

FEATURES:

- 80 racks / 320 covers per hour.
- Large 20-1/2" clearance for dishes.
- Economical to operate. Uses as little as .96 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 accumulator 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.

Available Options

- Solid/Powder Dual Bowl Dispenser
- CMA Temp-Sure[™] (Self contained 12kW heater)
- Sanitizer Alarm
- Alternative Cycle Times
- Alternative Voltages Available
- Stainless Steel Tables
- Stainless Steel Scrap Trap
- Slant Shelf 21"X42"



heater assures a

Optional

ENERGY SAVER

(Extended Wrapper)

Temp-Sure™

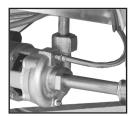
Sanitizer Alarm System is an audible alarm and warning light feature that gives a warning when sanitizer product is nearly empty.



Unique pull-pin design allows wash arms to be

easily removed for

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.

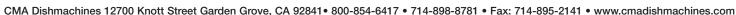












CMA reserves the right to modify specifications or discontinue models without prior notification.



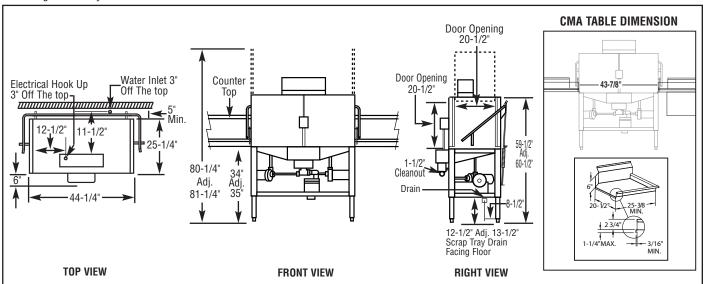








WARNING: Plumbing connections must be made by a qualified service company who will comply with all available Federal, State, and Local Health, Plumbing and Safety codes.



Specifications:

MODEL B ENERGY SA	VER USA	METRIC		USA	METRIC
OPERATING CAPACITY			WASH PUMP MOTORS HP	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	59-1/2"-60-1/2"	(151.1cm-153.7cm)
DWELL TIME-SEC	15	15	STANDARD		, , , , , , , , , , , , , , , , , , , ,
TOTAL CYCLE TIME	90	90	TABLE HEIGHT	34"	(86cm)
WASH TANK CAPACITY MIN.	1.92 GAL.	(7.27 L)	MAXIMUM CLEARANCE		(555)
OPERATING TEMPERATURE			FOR DISHES	20-1/2"	(52cm)
REQUIRED	120°F	(49°C)	STANDARD DISHRACK	2	2
RECOMMENDED	140°F	(60°C)	DIMENSIONS	19-3/4"X19-3/4"	(50X50cm)
WATER CONSUMPTION			ELECTRICAL RATING	VOLTS	AMPS
PER RACK	.96 GAL.	(3.63 L)	ELECTRICAL NATING	115	30
PER HOUR	76.8 GPH	(290.7 LPH)		110	30
WATER REQUIREMENTS					
WATER INLET	3/4"	(1.9cm)	CHIRDING WEIGHT		
DRAIN-I.P.S.	2"	(5.1cm)	SHIPPING WEIGHT APPROXIMATE	352#	(160kg)
			AFFRUALIVIALE	302#	(160kg)

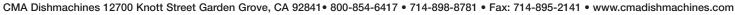
Summary Specifications: Model B Energy Saver

CMA Energy Mizer model B Energy Saver low temperature, chemical sanitizing commercial dishwasher meets NSF, 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.









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