



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

MODEL L-1X



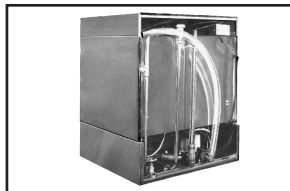
MODEL L-1X16

FEATURES:

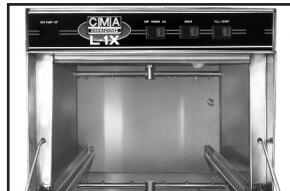
- 30 racks / 120 covers per hour.
- Economical to operate. Uses only 1.7 gallons of water per cycle.
- All stainless steel construction assures long life and years of trouble free operation.
- 16" door opening on the (L-1X16) allows the washing of larger items. (L-1X) door opening 12-1/8".
- Unique spray 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.
- Pumped drain allows for flexible installation. Requires no floor 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)



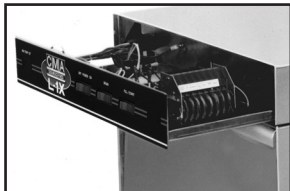
Optional dishtable and faucet.



Pumped drain will drain uphill. Requires no floor 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

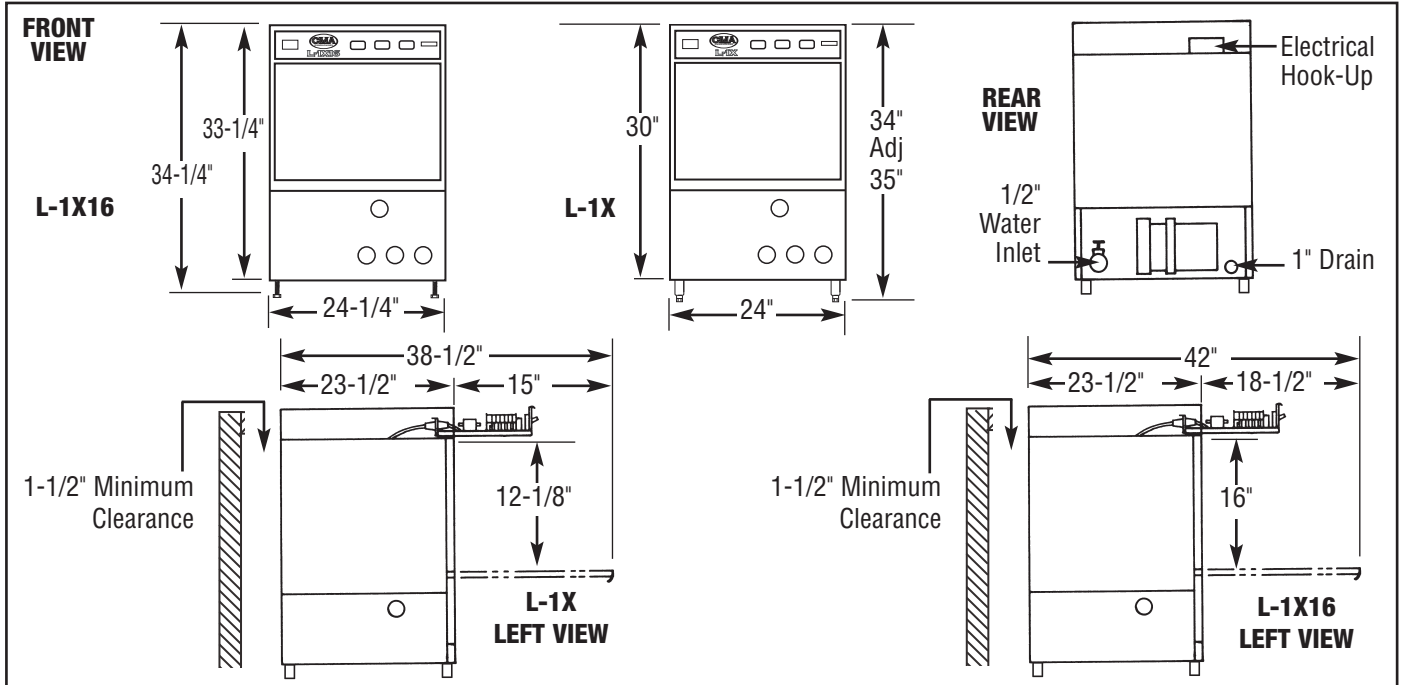




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WARNINGS:

- 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.
- Water hardness above 3 grains per gallon should be treated by a water softener. Failure to provide soft water (3g or less) will void the machine warranty.



Specifications:

UNDERCOUNTER DISHWASHER	L-1X/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	58	58	WIDTH	24-1/4"	(61.6cm)
RINSE TIME-SEC	32	32	HEIGHT	33-1/4"-34-1/4" (L-1X16)	(84-86 cm)
DWELL/PURGE-SEC	30	30	HEIGHT	30"-31" (L-1X)	(76.2-78.2 cm)
TOTAL CYCLE TIME	120	120	MAXIMUM CLEARANCE HEIGHT FOR DISHES	16" (L-1X16)	(40.64cm)
WASH TANK CAPACITY	1.7 GAL.	(6.49 L)	MAXIMUM CLEARANCE HEIGHT FOR DISHES	12-1/8" (L-1X)	(31cm)
WASH PUMP CAPACITY	35 GPM	(132.5 LPM)	STANDARD DISHRACK	1	1
OPERATING TEMPERATURE			DIMENSIONS	19-3/4"X19-3/4"	(50X50cm)
REQUIRED	120°F	(49°C)	ELECTRICAL RATING	VOLTS	AMPS
RECOMMENDED	140°F	(60°C)		115	16
WATER CONSUMPTION			SHIPPING WEIGHT		
PER RACK	1.7 GAL.	(6.44 L)	APPROXIMATE	196#	(88kg)
PER HOUR	40.8 GAL.	(154.4 L)			
WATER INLET	1/2"	(1.27 cm)			
DRAIN	1"	(2.54 cm)			

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

CMA Mizer 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 their water heating requirements.

