



PC-AH, PC-C, PC-B

Chemical Sanitizing
Single Rack Dishwasher With
Extended Large Door Openings



FEATURES:

- Large 20-1/2" high pizza pan etc., clearance on all three models.
- 40 racks /160 covers per hour on single and corner.
- 80 racks / 320 covers per hour on double rack PC-B.
- Economical to operate. Simple user friendly.
- All stainless steel construction assures long life and multiple 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 provides superior results by eliminating soil and chemical carryover during rinse cycle.
- Top mounted controls include built-in chemical pumps and deliming system that assures accurate chemical dosage.
- Auto start/stop makes operation safe and easy.
- Integrated scrap tray that collects food soil and prevents it from entering drain system.
- Over 25 years field operation with successful results.



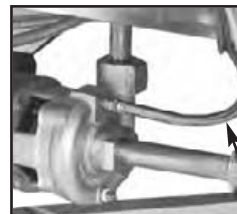
Optional Temp-Sure™ heater assures a continuous supply of 140°F hot water that guarantees excellent results.



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



Top mounted controls include built-in chemical pumps and deliming system that assures accurate chemical dosage.



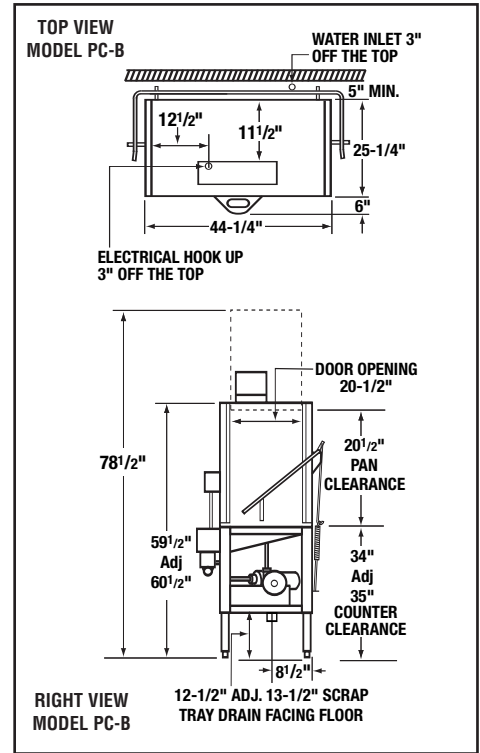
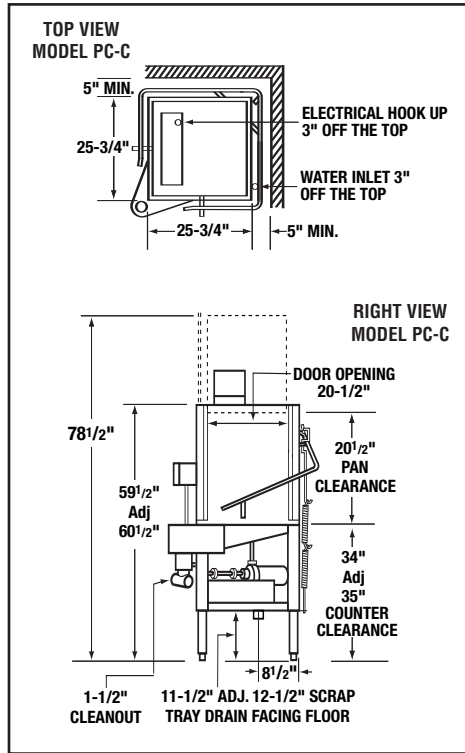
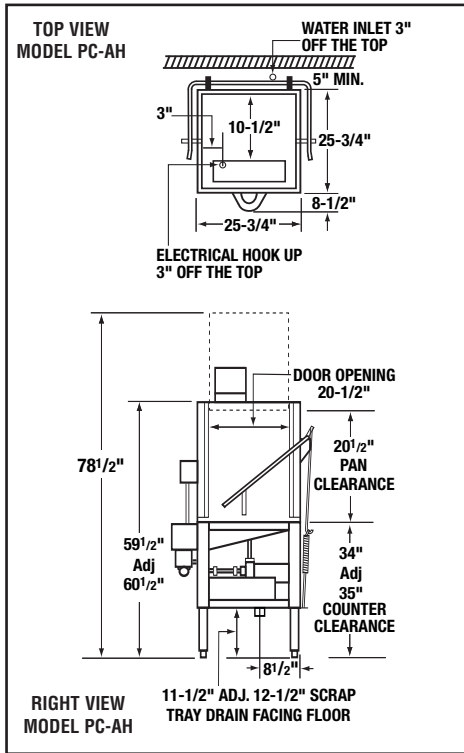
Pump purging system provides superior results by eliminating soil and chemical carryover during rinse cycle.





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WARNING: Plumbing and electrical 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 PC-AH/PC-C/PC-B	PC-AH/PC-C	PC-B	PC-AH/PC-C	PC-B
OPERATING CAPACITY RACKS PER HOUR (NSF RATED)	40	80	1	1
OPERATING CYCLE WASH TIME-SEC RINSE TIME-SEC DWELL TIME-SEC TOTAL CYCLE TIME	45 30 15 90	45 30 15 90	1	1
WASH TANK CAPACITY	1.7 GAL.	3.0 GAL.	20-1/2"	20-1/2"
PUMP CAPACITY	52 GPM	104 GPM	34"-35"	34"-35"
OPERATING TEMPERATURE REQUIRED (NSF) RECOMMENDED	120°F 140°F	120°F 140°F	19-3/4"X19-3/4"	19-3/4"X19-3/4"
WATER CONSUMPTION PER RACK PER HOUR	1.7 GAL. 74 GPH	3.0 GAL 118.4 GPH	115/16	115/30
WATER REQUIREMENTS WATER INLET DRAIN-I.P.S.	3/4" 2"	3/4" 2"	270#	352#

Summary Specifications: Pizza Models PC-AH, PC-C, PC-B

CMA Pizza models PC-AH, PC-C and PC-B low temperature, chemical sanitizing commercial dishwasher meets NSF, UL and CSA sanitation and construction standards WITHOUT the use of BOOSTER or TANK HEATERS. The models PC-AH, PC-C and PC-B 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. Units come standard with upper and lower stainless steel wash arms. The models PC-AH, PC-C and PC-B incorporates a pump purging system that provides superior 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

