

LOW TEMPERATURE UNDERCOUNTER GLASSWASHER

L-1X16

Chemical Sanitizing
Undercounter Glasswasher



CMA MODEL:L-1X16



48" Undercounter dishtable with Pre-Rinse



Universal Pedestal



Low Chemical Alarm

FEATURES

- 30 racks / 120 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.
- 16" door opening allows the washing of larger items.
- Unique spray arm system features upper and lower stainless steel wash arms with reinforced end caps.
- Built-in chemical pumps and deliming system assures proper chemical usage.
- Convenient to service "Work-in-a-drawer". All electrical components are attached to a sliding drawer for easy access and service.
- Standard pump to draining or uphill stand pipe to drain.
- Pump purging system improves results by eliminating soil and chemical carryover during rinse cycle.
- Stainless steel pump impeller. Offers extended life and service.
- Built-in strainer in water inlet system to prevent water valve from clogging.
- Two dishracks included.
- Built-in primer switches.
- Built-in instant start.
- Door safety switch makes operation safe.
- Built in Sustainer Heater. Maintains incoming water temperature.

AVAILABLE OPTIONS

- The "TEMP-SURE" requires a separate 240v 3 phase 40 amp power supply
- 6" Stainless Steel Legs 4" Stainless Steel Legs
- Alternative electrical available for export
- Drain Board











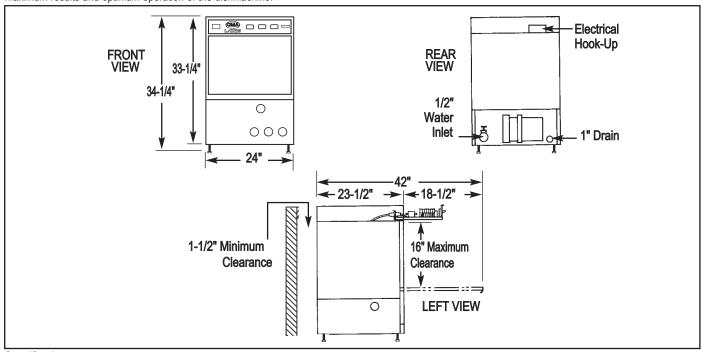


L-1X16

Chemical Sanitizing Undercounter Dishwasher

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:

UNDERCOUNTER DISHWASHER	L-1X16	METRIC		USA	METRIC
OPERATING CAPACITY			WASH PUMP MOTORS HP	1	1
RACKS PER HOUR					
(NSF RATED)	30	30	DIMENSIONS		
OPERATING CYCLE			DEPTH	23-1/2"	(59cm)
WASH TIME-SEC RINSE TIME-SEC	58 32	58 32	WIDTH	24"	(61cm)
DWELL/PURGE-SEC	30	30	HEIGHT	33-1/4"-34-1/4"	(84-86 cm)
TOTAL CYCLE TIME	120	120	MAXIMUM CLEARANCE HEIGHT FOR DISHES	16"	(40.64cm)
WASH TANK CAPACITY	1.7 GAL.	(6.49 L)	W/ KIMOW GEE/WWWGE HEIGHT FOR BIGHEO	10	(40.04611)
WASH PUMP CAPACITY	35 GPM	(132.5 LPM)			
OPERATING TEMPERATURE			STANDARD DISHRACK	1	1
REQUIRED	120°F 140°F	(49°C)	DIMENSIONS	20" x 20"	(50.8 x 50.8cm)
RECOMMENDED WATER CONSUMPTION	140 F	(60°C)	ELECTRICAL RATING	VOLTS	AMPS
PER RACK	1.7 GAL.	(6.44 L)		115	16
PER HOUR	51 GAL.	(193 L)	APPROXIMATE SHIPPING WEIGHT	175#	(79kg)
WATER INLET	1/2"	(1.27 cm)			, 0,
DRAIN	1"	(2.54 cm)	SHIPPING DIMENSIONS PALLET & E	3OX @ 29" X 28" X 4	I

Summary Specifications: Model L-1X16

CMA Energy Mizer model L-1X16 low temperature undercounter chemical sanitizing commercial dishwashers meets NSF, UL and CUL sanitation and construction standards WITHOUT the use of BOOSTER or TANK HEATERS. The model L-1X16 is constructed entirely of stainless steel. Each unit automatically washes, rinses and sanitizes food service utensils in standard 19-3/4"X19-3/4" racks. Units comes standard with upper and lower stainless steel wash arms. The L-1X16 incorporates a pump purging system that improves results by eliminating soil and chemical carryover during rinse cycle.

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 its water heating requirements.









