



**FEATURES:**

- 80 racks / 320 covers per hour.
- Economical to operate. Uses only 3 gallons of water per cycle.
- 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 delimiting system that assures proper chemical usage.
- Auto start/stop makes operation safe and easy.
- Integrated scrap tray prevents food soil from entering drain system.



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 delimiting system that assures proper chemical usage.



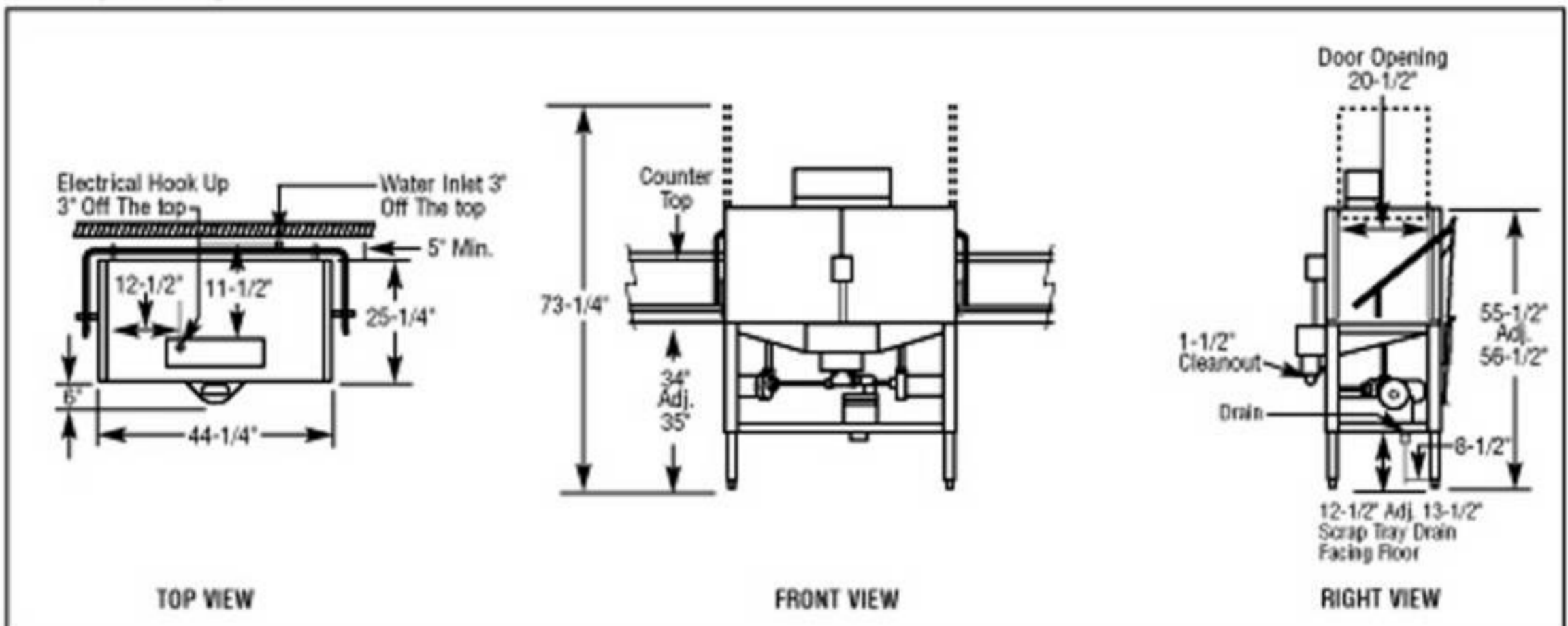
Pump purging system improves results by eliminating soil and chemical carryover during rinse cycle.



**B**

Chemical Sanitizing  
Double Rack Straight  
Dishwasher

**WARNING:** Plumbing connections need to 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
<b>OPERATING CAPACITY</b>				
RACKS PER HOUR (NSF RATED)	80	80		
<b>OPERATING CYCLE</b>				
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)		
<b>OPERATING TEMPERATURE</b>				
REQUIRED	120°F	(49°C)		
RECOMMENDED	140°F	(60°C)		
<b>WATER CONSUMPTION</b>				
PER CYCLE	3.0 GAL.	(11.3 L)		
PER HOUR	118.4 GPH	(448 LPH)		
<b>WATER REQUIREMENTS</b>				
WATER INLET	3/4"	(1.9cm)		
DRAIN-L.P.S.	2"	(5.1cm)		
<b>WASH PUMP MOTORS HP</b>			1	1
<b>DIMENSIONS</b>				
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)		
<b>STANDARD DISHRACK DIMENSIONS</b>			2	2
	19-3/4"X19-3/4"	(50X50cm)		
<b>ELECTRICAL RATING</b>			<b>VOLTS</b>	<b>AMPS</b>
			115	29
<b>SHIPPING WEIGHT APPROXIMATE</b>			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

