


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.
- Built-in Poly Pro™ scrap accumulator prevents food soil from entering drain system.

**RIGHT FRONT DOOR
CONFIGURATION**
**LEFT FRONT DOOR CONFIGURATION
IS ALSO AVAILABLE.**


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



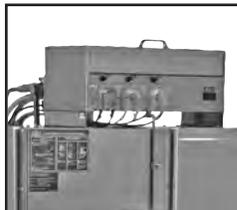
Unique pull-pin design allows wash arms to be easily removed for cleaning.



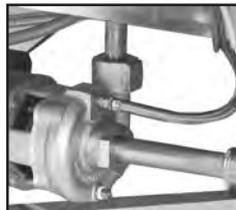
Bowl option available for capsule dispensed products.



Built-in Poly Pro™ scrap accumulator.



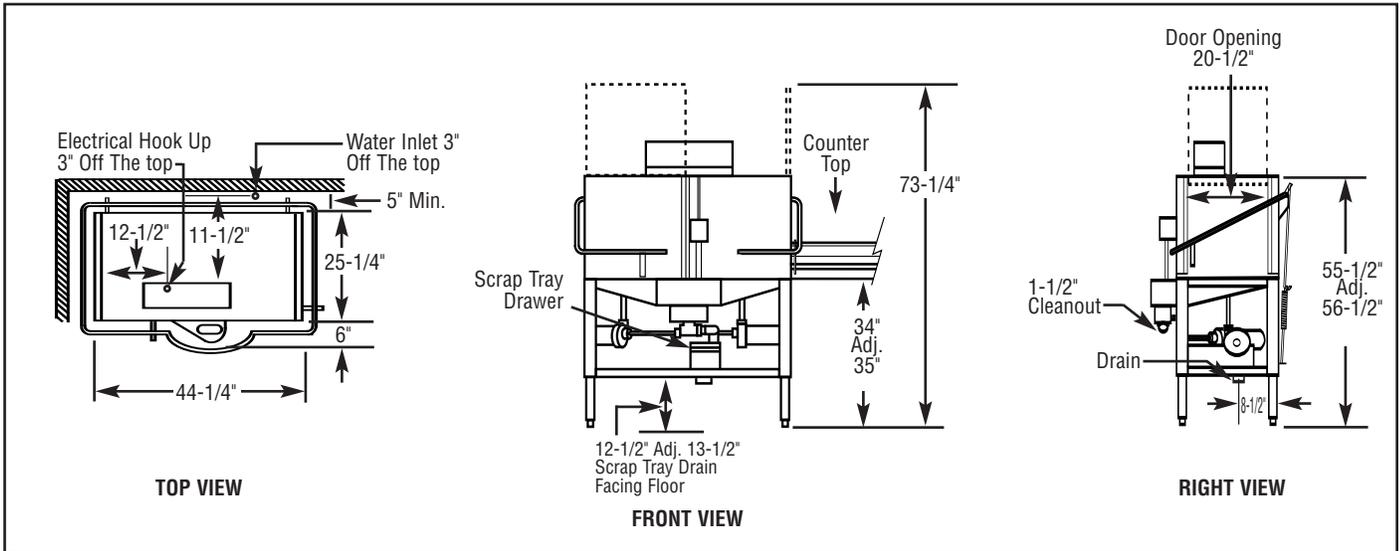
Top mounted controls include built-in chemical pumps and deliming system that assures proper chemical usage.



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



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 CB	USA	METRIC	MODEL CB	USA	METRIC
OPERATING CAPACITY RACKS PER HOUR (NSF RATED)	80	80	WASH PUMP MOTORS HP (2)	1	1
OPERATING CYCLE WASH TIME-SEC	45	45	DIMENSIONS DEPTH	25-1/4"	(64cm)
RINSE TIME-SEC	30	30	WIDTH	44-1/4"	(112cm)
DWELL TIME-SEC	15	15	HEIGHT	55-1/2"-56-1/2"	(141cm)
TOTAL CYCLE TIME	90	90	STANDARD TABLE HEIGHT	34"	(86cm)
WASH TANK CAPACITY	3.0 GAL.	(11.4 L)	MAXIMUM CLEARANCE FOR DISHES	17"	(43cm)
PUMP CAPACITY	104 GPM	(394 LPM)	STANDARD DISHRACK DIMENSIONS	2 19-3/4"X19-3/4"	2 (50X50cm)
OPERATING TEMPERATURE REQUIRED	120°F	(49°C)	ELECTRICAL RATING	VOLTS 115	AMPS 30
RECOMMENDED	140°F	(60°C)	SHIPPING WEIGHT APPROXIMATE	367#	(166kg)
WATER CONSUMPTION PER CYCLE	3.0 GAL.	(11.35 L)			
PER HOUR	118.4 GPH	(446 LPH)			
WATER REQUIREMENTS WATER INLET	3/4"	-			
DRAIN-I.P.S.	2"	-			

Summary Specifications: Model CB

CMA Energy Mizer model CB 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 CB 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 CB 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
- Stainless Steel Scrap Accumulator with drain out back

