



S

Chemical Sanitizing
Pot & Pan Single Rack
Dishwasher

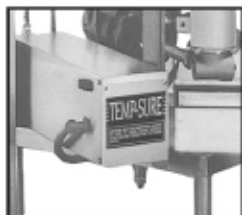


Corner Model



FEATURES:

- 40 racks / 160 covers per hour.
- Economical to operate. Uses only 1.7 gallons of water per cycle.
- 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.
- Large 27" high door opening accommodates larger items and utensils.
- Integrated scrap tray prevents food soil from entering drain system.



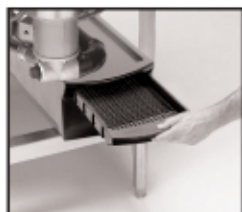
Optional Temp-Sure™ heater assures a continuous supply of 140°F hot water that guarantees excellent results.



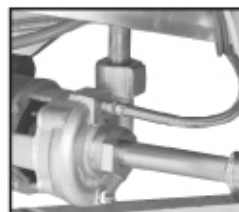
Unique pull-pin design allows wash arms to be easily removed for cleaning.



Top mounted controls include built-in chemical pumps and deliming system that assures proper chemical usage.



Built-in Poly Pro™ scrap accumulator.



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



Bowl option available for capsule dispensed products.

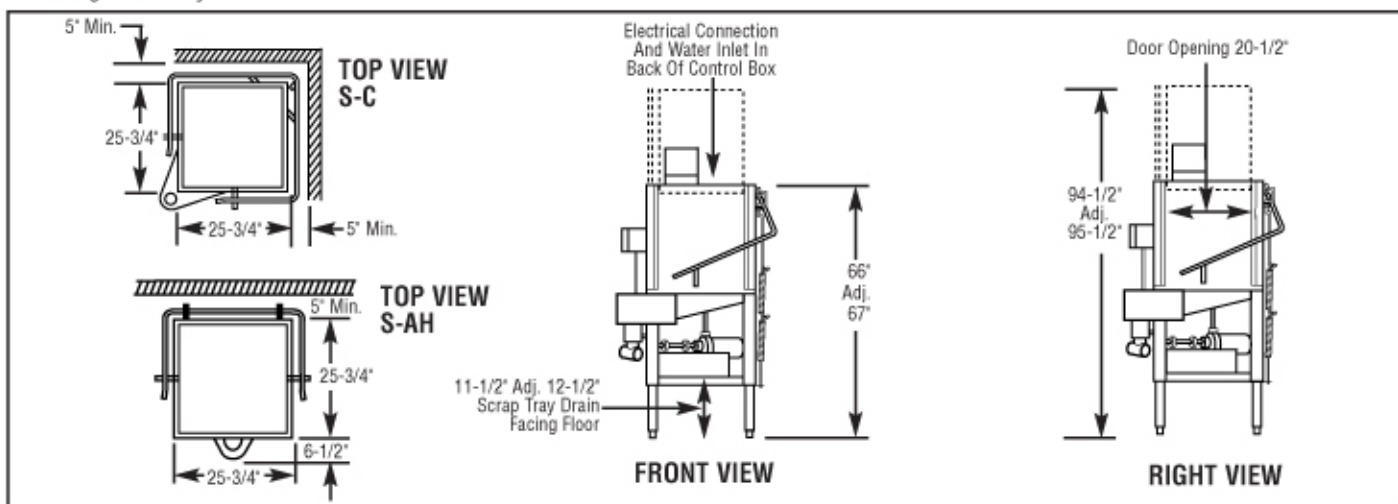




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WARNING: Plumbing connections must be made by a qualified service company who will comply with all available Federal, State, and Local Health, Plumbing and Safety codes.



Specifications:

MODEL S	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" (65.4cm)
DWELL TIME-SEC	15	15	WIDTH	25-3/4" (65.4cm)
TOTAL CYCLE TIME	90	90	HEIGHT	66"-67" (168-170cm)
WASH TANK CAPACITY	1.7 GAL. (6.43 L)		STANDARD	
PUMP CAPACITY	68 GPM (257 LPM)		TABLE HEIGHT	34" (86cm)
OPERATING TEMPERATURE			MAXIMUM CLEARANCE	
REQUIRED	120°F (49°C)		FOR DISHES	27" (68.5cm)
RECOMMENDED	140°F (60°C)		DRAIN CONNECTION	
WATER CONSUMPTION			(OFF FLOOR)	11-1/2" - 12-1/2" (29.2cm - 31.7cm)
PER RACK	1.7 GAL. (6.43 L)		STANDARD DISHRACK	
PER HOUR	74 GPH (280 LPH)		DIMENSIONS	19-3/4"X19-3/4" (50X50cm)
WATER REQUIREMENTS			ELECTRICAL RATING	
WATER INLET	3/4"	-	VOLTS	AMPS
DRAIN-I.P.S.	2"	-	115	16
			SHIPPING WEIGHT	
			APPROXIMATE	295# (133.8kg)

Summary Specifications: Model S

CMA Energy Mizer model S low temperature, chemical sanitizing commercial dishwasher meets NSF, CSA 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.

Available Models

- S-AH Straight
- S-C Corner

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

