HIGH TEMPERATURE UNDERCOUNTER DISHWASHER/GLASSWASHER



H-1X

High Temperature Sanitizing Undercounter Dishwasher/Glasswasher

FEATURES

- 24 racks / 96 covers per hour.
- Unique Dump & Fill cycle drains the wash water every cycle and refills with high temperature water for your sanitizing rinse.
- Pumped wash and rinse ensures exact water pressure for excellent results.
- Safe T Temp feature ensures high temperature final rinse every cycle.
- Top mounted LCD display constantly informs user of machine status. Controls are easy to understand and simple to operate.
- Fully automatic cycle for easy operation.
- Automatic fill.
- All stainless steel construction assures long life and years of trouble free operation.
- Large 14-1/4" door opening accommodates larger dishes and glasses.
- Operator friendly removable spray arm system features upper and lower spray arms for easy cleaning.
- Built-in chemical pumps assure consistant chemical usage.
- 5kW Internal booster heater.
- 2kW Wash tank heater.
- Pumped drain allows for flexible installation. Requires no floor drain.
- Pump purging system improves results by eliminating soil and chemical carryover during rinse cycle.
- 1 peg rack included.
- Built-in prime switches.
- Built-in instant start.
- Door safety switch makes operation safe.

AVAILABLE OPTIONS



48" Undercounter dishtable with Pre-Rinse



Universal Pedestal



Low Chemical Alarm

- Drain Tempering Kit
- Drain Board

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CMA Dishmachines 12700 Knott Street Garden Grove, CA 92841 • 800-854-6417 • 714-898-8781 • Fax: 714-895-2141 • www.cmadishmachines.com

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

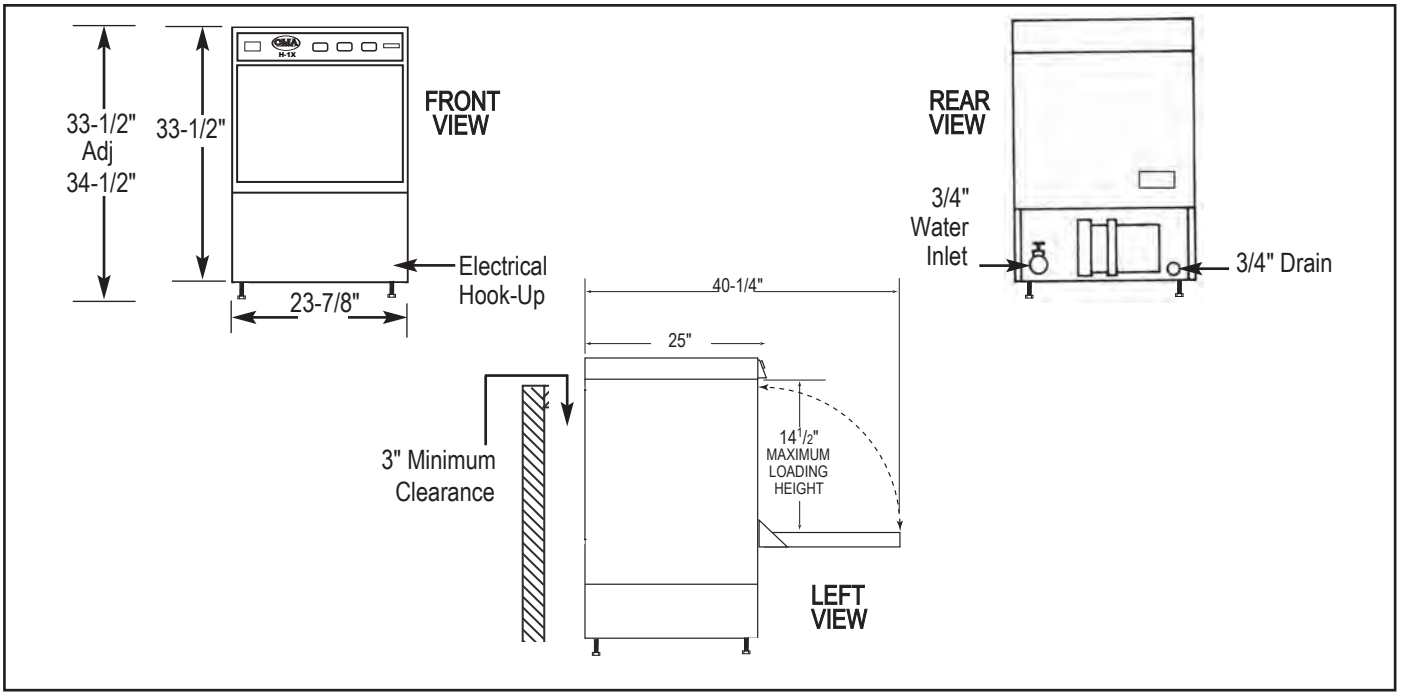
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WARNINGS:

- 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 H-1X	USA	METRIC
WATER CONSUMPTION		
PER RACK	1.4 GAL.	5.3 L
PER HOUR	33.6 GAL	127.2 L
OPERATING CYCLE		
WASH TIME–SEC	90	90
RINSE TIME–SEC	15	15
DWELL TIME-SEC	45	45
TOTAL CYCLE TIME *	150 Sec	150 Sec
OPERATING CAPACITY		
RACKS PER HOUR *	24	24
WASH TANK CAPACITY	1.4 GAL.	5.3 L
FLOW PRESSURE	25-60 psi	172-413 kPA
WATER REQUIREMENTS		
REQUIRED MINIMUM TEMP	110°F	43°C
RECOMMENDED TEMP	140°F	60°C
WATER INLET	3/4"	1.27 CM
DRAIN CONNECTION	3/4"	2.54 CM
CYCLE TEMPERATURES		
WASH-°F	150° F-160° F	66°C/71°C
RINSE-°F	180° F-195° F	82°C/90°C

	USA	METRIC
FRAME DIMENSIONS		
DEPTH	25"	63.5 CM
WIDTH	23-7/8"	60.7 CM
HEIGHT	33-1/2"	85.1 CM
MAX CLEARANCE FOR DISHES	14-1/2"	36.8 CM
WASH PUMP MOTOR	1 HP	1 HP
ELECTRICAL RATING	208 VOLTS 1 PH-60 Hz	240 VOLTS 1 PH-60 Hz
TOTAL AMPS	22.0 AMPS	24.0 AMPS
BOOSTER HEATER kW	5 kW	5.5 kW
WASH HEATER kW	2 kW	2.2 kW
APPROXIMATE SHIPPING WEIGHT	165#	75KG
SHIPPING DIMENSIONS	PALLET & BOX @ 29" X 28" X 41"	

THIS SYSTEM REQUIRES TWO POWER WIRES.
AN ADDITIONAL THIRD WIRE MUST BE PROVIDED
FOR MACHINE GROUND. NO GFI BREAKER.



Summary Specifications: Model H-1X CMA undercounter high temperature sanitizing commercial dishwashers meets ETL and NSF safety and sanitation standards.. The model H-1X is constructed entirely of stainless steel. Each unit automatically washes, rinses and sanitizes food service wares in standard 19-3/4"X19-3/4" racks. H-1X comes standard with upper and lower spray arms. The H-1X incorporates an innovative Dump & Fill cycle technology to drain the wash water and refill with fresh water prior to the rinse cycle ensuring the best results possible.

** Excludes 30 second NSF load/unload time*

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.

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