



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 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.
- 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

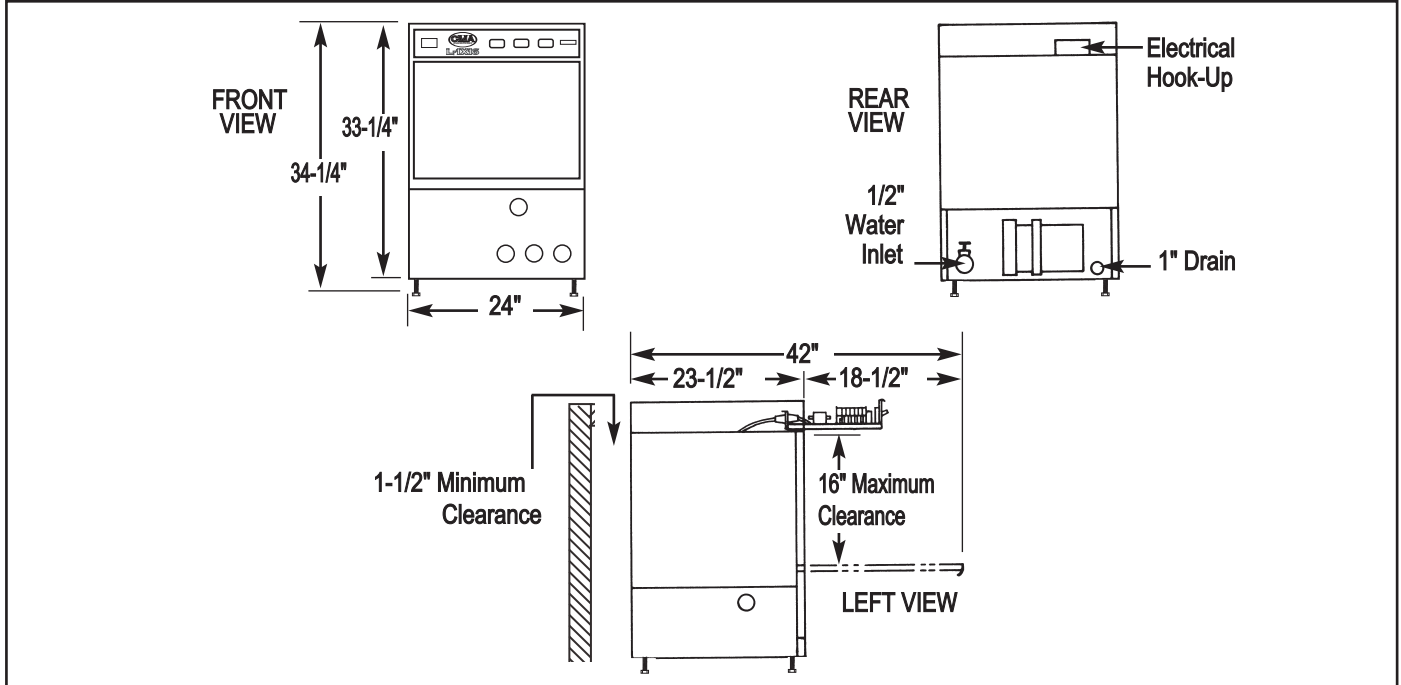




L-1X16
Chemical Sanitizing Undercounter Dishwasher

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				
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	51 GAL.	(193 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"	(84-86 cm)
MAXIMUM CLEARANCE HEIGHT FOR DISHES			16"	(40.64cm)
STANDARD DISHRACK			1	1
DIMENSIONS			20" x 20"	(50.8 x 50.8cm)
ELECTRICAL RATING			VOLTS	AMPS
			115	16
APPROXIMATE SHIPPING WEIGHT			175#	(79kg)
SHIPPING DIMENSIONS			PALLET & BOX @ 29" X 28" X 41"	

Summary Specifications: Model L-1X16

CMA Energy Miser 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.



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

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