

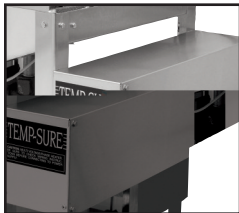


AH/C
 Chemical Sanitizing
 Single Rack Straight/Corner
 Dishwashers

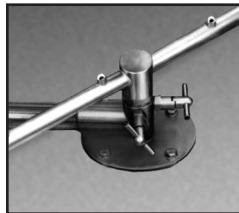


FEATURES:

- 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.



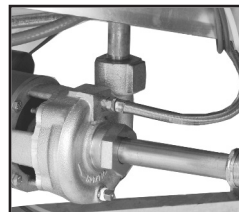
Bowl option available for capsule dispensed products.



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

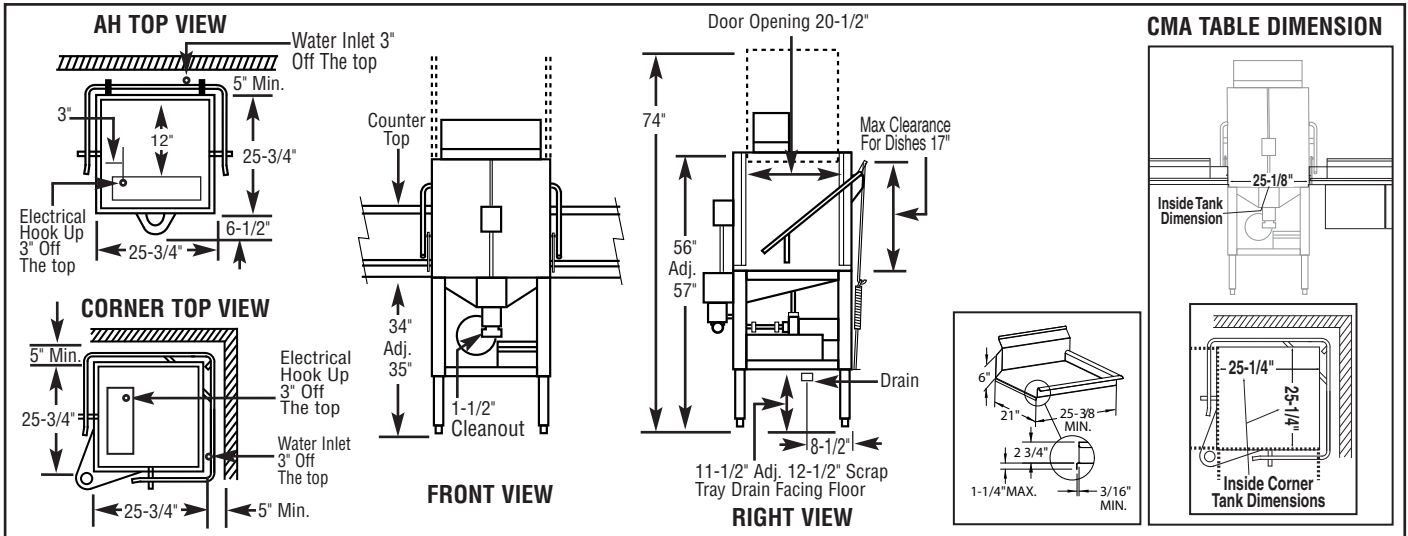
- Solid/Powder Dual Bowl Dispenser
- The "TEMP-SURE" requires a separate 208-240v 3 phase 40 amp power supply.
- Sanitizer Alarm
- Stainless Steel Dishtables
- Alternative Cycle Times
- Alternative Electrical Available
- Stainless Steel Scrap Trap in lieu of Poly Pro
- Slant shelf 21"X42"





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

