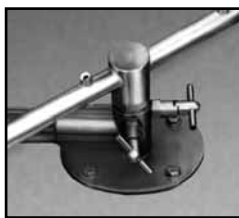


FEATURES:

- 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 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.



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.

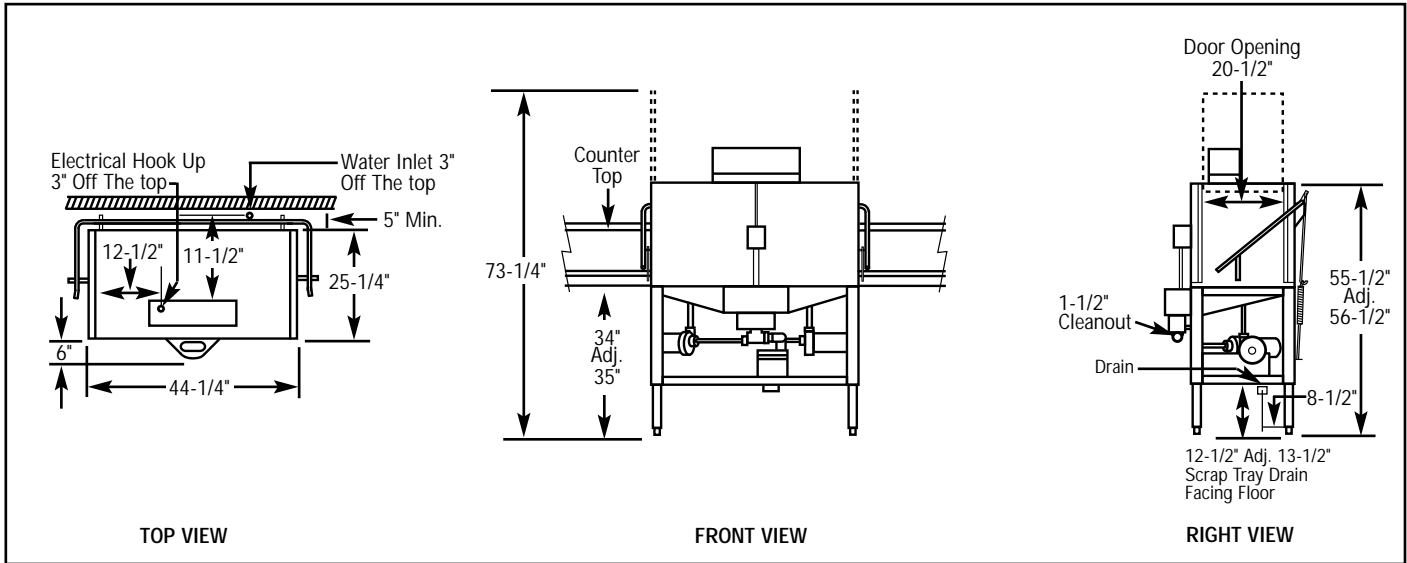


Pump purging system improves results by eliminating soil and chemical carryover during rinse cycle.



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

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

