



AH/C
 Chemical Sanitizing
 Single Rack Straight/Corner
 Dishwashers

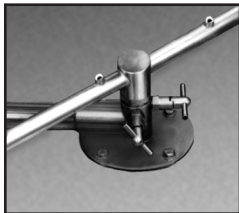


FEATURES:

- 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.
- Stainless Steel scrap tray, long lasting.



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.



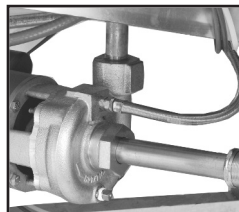
Bowl option available for capsule dispensed products.



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

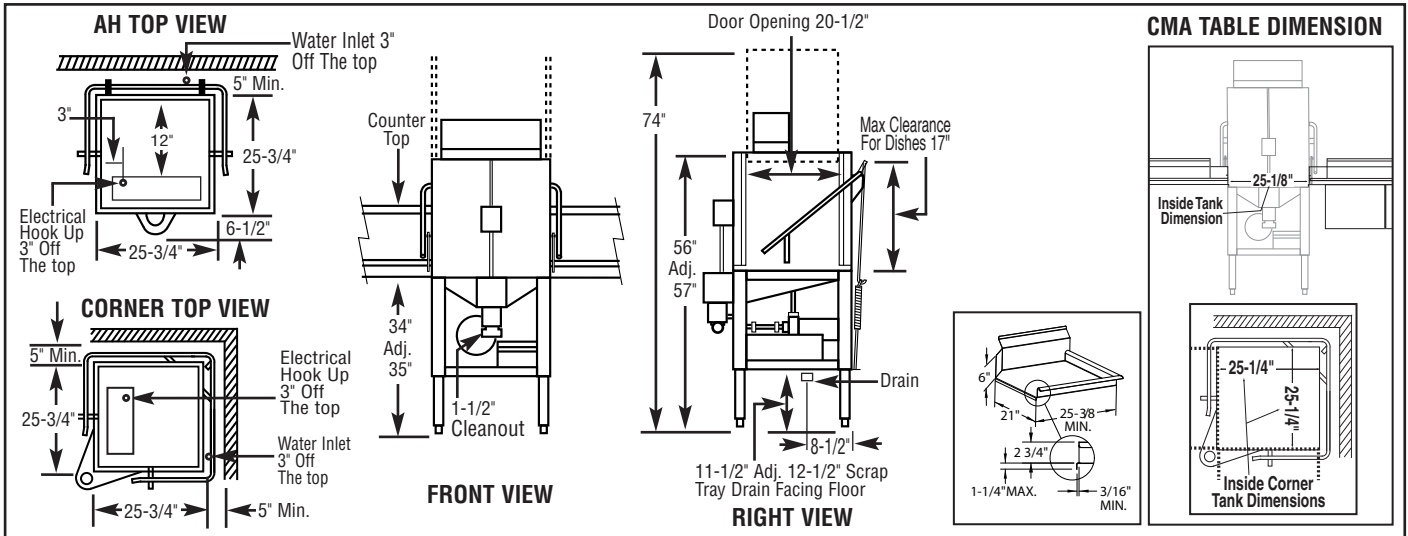
- Solid/Powder Dual Bowl Dispenser
- The "TEMP-SURE" requires a separate 208-240v 3 phase 40 amp power supply.
- Sanitizer Alarm
- Stainless Steel Dishtables
- Alternative Cycle Times
- Alternative Electrical Available
- Stainless Steel Scrap Trap in lieu of Poly Pro
- Slant shelf 21"X42"





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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
OPERATING CYCLE WASH TIME-SEC RINSE TIME-SEC DWELL TIME-SEC TOTAL CYCLE TIME	45 30 15 90	45 30 15 90	DIMENSIONS DEPTH WIDTH (OUTSIDE DIMENSION) HEIGHT STANDARD TABLE HEIGHT MAXIMUM CLEARANCE FOR DISHES	25-3/4" 25-3/4" 56"-57" (142.2cm-144.8cm) 34" (86cm) 17" (43cm)
WASH TANK CAPACITY	1.7 GAL.	(6.45 L)	STANDARD DISHRACK DIMENSIONS	1 19-3/4"X19-3/4" (50X50cm)
PUMP CAPACITY	52 GPM	(197 LPM)	ELECTRICAL RATING	VOLTS 115 AMPS 16
OPERATING TEMPERATURE REQUIRED RECOMMENDED	120°F 140°F	(49°C) (60°C)	SHIPPING WEIGHT APPROXIMATE	270# (122.5kg)
WATER CONSUMPTION PER RACK PER HOUR	1.7 GAL. 74 GPH	(6.45 L) (280 LPH)		
WATER REQUIREMENTS WATER INLET DRAIN-I.P.S.	3/4" 2"	(1.9cm) (5.1cm)		

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.**

