

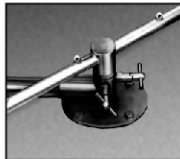


FEATURES:

- 40 racks / 160 covers per hour.
- Economical to operate. Uses only 1.7 gallons of water per cycle.
- All heavy duty 304 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.
- Integrated scrap tray prevents food soil from entering drain system.



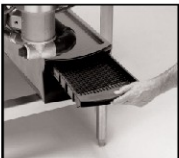
Optional Temp-Sure™ heater assures a continuous supply of 140°F hot water that guarantees excellent results.



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



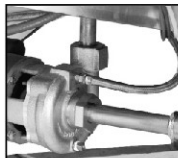
Bowl option available for capsule dispensed products.



Built-in Poly Pro™ scrap accumulator.



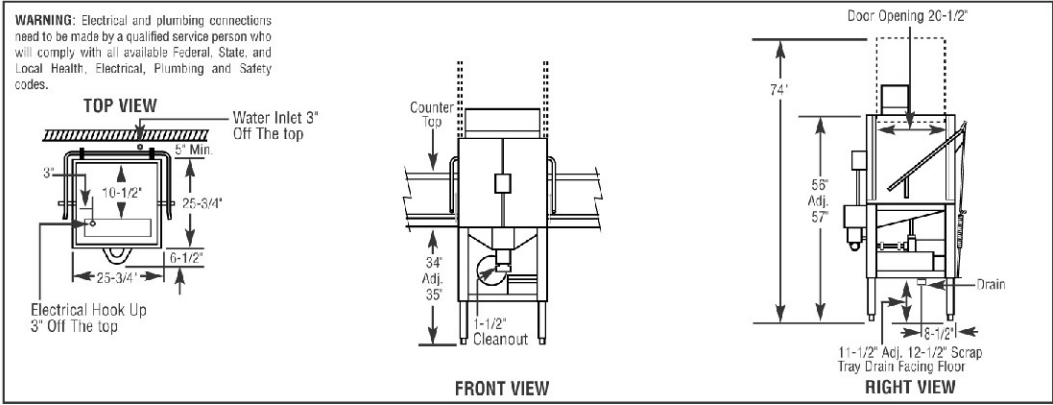
Top mounted controls include built-in chemical pumps and delimiting system that assures proper chemical usage.



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



AH
Chemical Sanitizing
Single Rack Straight
Dishwasher



Specifications:

MODEL AH	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	56"-57" (142.2cm-144.8cm)
WASH TANK CAPACITY	1.7 GAL.	(6.45 L)	STANDARD TABLE HEIGHT	34" (86cm)
PUMP CAPACITY	52 GPM	(197 LPM)	MAXIMUM CLEARANCE FOR DISHES	17" (43cm)
OPERATING TEMPERATURE REQUIRED	120°F	(49°C)	STANDARD DISHRACK	1
RECOMMENDED	140°F	(60°C)	DIMENSIONS	19-3/4"X19-3/4" (50X50cm)
WATER CONSUMPTION PER RACK	1.7 GAL.	(6.45 L)	ELECTRICAL RATING	VOLTS
PER HOUR	69 GPH	(257 LPH)		115
WATER REQUIREMENTS WATER INLET	3/4"	(1.9cm)		AMPS
DRAIN-I.P.S.	2"	(5.1cm)		16
			SHIPPING WEIGHT APPROXIMATE	270# (122.5kg)

Summary Specifications: Model AH

CMA Energy Mizer model AH low temperature, chemical sanitizing commercial dishwasher meets NSF, UL and CSA sanitation and construction standards WITHOUT the use of BOOSTER or TANK HEATERS. The model AH is constructed entirely of 304 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 incorporates a pump purging system that improves results by eliminating soil and chemical carryover during rinse cycle.

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