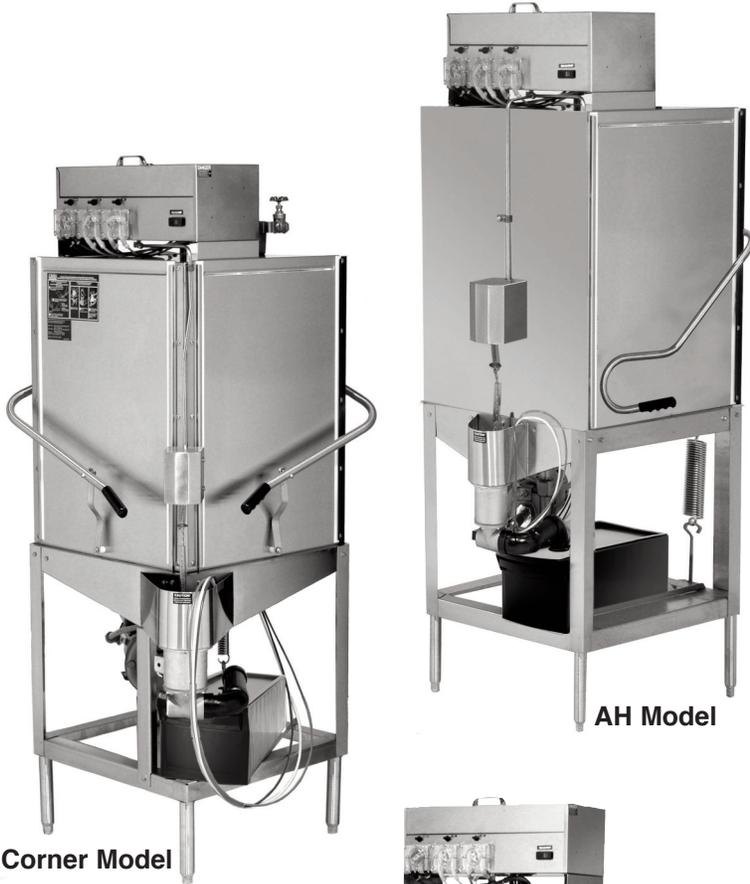




POT & PAN
 Chemical Sanitizing
 Pot & Pan Single Rack
 Straight/Corner Dishwasher

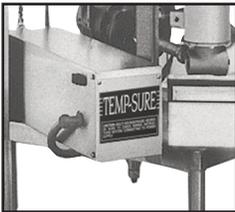


AH Model

Corner 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 delimiting 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"



