

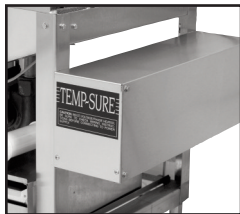


**AH/C**  
 Chemical Sanitizing  
 Single Rack Straight/Corner  
 Dishwashers

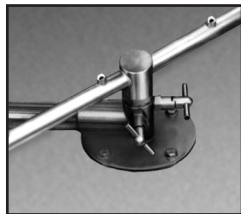


**FEATURES:**

- 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 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.
- 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.



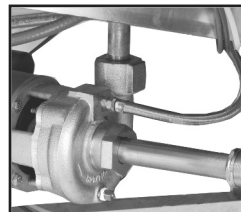
Bowl option available for capsule dispensed products.



Built-in Poly Pro™ scrap accumulator. With stainless steel drawer and lid.



Top mounted controls include built-in chemical pumps and delimiting 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"

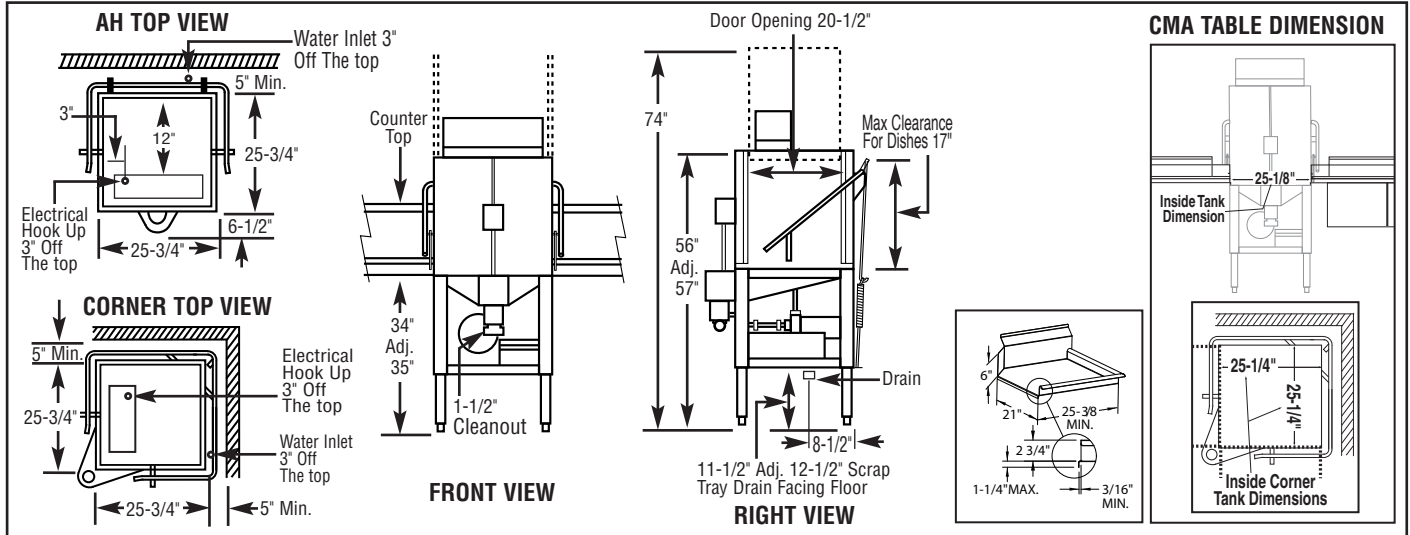




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**WARNINGS:**

- 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.
- CMA recommends utilizing a water softening system to maintain water hardness measurements of 3.5 gpg (grains per gallon) or less. This will assure maximum results and optimum operation of the dishmachine.



**Specifications:**

MODEL AH/C	USA	METRIC	USA	METRIC
<b>OPERATING CAPACITY</b>				
RACKS PER HOUR (NSF RATED)	40	40		
<b>OPERATING CYCLE</b>				
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)		
<b>OPERATING TEMPERATURE</b>				
REQUIRED	120°F	(49°C)		
RECOMMENDED	140°F	(60°C)		
<b>WATER CONSUMPTION</b>				
PER RACK	1.7 GAL.	(6.45 L)		
PER HOUR	74 GPH	(280 LPH)		
<b>WATER REQUIREMENTS</b>				
WATER INLET	3/4"	(1.9cm)		
DRAIN-I.P.S.	2"	(5.1cm)		
<b>WASH PUMP MOTORS HP</b>			1	1
<b>DIMENSIONS</b>				
DEPTH	25-3/4"	(65.4cm)		
WIDTH (OUTSIDE DIMENSION)	25-3/4"	(65.4cm)		
HEIGHT	56"-57"	(142.2cm-144.8cm)		
STANDARD TABLE HEIGHT	34"	(86cm)		
MAXIMUM CLEARANCE FOR DISHES	17"	(43cm)		
<b>STANDARD DISHRACK</b>			1	1
DIMENSIONS	19-3/4"X19-3/4"	(50X50cm)		
<b>ELECTRICAL RATING</b>			<b>VOLTS</b>	<b>AMPS</b>
			115	16
<b>APPROXIMATE SHIPPING WEIGHT</b>			259# AH	(117kg)
			269# C	(122.kg)
<b>SHIPPING DIMENSIONS</b>			PALLET & BOX @ 41" X 41" X 66" (AH)	
			PALLET & BOX @ 41" X41" X 66" (C)	

**Summary Specifications: Model AH/C**

CMA Energy Mizer model AH and model C low temperature, chemical sanitizing commercial dishwashers meet NSF, UL 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.**

**Advisory:** CMA does NOT endorse "Tankless On-Demand" water heaters for use on CMA Dishmachine products. CMA DOES endorse, and highly recommends, the standard "tank" style water heaters, sized properly to handle each particular facility with their water heating requirements.



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CMA reserves the right to modify specifications or discontinue models without prior notification.

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