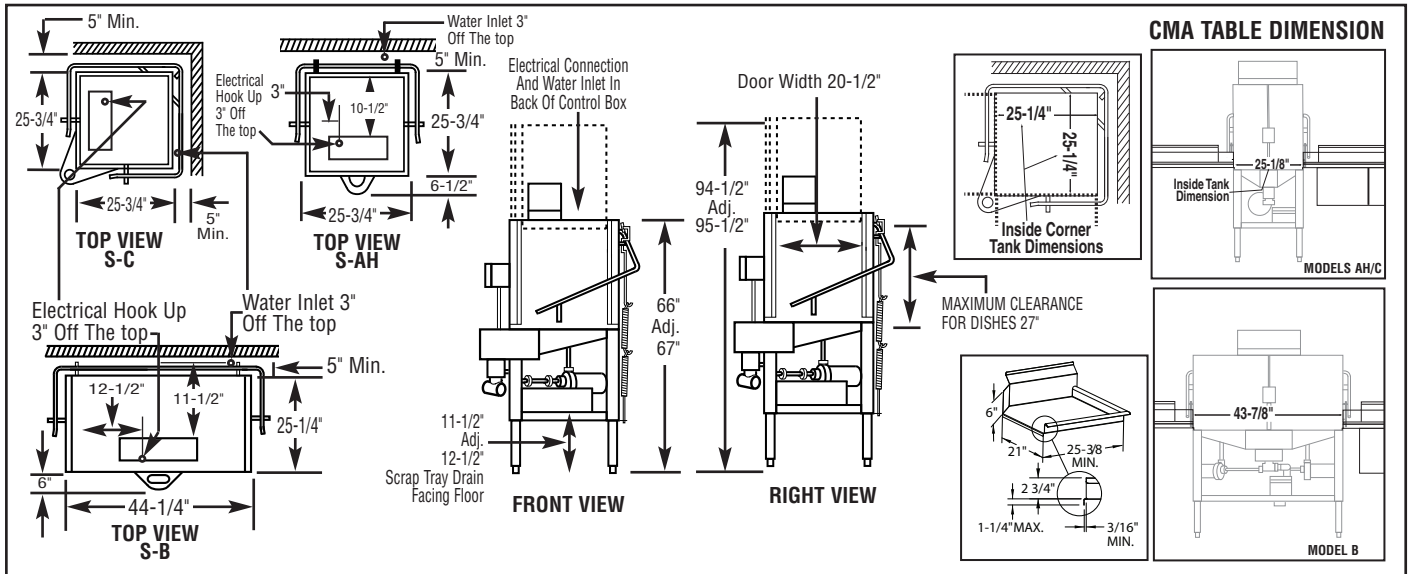




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Pot & Pan Single Rack
Dishwasher

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	MODEL S	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 DEPTH	25-3/4" (AH/C)	(65.4cm)
RINSE TIME-SEC	30	30	DEPTH	25-1/4" (B)	(64cm)
DWELL TIME-SEC	15	15	WIDTH (OUTSIDE DIMINSION)	25-3/4" (AH/C)	(65.4cm)
TOTAL CYCLE TIME	90	90	WIDTH (OUTSIDE DIMINSION)	44-1/4" (B)	(112cm)
WASH TANK CAPACITY	1.7 GAL. (AH/C)	(6.43 L)	HEIGHT	66"-67"	(168-170cm)
	3.0 GAL (B)	(11.4 L)	STANDARD TABLE HEIGHT	34"	(86cm)
PUMP CAPACITY	68 GPM (AH/C)	(257 LPM)	MAXIMUM CLEARANCE FOR DISHES	27"	(68.5cm)
	136 GPM (B)	(514.7 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"	1 (50X50cm)
RECOMMENDED	140°F	(60°C)	ELECTRICAL RATING	VOLTS	AMPS
WATER CONSUMPTION PER RACK	1.7 GAL. (AH/C)	(6.43 L)		115 (AH/C)	16 (AH/C)
PER RACK	3.0 GAL (B)	(11.3 L)		115 (B)	30 (B)
PER HOUR	74 GPH (AH/C)	(280 LPH)	SHIPPING WEIGHT APPROXIMATE (AH/C)	295#	(133.8kg)
PER HOUR	118.4 GPH (B)	(448 LPH)	APPROXIMATE (B)	350#	(159.8kg)
WATER REQUIREMENTS WATER INLET	3/4"	(1.9cm)			
DRAIN-I.P.S.	2"	(5.1cm)			

Summary Specifications: Model S

CMA Energy Miser model S low temperature, chemical sanitizing commercial dishwasher meets NSF 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. **Note: This machine does not have built-in heaters, therefore produces no steam.**

Available Models

- S-AH Straight
- S-C Corner
- S-B

