

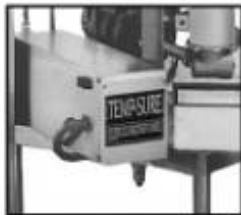
Item. # _____

Spec. # _____



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 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.

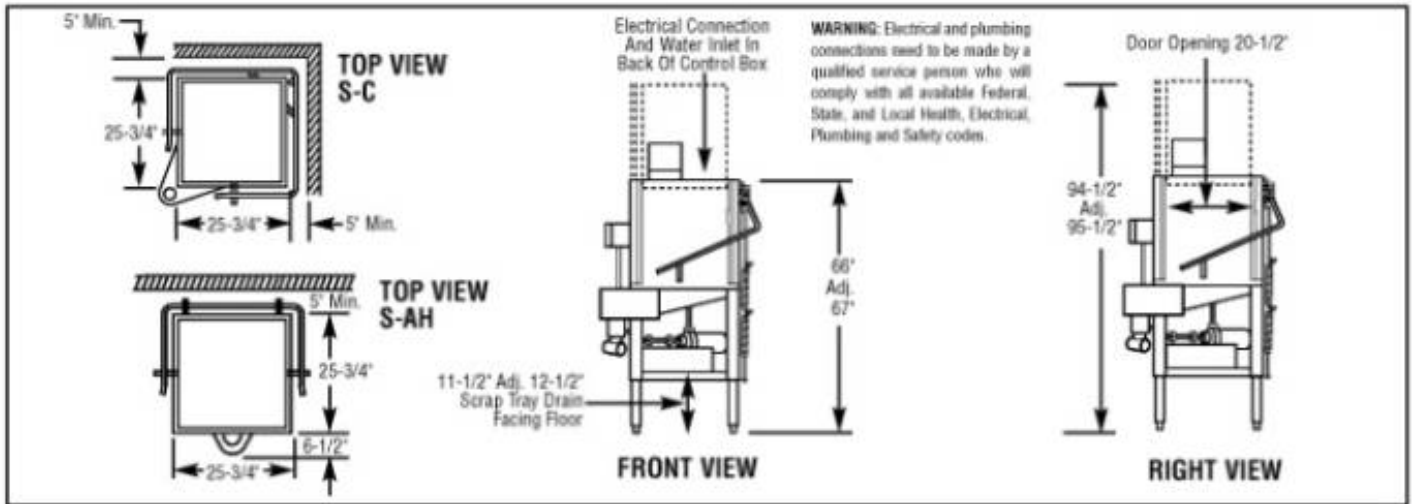


Pump purging system improves results by eliminating soil and chemical carryover during rinse cycle.



Bowl option available for capsule dispensed products.

A/A # _____



Spec. #

Specifications:

MODEL S	USA	METRIC	USA	METRIC
OPERATING CAPACITY RACKS PER HOUR (NSF RATED)	40	40	WASH PUMP MOTORS HP 1 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 25-3/4" (65.4cm) WIDTH 25-3/4" (65.4cm) HEIGHT 66"-67" (168-170cm) STANDARD TABLE HEIGHT 34" (86cm) MAXIMUM CLEARANCE FOR DISHES 27" (68.5cm) DRAIN CONNECTION (OFF FLOOR) 11-1/2" - 12-1/2" (29.2cm - 31.7cm)	
WASH TANK CAPACITY	1.7 GAL	(6.43 L)	STANDARD DISHRACK DIMENSIONS 19-3/4"X19-3/4" (50X50cm)	
PUMP CAPACITY	68 GPM	(257 LPM)	ELECTRICAL RATING VOLTS 115 AMPS 16	
OPERATING TEMPERATURE REQUIRED RECOMMENDED	120°F 140°F	(49°C) (60°C)	SHIPPING WEIGHT APPROXIMATE 295# (133.8kg)	
WATER CONSUMPTION PER RACK PER HOUR	1.7 GAL 56 GPH	(6.43 L) (212 LPH)		
WATER REQUIREMENTS WATER INLET DRAIN-I.P.S.	3/4" 2"	- -		

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 304 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

AIA #