



AH/C

Chemical Sanitizing
Single Rack Straight/Corner
Dishwashers



MODEL C



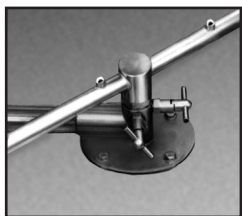
MODEL AH

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 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.



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



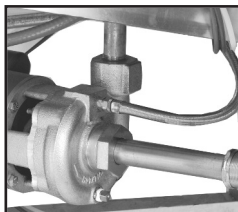
Bowl option available for capsule dispensed products.



Built-in Poly Pro™ scrap accumulator. With stainless steel drawer and lid.



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



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

Available Options

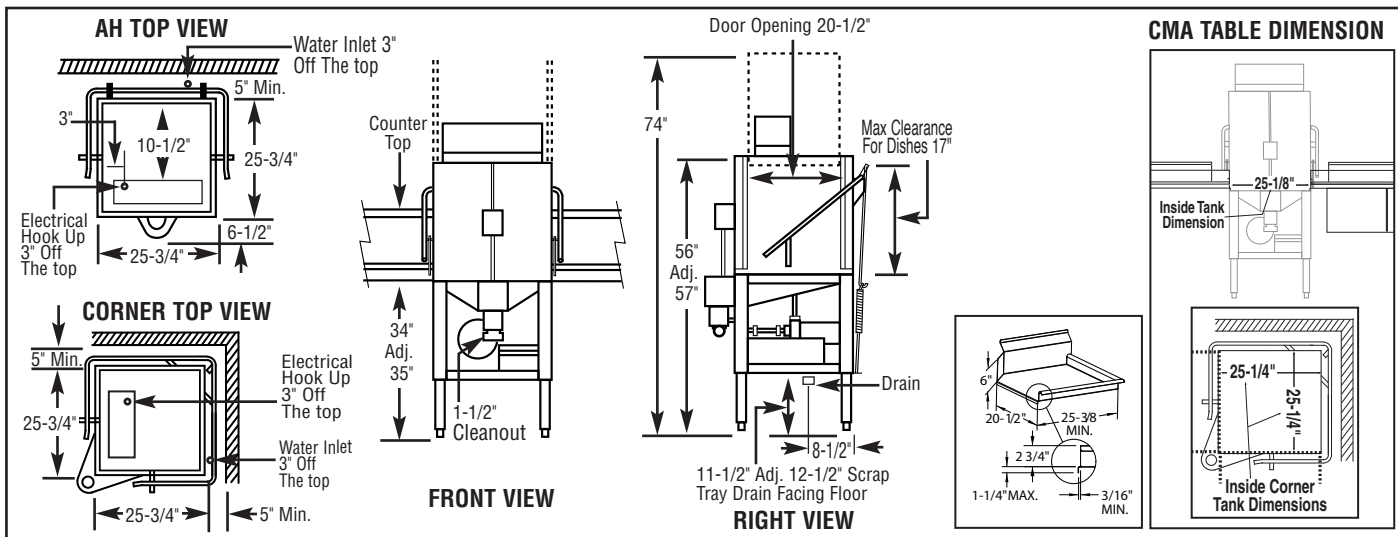
- Solid/Powder Dual Bowl Dispenser
- The "TEMP-SURE" requires a separate 208-240v 3 phase 40 amp power supply.
- Sanitizer Alarm
- Stainless Steel Dishtables
- Alternative Cycle Times
- Alternative Electrical Available
- Stainless Steel Scrap Trap in lieu of Poly Pro

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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 AH/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 DEPTH	25-3/4"	(65.4cm)
RINSE TIME-SEC	30	30	WIDTH (OUTSIDE DIMENSION)	25-3/4"	(65.4cm)
DWELL TIME-SEC	15	15	HEIGHT	56"-57"	(142.2cm-144.8cm)
TOTAL CYCLE TIME	90	90	STANDARD TABLE HEIGHT	34"	(86cm)
WASH TANK CAPACITY	1.7 GAL.	(6.45 L)	MAXIMUM CLEARANCE FOR DISHES	17"	(43cm)
PUMP CAPACITY	52 GPM	(197 LPM)	STANDARD DISHRACK DIMENSIONS	1 19-3/4"X19-3/4"	1 (50X50cm)
OPERATING TEMPERATURE REQUIRED	120°F	(49°C)	ELECTRICAL RATING VOLTS	115	AMPS 16
RECOMMENDED	140°F	(60°C)	SHIPPING WEIGHT APPROXIMATE	270#	(122.5kg)
WATER CONSUMPTION PER RACK	1.7 GAL.	(6.45 L)			
PER HOUR	74 GPH	(280 LPH)			
WATER REQUIREMENTS WATER INLET	3/4"	(1.9cm)			
DRAIN-I.P.S.	2"	(5.1cm)			

Summary Specifications: Model AH/C

CMA Energy Miser model AH and model C low temperature, chemical sanitizing commercial dishwashers meet NSF, UL and CSA sanitation and construction standards WITHOUT the use of BOOSTER or TANK HEATERS. The models AH and C are 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 AH and model C incorporate 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.**

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