



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 consistent 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

- Drain Tempering Kit
- Drain Board



Universal Pedestal



Low Chemical Alarm



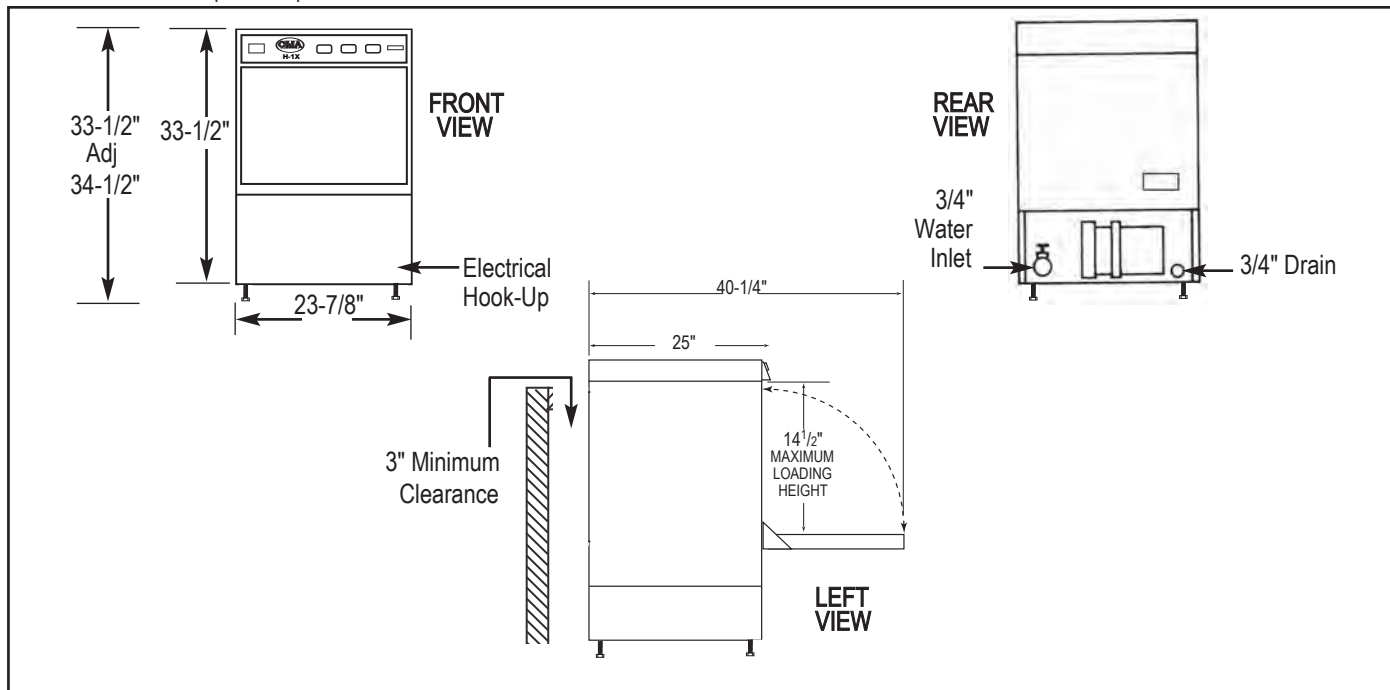


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WARNINGS:

- Electrical and Plumbing connections must be made by a qualified service company who will comply with all available Federal, State, and Local Health, Electrical, 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		USA	METRIC
WATER CONSUMPTION			FRAME DIMENSIONS		
PER RACK	1.4 GAL.	5.3 L	DEPTH	25"	63.5 CM
PER HOUR	33.6 GAL	127.2 L	WIDTH	23-7/8"	60.7 CM
OPERATING CYCLE			HEIGHT	33-1/2"	85.1 CM
WASH TIME-SEC	90	90	MAX CLEARANCE FOR DISHES	14-1/2"	36.8 CM
RINSE TIME-SEC	15	15	WASH PUMP MOTOR	1 HP	1 HP
DWELL TIME-SEC	45	45	ELECTRICAL RATING	208 VOLTS	240 VOLTS
TOTAL CYCLE TIME *	150 Sec	150 Sec	1 PH-60 Hz		1 PH-60 Hz
OPERATING CAPACITY			TOTAL AMPS	22.0 AMPS	24.0 AMPS
RACKS PER HOUR *	24	24	BOOSTER HEATER KW	5 kW	5.5 kW
WASH TANK CAPACITY	1.4 GAL.	5.3 L	WASH HEATER KW	2 kW	2.2 kW
FLOW PRESSURE	25-60 psi	172-413 kPA	THIS SYSTEM REQUIRES TWO POWER WIRES. AN ADDITIONAL THIRD WIRE MUST BE PROVIDED FOR MACHINE GROUND. NO GFI BREAKER.		
WATER REQUIREMENTS			APPROXIMATE SHIPPING WEIGHT	165#	75KG
REQUIRED MINIMUM TEMP	110°F	43°C	SHIPPING DIMENSIONS	PALLET & BOX @ 29" X 28" X 41"	
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			

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

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