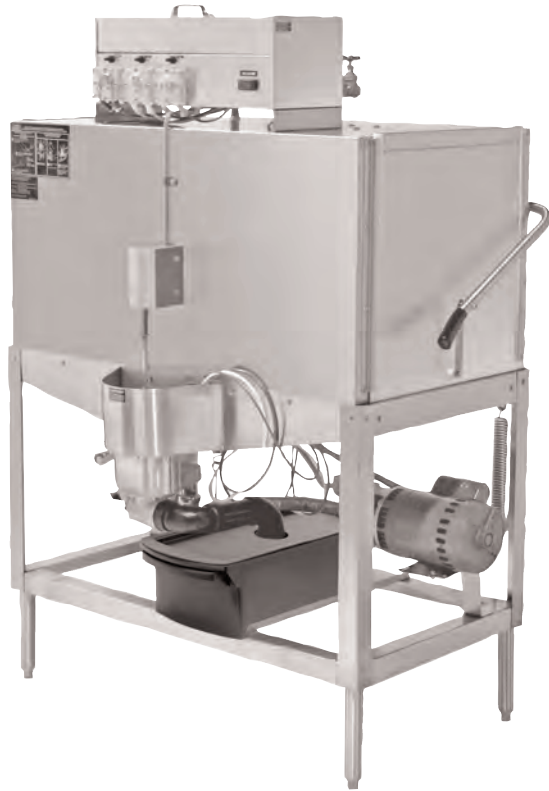




B
Chemical Sanitizing
Double Rack Straight
Dishwasher



FEATURES:

- 80 racks / 320 covers per hour.
- Economical to operate. Uses 1.5 gallons of water per rack.
- All stainless steel construction assures long life and years of trouble free operation.
- Unique spray arm system features 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.
- Integrated scrap tray prevents food soil from entering drain system.
- Water inlet comes with built-in strainer, prevents debris from clogging the water valve.
- Dishmachine comes with 2 dishracks.
- Stainless steel impeller offers extended life and service.



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



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



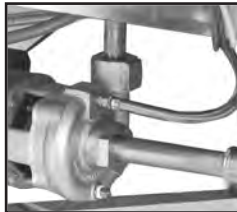
Bowl option available for capsule dispensed products.



Built-in Poly Pro™ scrap accumulator.



Top mounted controls include built-in chemical pumps and deliming system that assures proper chemical usage.



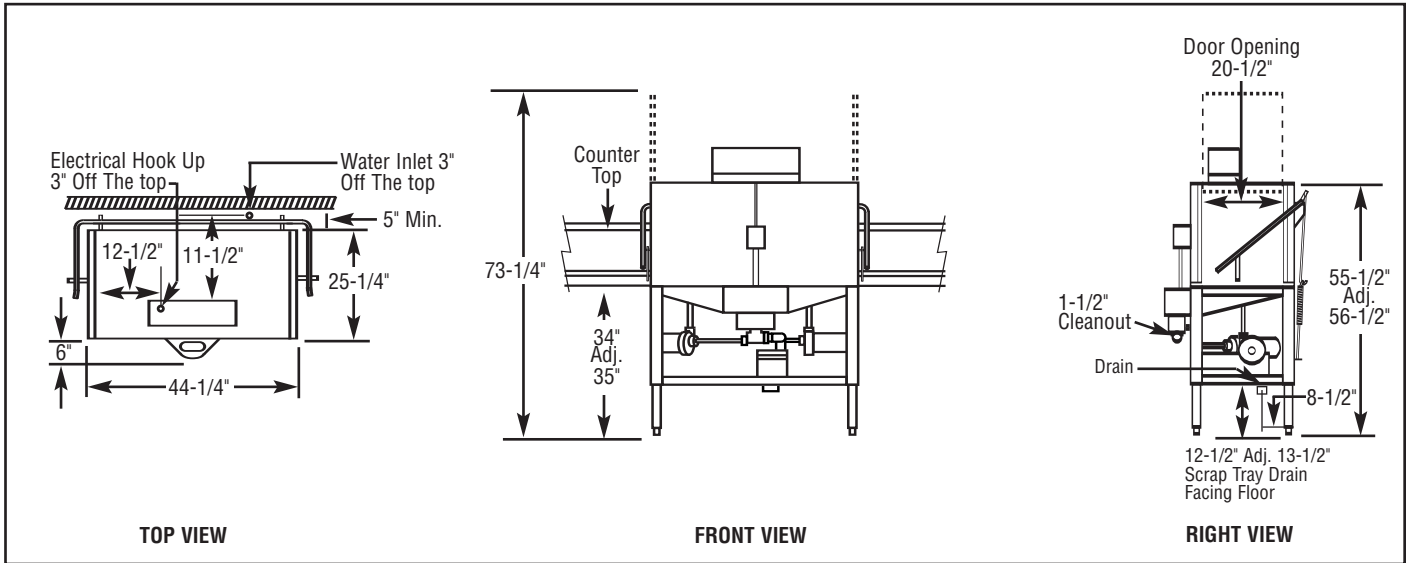
Pump purging system improves results by eliminating soil and chemical carryover during rinse cycle.





B
**Chemical Sanitizing
 Double Rack Straight
 Dishwasher**

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 B	USA	METRIC	USA	METRIC
OPERATING CAPACITY				
RACKS PER HOUR (NSF RATED)	80	80		
OPERATING CYCLE				
WASH TIME-SEC	45	45		
RINSE TIME-SEC	30	30		
DWELL TIME-SEC	15	15		
TOTAL CYCLE TIME	90	90		
WASH TANK CAPACITY	3.0 GAL.	(11.4 L)		
PUMP CAPACITY	104 GPM	(394 LPM)		
OPERATING TEMPERATURE				
REQUIRED	120°F	(49°C)		
RECOMMENDED	140°F	(60°C)		
WATER CONSUMPTION				
PER CYCLE	3.0 GAL.	(11.3 L)		
PER HOUR	118.4 GPH	(448 LPH)		
WATER REQUIREMENTS				
WATER INLET	3/4"	(1.9cm)		
DRAIN-I.P.S.	2"	(5.1cm)		
WASH PUMP MOTORS HP	1	1		
DIMENSIONS				
DEPTH	25-1/4"	(64cm)		
WIDTH	44-1/4"	(112cm)		
HEIGHT	55-1/2"-56-1/2"	(141cm-143.5cm)		
STANDARD TABLE HEIGHT	34"	(86cm)		
MAXIMUM CLEARANCE FOR DISHES	17"	(43cm)		
STANDARD DISHRACK DIMENSIONS	2	2		
	19-3/4"X19-3/4"	(50X50cm)		
ELECTRICAL RATING	VOLTS	AMPS		
	115	30		
SHIPPING WEIGHT APPROXIMATE	352#	(160kg)		

Summary Specifications: Model B

CMA Energy Mizer model B 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 B 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 B incorporates a pump purging system that improves results by eliminating soil and chemical carryover during rinse cycle.

Available Options

- Solid/Powder Dual Bowl Dispenser
- CMA Temp-Sure™ (Self contained 12kW heater)
- Sanitizer Alarm
- Stainless Steel Dishtables
- Alternative Cycle Times
- Alternative Electrical Available for Export

