



# AH/C

Chemical Sanitizing
Single Rack Straight/Corner
Dishwashers

## **MODEL AH**





**MODEL C** 

#### **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.

### **Available Options**

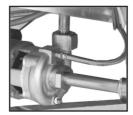
- Solid/Powder Dual Bowl Dispenser
- CMA Temp-Sure<sup>™</sup> (Self contained 12kW heater)
- Sanitizer Alarm
- Stainless Steel Dishtables
- Alternative Cycle Times
- Alternative Electrical Available



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.







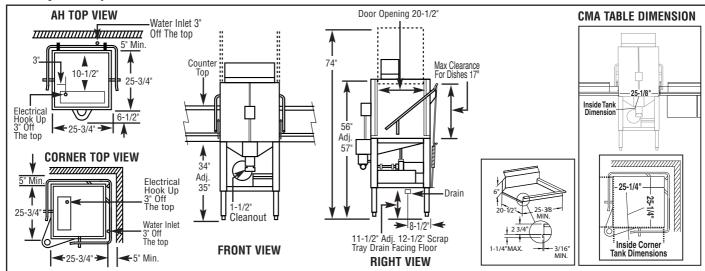




# AH/C

Chemical Sanitizing
Single Rack Straight/Corner
Dishwashers

**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			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 (OUTSIDE DIMENSION)	25-3/4"	(65.4cm)
RINSE TIME-SEC	30	30	HEIGHT /	56"-57"	(142.2cm-144.8cm)
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	0.	(000)
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	(60°C)	ELECTRICAL RATING	VOLTS	AMPS
WATER CONSUMPTION			LEEGTHIOAL HATING	115	16
PER RACK	1.7 GAL.	(6.45 L)		110	10
PER HOUR	74 GPH	(280 LPH)			
WATER REQUIREMENTS			SHIPPING WEIGHT		
WATER INLET	3/4"	(1.9cm)		070#	(100 Flow)
DRAIN-I.P.S.	2"	(5.1cm)	APPROXIMATE	270#	(122.5kg)

### **Summary Specifications: Model AH/C**

CMA Energy Mizer 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.** 







