



L-1X / L-1X16
Chemical Sanitizing
Undercounter
Dishwasher

MODEL L-1X
Door Opening 12-1/8"



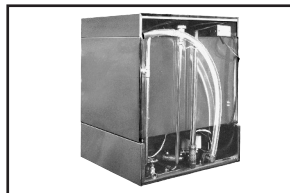
MODEL L-1X16
Door Opening 16"

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 on the (L-1X16) allows the washing of larger items. (L-1X) door opening 12-1/8".
- Unique spray arm system features upper and lower stainless steel wash arms with reinforced end caps.
- Built-in chemical pumps and delimiting 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.
- Stainless Steel Legs 4" (set of 4 for Model L1X).



Optional dishtable and Pre-wash.



Standard pump to floor drain or uphill stand pipe to drain.



Upper and lower rotating wash arms guarantee excellent results.



"Work-in-a-drawer", may be removed.



The optional Universal Pedestal has a storage feature for spare dishracks, with the ability to store two empty dishracks beneath the machine. 15-1/4"H X 24"W X 25-1/4"D.

Available Options

- Sustainer Heater
- Sanitizer Alarm
- The "TEMP-SURE" requires a separate 208-240v 3 phase 40 amp power supply
- Stainless Steel Legs 6" (set of 4 for L-1X & L-1X16)
- Stainless Steel Pedestal
- 48" Undercounter dishtable with Pre-Rinse
- Alternative electrical available for export



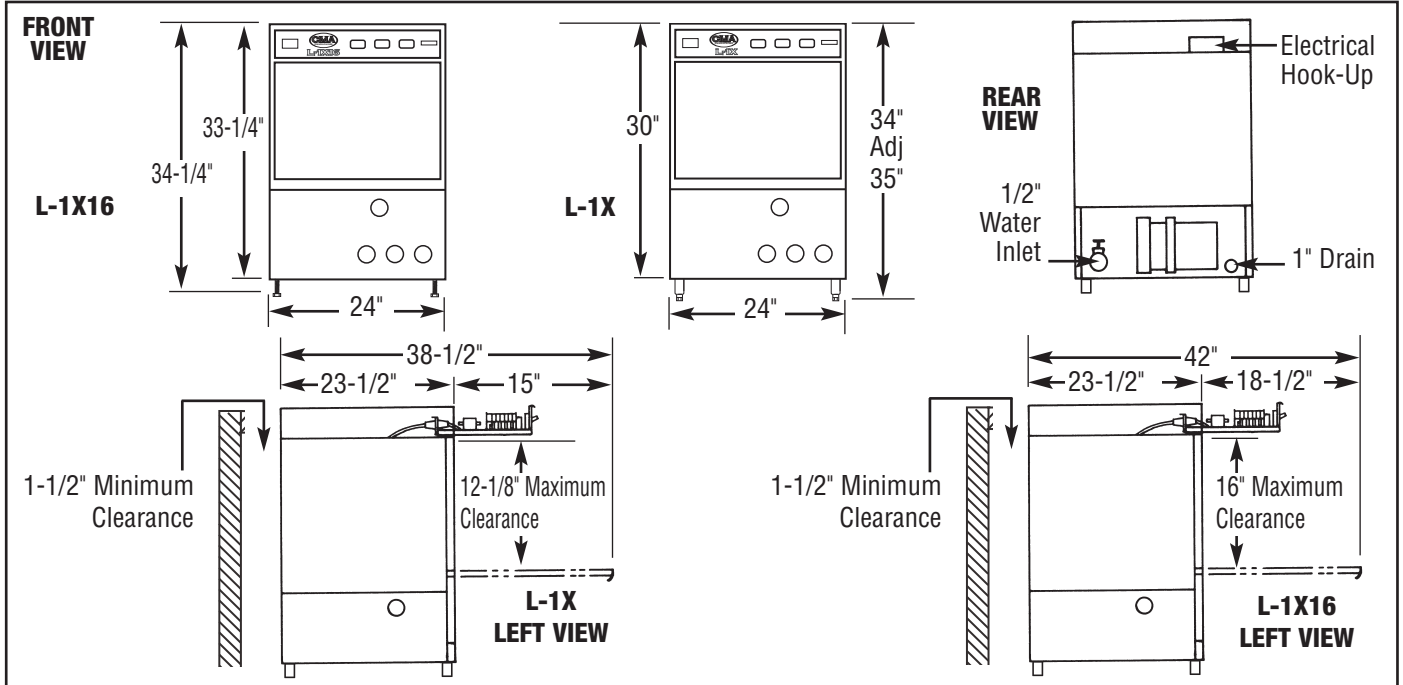


L-1X / L-1X16

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 dishwasher.



Specifications:

UNDERCOUNTER DISHWASHER	L-1X/L-1X16	METRIC	USA	METRIC
OPERATING CAPACITY				
RACKS PER HOUR (NSF RATED)	30	30		
OPERATING CYCLE				
WASH TIME-SEC	58	58		
RINSE TIME-SEC	32	32		
DWELL/PURGE-SEC	30	30		
TOTAL CYCLE TIME	120	120		
WASH TANK CAPACITY	1.7 GAL.	(6.49 L)		
WASH PUMP CAPACITY	35 GPM	(132.5 LPM)		
OPERATING TEMPERATURE				
REQUIRED	120°F	(49°C)		
RECOMMENDED	140°F	(60°C)		
WATER CONSUMPTION				
PER RACK	1.7 GAL.	(6.44 L)		
PER HOUR	40.8 GAL.	(154.4 L)		
WATER INLET	1/2"	(1.27 cm)		
DRAIN	1"	(2.54 cm)		
WASH PUMP MOTORS HP			1	1
DIMENSIONS				
DEPTH			23-1/2"	(59cm)
WIDTH			24"	(61cm)
HEIGHT			33-1/4"-34-1/4" (L-1X16)	(84-86 cm)
HEIGHT			30"-31" (L-1X)	(76.2-78.2 cm)
MAXIMUM CLEARANCE HEIGHT FOR DISHES			16" (L-1X16)	(40.64cm)
MAXIMUM CLEARANCE HEIGHT FOR DISHES			12-1/8" (L-1X)	(31cm)
STANDARD DISHRACK			1	1
DIMENSIONS			19-3/4"X19-3/4"	(50X50cm)
ELECTRICAL RATING			VOLTS	AMPS
			115	16
APPROXIMATE SHIPPING WEIGHT			172# (L-1X)	(78kg)
			175# (L-1X16)	(79kg)
SHIPPING DIMENSIONS			PALLET & BOX @ 29" X 28" X 38" (L-1X)	
			PALLET & BOX @ 29" X 28" X 41" (L-1X16)	

Summary Specifications: Models L-1X / L-1X16

CMA Energy Miser models L-1X and 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 models L-1X and 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-1X and 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.



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

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