



A JohnsonDiversey Company



C
Chemical Sanitizing
Single Rack Corner
Dishwasher

Item. # _____



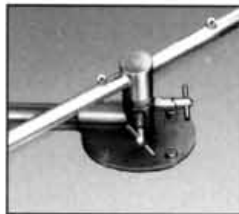
FEATURES:

- 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.

Spec. # _____



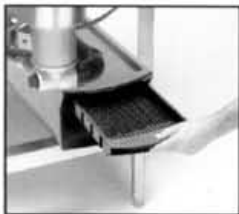
Optional Temp-Sure™ heater assures a continuous supply of 140°F hot water that guarantees excellent results.



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.



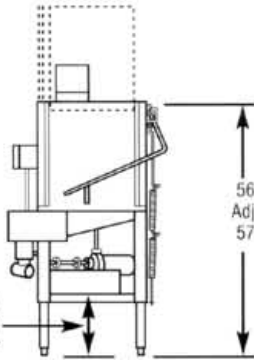
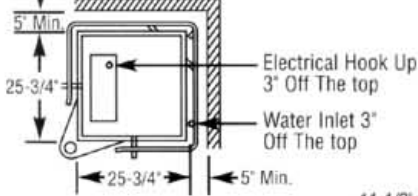
Pump purging system improves results by eliminating soil and chemical carryover during rinse cycle.

AIA # _____

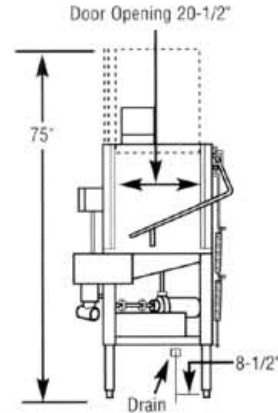
A JohnsonDiversey Company

WARNING: Electrical and plumbing connections need to be made by a qualified service person who will comply with all available Federal, State, and Local Health, Electrical, Plumbing and Safety codes.

TOP VIEW



FRONT VIEW



RIGHT VIEW

Specifications:

MODEL C	USA	METRIC	USA	METRIC
OPERATING CAPACITY				
RACKS PER HOUR (NSF RATED)	40	40		
OPERATING CYCLE				
WASH TIME-SEC	45	45		
RINSE TIME-SEC	30	30		
DWELL TIME-SEC	15	15		
TOTAL CYCLE TIME	90	90		
WASH TANK CAPACITY	1.7 GAL.	(6.45 L)		
PUMP CAPACITY	52 GPM	(197 LPM)		
OPERATING TEMPERATURE				
REQUIRED	120°F	(49°C)		
RECOMMENDED	140°F	(60°C)		
WATER CONSUMPTION				
PER RACK	1.7 GAL.	(6.45 L)		
PER HOUR	74 GPH	(212/280 LPH)		
WATER REQUIREMENTS				
WATER INLET	3/4"	-		
DRAIN-I.P.S.	2"	-		
WASH PUMP MOTORS HP			1	1
DIMENSIONS				
DEPTH	25-3/4"	(65.4cm)		
WIDTH	25-3/4"	(65.4cm)		
HEIGHT	56-57"	(144cm)		
STANDARD TABLE HEIGHT	34"	(86cm)		
MAXIMUM CLEARANCE FOR DISHES	17"	(43cm)		
STANDARD DISHRACK DIMENSIONS	1	1	19-3/4"X19-3/4"	(50X50cm)
ELECTRICAL RATING	VOLTS	AMPS		
	115	1 6		
SHIPPING WEIGHT APPROXIMATE			270#	(122kg)

Summary Specifications: Model C

CMA Energy Mizer model C 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 C 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 C 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

Spec. #

A/A #