



**L-1X**  
Chemical Sanitizing  
Undercounter  
Dishwasher



**MODEL L-1X**  
**Door Opening 12-1/8"**  
**4" legs included**  
**PN: 1146.60**

**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.
- 12-1/8" door opening.
- 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).



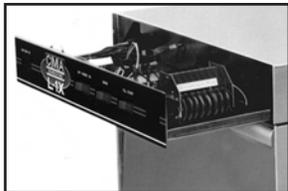
Optional dishtable and Pre-wash.



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 6" Legs PN: 1146.05 (set of 4)
- Stainless Steel Pedestal
- 48" Undercounter dishtable with Pre-Rinse
- Alternative electrical available for export



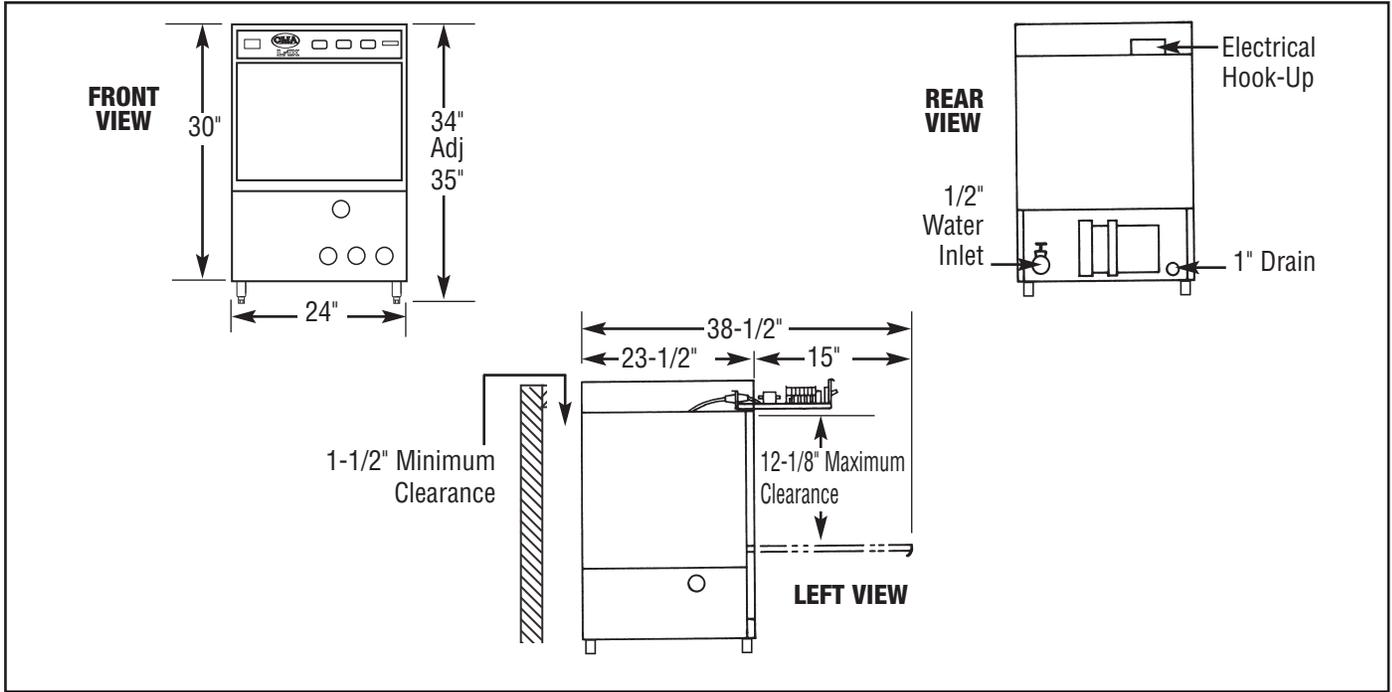


# L-1X

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

**Summary Specifications: Model L-1X** CMA Energy Mizer 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-1X 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 come standard with upper and lower stainless steel wash arms. The L-1X 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.



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.

PN: 10110.00

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