



# **CORNER DOUBLE (CB)** (extended wrapper)

Chemical Sanitizing

Double Rack Corner Dishwasher





Optional Temp-Sure™ heater assures a continuous supply of 140°F hot water that assures excellent results.



Pump purging system improves results by eliminating soil and chemical carryover during rinse cycle.



Unique pull-pin design allows wash arms to be easily removed for cleaning.

#### **FEATURES:**

- 80 racks / 320 covers per hour.
- Economical to operate.
- All stainless steel construction assures long life and years of trouble free operation.
- Unique spray arm system features 4 upper and lower stainless steel wash arms with reinforced end caps. Specially designed pull-pins allow wash arms to be easily removed for cleaning.
- Pump purging system improves results by eliminating soil and chemical carryover during rinse cycle.
- Top mounted controls include built-in chemical pumps and deliming system that assures proper chemical usage.
- Auto start/stop makes operation safe and easy.
- Built-in Poly Pro<sup>™</sup> scrap accumulator with all stainless steel drawer prevents food soil from entering drain system.

### **Available Options**

- Frame mounted CMA Temp-Sure (40°F rise 12kW booster heater)
- Sanitizer Alarm
- Stainless Steel Dishtables
- Alternative Electrical Available









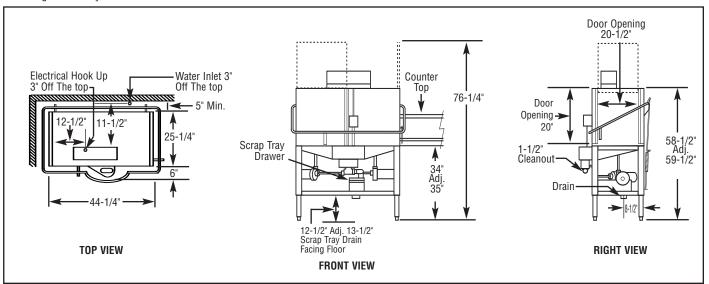




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**WARNING:** Plumbing connections must be made by a qualified service company who will comply with all available Federal, State, and Local Health, Plumbing and Safety codes.



## **Specifications:**

MODEL CB	USA	METRIC		USA	METRIC
OPERATING CAPACITY			WASH PUMP MOTORS HP (2)	1	1
RACKS PER HOUR					
(NSF RATED)	80	80	DIMENSIONS		
OPERATING CYCLE			DEPTH	25-1/4"	(64cm)
WASH TIME-SEC	45	45	WIDTH	44-1/4"	(112cm)
RINSE TIME-SEC	30	30	HEIGHT	58-1/2"-59-1/2"	(149-151cm)
DWELL TIME-SEC	15	15	STANDARD		
TOTAL CYCLE TIME	90	90	TABLE HEIGHT	34"	(86cm)
WASH TANK CAPACITY	3.0 GAL.	(11.4 L)	MAXIMUM CLEARANCE		
PUMP CAPACITY	104 GPM (2 Pumps)	(394 LPM)	FOR DISHES	20"	(43cm)
OPERATING TEMPERATURE			STANDARD DISHRACK	2	2
REQUIRED	120°F	(49°C)	DIMENSIONS	19-3/4"X19-3/4"	(50X50cm)
RECOMMENDED	140°F	(60°C)	ELECTRICAL RATING	VOLTS	AMPS
WATER CONSUMPTION			1	115	30
PER CYCLE	3.0 GAL.	(11.35 L)			
PER HOUR	118.4 GPH	(446 LPH)			
WATER REQUIREMENTS			SHIPPING WEIGHT		
WATER INLET	3/4"	-	APPROXIMATE	382#	(173kg)
DRAIN-I.P.S.	2"	-			

### **Summary Specifications: Model CB**

CMA Energy Mizer model CB low temperature, chemical sanitizing commercial dishwasher meets NSF, UL and CSA sanitation and construction standards WITHOUT the use of BOOSTER or TANK HEATERS. The model CB is constructed entirely of stainless steel. Each unit automatically washes, rinses and sanitizes food service utensils in standard 19-3/4" x 19-3/4" racks. Unit comes standard with upper and lower stainless steel wash arms. The model CB incorporates a pump purging system that improves results by eliminating soil and chemical carryover during rinse cycle.