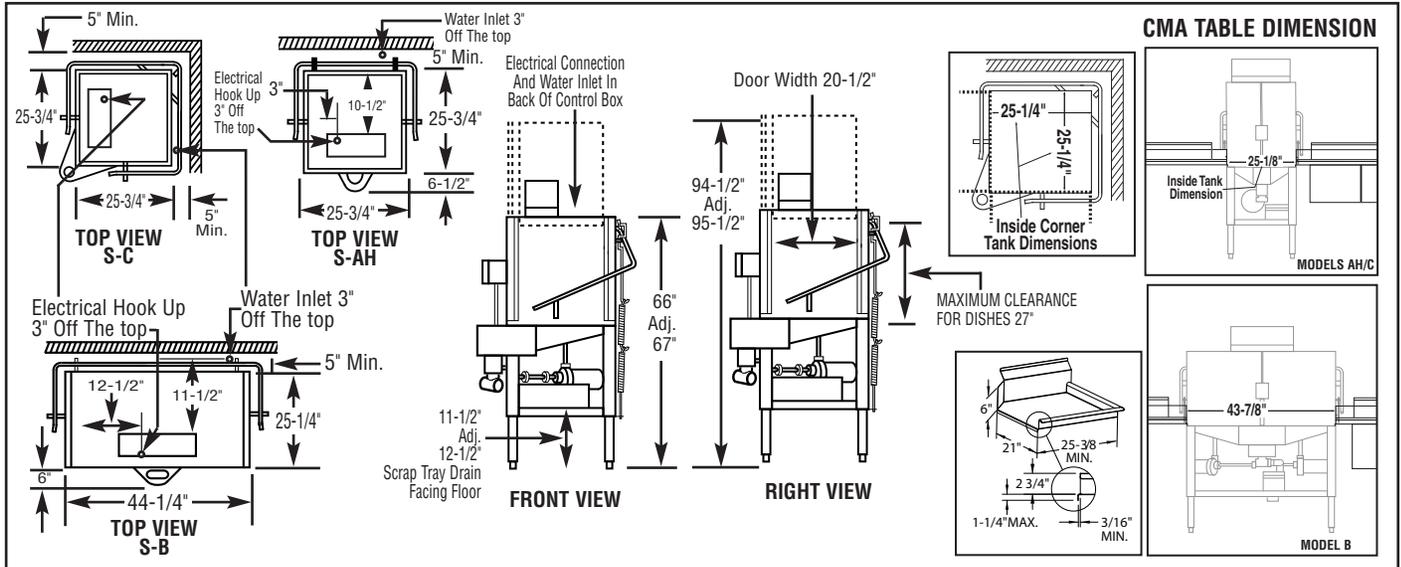


POT & PAN

Chemical Sanitizing
Pot & Pan Single Rack
Dishwasher

WARNINGS:

- 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.
- Water hardness above 3 grains per gallon should be treated by a water softener. Failure to provide soft water (3g or less) will void the machine warranty.



Specifications:

MODEL S	USA	METRIC	USA	METRIC
OPERATING CAPACITY			WASH PUMP MOTORS HP	1
RACKS PER HOUR (NSF RATED)	40	40	DIMENSIONS	
OPERATING CYCLE			DEPTH	25-3/4" (AH/C) (65.4cm)
WASH TIME-SEC	45	45	DEPTH	25-1/4" (B) (64cm)
RINSE TIME-SEC	30	30	WIDTH (OUTSIDE DIMINSION)	25-3/4" (AH/C) (65.4cm)
DWELL TIME-SEC	15	15	WIDTH (OUTSIDE DIMINSION)	44-1/4" (B) (112cm)
TOTAL CYCLE TIME	90	90	HEIGHT	66"-67" (168-170cm)
WASH TANK CAPACITY	1.7 GAL. (AH/C) 3.0 GAL (B)	(6.43 L) (11.4 L)	STANDARD TABLE HEIGHT	34" (86cm)
PUMP CAPACITY	68 GPM (AH/C) 136 GPM (B)	(257 LPM) (514.7 LPM)	MAXIMUM CLEARANCE FOR DISHES	27" (68.5cm)
OPERATING TEMPERATURE			DRAIN CONNECTION (OFF FLOOR)	11-1/2" - 12-1/2" (29.2cm - 31.7cm)
REQUIRED	120°F	(49°C)	STANDARD DISHRACK DIMENSIONS	1 (50X50cm)
RECOMMENDED	140°F	(60°C)	ELECTRICAL RATING	
WATER CONSUMPTION			VOLTS	115 (AH/C) 115 (B)
PER RACK	1.7 GAL. (AH/C) 3.0 GAL (B)	(6.43 L) (11.3 L)	AMPS	16 (AH/C) 30 (B)
PER HOUR	74 GPH (AH/C) 118.4 GPH (B)	(280 LPH) (448 LPH)	SHIPPING WEIGHT	
WATER REQUIREMENTS			APPROXIMATE (AH/C)	295#
WATER INLET	3/4"	(1.9cm)	APPROXIMATE (B)	350#
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

Advisory: CMA does NOT endorse "Tankless On-Demand" water heaters for use on CMA Dishmachine products. CMA DOES endorse, and highly recommends, the standard "tank" style water heaters, sized properly to handle each particular facility with their water heating requirements.

