



# CHEMICAL SANITIZING DOUBLE RACK DISHWASHER

## B

### Low Temperature Double Rack Dishwasher



## FEATURES

- 80 racks / 320 covers per hour.
- Large 20-1/2" clearance for dishes.
- Economical to operate. Uses as little as .97 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.
- Top mounted controls include built-in chemical pumps and delimiting system that assures proper chemical usage.
- Auto start/stop makes operation safe and easy.
- Built-in Poly Pro scrap accumulator with all stainless steel drawer 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.
- Stainless Steel scrap tray, long lasting.

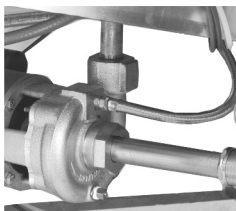
## CMA MODEL: B



Low Chemical Alarm is an audible alarm and warning light feature that gives a warning when sanitizer product is nearly empty.



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



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

## AVAILABLE OPTIONS

- Solid/Powder Dual Bowl Dispenser
- Temp-Sure heater assures a continuous supply of 140°F hot water guarantees excellent results. Requires a separate 208-240v 3 phase 40 amp power supply.
- Alternative Cycle Times
- Alternative Voltages Available
- Stainless Steel Tables
- Stainless Steel Scrap Trap in lieu of Poly Pro
- Slant Shelf 21"X42"

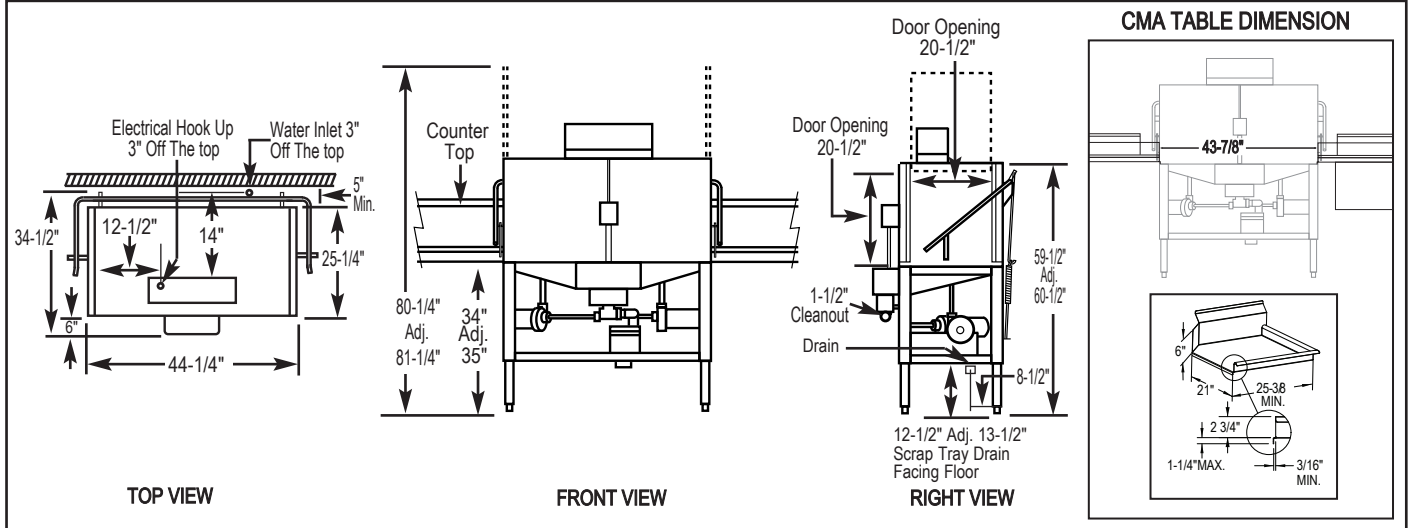




# DOUBLE RACK MODEL B ENERGY SAVER (extended wrapper)

**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 dishmachine.



**Specifications:**

MODEL B ENERGY SAVER	USA	METRIC	USA	METRIC
<b>OPERATING CAPACITY</b> RACKS PER HOUR (NSF RATED)	80	80		
<b>OPERATING CYCLE</b> WASH TIME-SEC RINSE TIME-SEC DWELL TIME-SEC TOTAL CYCLE TIME	45 30 15 90	45 30 15 90		
<b>WASH TANK CAPACITY MIN.</b>	1.94 GAL.	(7.34 L)		
<b>PUMP CAPACITY</b>	104 GPM (2 Pumps)	(394 LPM)		
<b>OPERATING TEMPERATURE</b> REQUIRED RECOMMENDED	120°F 140°F	(49°C) (60°C)		
<b>WATER CONSUMPTION</b> PER RACK PER HOUR	.97 GAL. 77.6 GPH	(3.67 L) (293.7 LPH)		
<b>WATER REQUIREMENTS</b> WATER INLET DRAIN-I.P.S.	3/4" 2"	(1.9cm) (5.1cm)		
			<b>WASH PUMP MOTORS HP</b>	1
			<b>DIMENSIONS</b> DEPTH WIDTH HEIGHT STANDARD TABLE HEIGHT MAXIMUM CLEARANCE FOR DISHES	1  25-1/4" (64cm) 44-1/4" (112cm) 59-1/2"-60-1/2" (151.1cm-153.7cm) 34" (86cm) 20-1/2" (52cm)
			<b>STANDARD DISHRACK</b> DIMENSIONS	2 20" x 20" (50.8 x 50.8cm)
			<b>ELECTRICAL RATING</b> VOLTS	115 30
			<b>APPROXIMATE SHIPPING WEIGHT</b>	359# (162.8kg)
			<b>SHIPPING DIMENSIONS</b>	PALLET & BOX @ 56" X 41" X 70"

**Summary Specifications: Model B Energy Saver**

CMA Energy Mizer model B Energy Saver low temperature, chemical sanitizing commercial dishwasher meets UL, and ETL sanitation and construction standards WITHOUT the use of BOOSTER or TANK HEATERS. The model B Energy Saver meets Energy Star rating's and uses as little as .96 gallons of water per rack. The model B Energy Saver 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 Energy Saver incorporates a pump purging system that improves results by eliminating soil and chemical carryover during rinse cycle. **Note: This machine does not have built-in heaters, therefore produces no steam.**

**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.



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CMA reserves the right to modify specifications or discontinue models without prior notification.

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