CMA DISHMACHINES

.96 Gallons Of Water Per Rack!

RIGHT FRONT DOOR CONFIGURATION SHOWN

AVAILABLE IN EITHER RIGHT OR LEFT CONFIGURATION.

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.
- 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.

Optional Temp-Sure™ heater assures a continuous supply of 140°F hot water that guarantees excellent results.
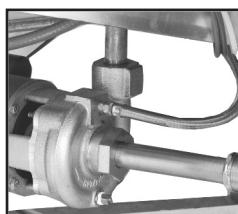
Unique pull-pin design allows wash arms to be easily removed for cleaning.

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

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.

Available Options

- Solid/Powder Dual Bowl Dispenser
- The "TEMP-SURE" requires a separate 208-240v 3 phase 40 amp power supply.
- Sanitizer Alarm
- Alternative Cycle Times
- Alternative Voltages Available
- Stainless Steel Tables
- Stainless Steel Scrap Trap in lieu of Poly Pro
- Slant Shelf 21"X42"
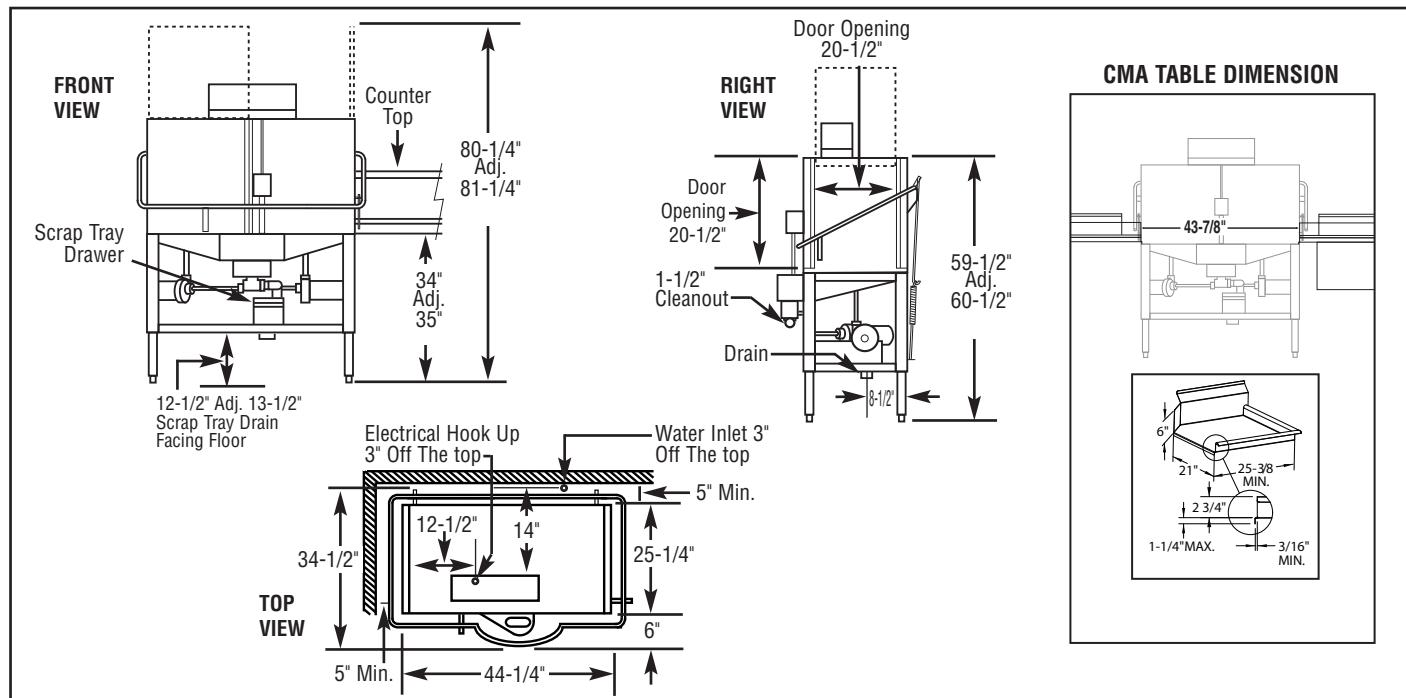
CMA Energy MIZER®
Registered Trademark

ENERGY STAR

Intertek
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LISTED
COMMERCIAL
DISHWASHER
864T

CMA DISHMACHINES

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
OPERATING CAPACITY		
RACKS PER HOUR		
(NSF RATED)	80	80
OPERATING CYCLE		
WASH TIME-SEC	45	45
RINSE TIME-SEC	30	30
DWELL TIME-SEC	15	15
TOTAL CYCLE TIME	90	90
WASH TANK CAPACITY	1.92 GAL.	(7.27 L)
PUMP CAPACITY	104 GPM (2 Pumps)	(394 LPM)
OPERATING TEMPERATURE		
REQUIRED	120°F	(49°C)
RECOMMENDED	140°F	(60°C)
WATER CONSUMPTION		
PER RACK	.96 GAL.	(3.63 L)
PER HOUR	118.4 GPH	(446 LPH)
WATER REQUIREMENTS		
WATER INLET	3/4"	-
DRAIN-I.P.S.	2"	-

	USA	METRIC
WASH PUMP MOTORS HP (2)	1	1
DIMENSIONS		
DEPTH	25-1/4"	(64cm)
WIDTH	44-1/4"	(112cm)
HEIGHT	59-1/2"-60-1/2"	(151.1-153.7cm)
STANDARD		
TABLE HEIGHT	34"	(86cm)
MAXIMUM CLEARANCE		
FOR DISHES	20"	(43cm)
STANDARD DISHRACK	2	2
DIMENSIONS	19-3/4"X19-3/4"	(50X50cm)

ELECTRICAL RATING	**VOLTS**	**AMPS**
	115	30

SHIPPING WEIGHT		
APPROXIMATE	382#	(173kg)

Summary Specifications: Model CB

CMA Energy Mizer model CB low temperature, chemical sanitizing commercial dishwasher meets UL and ETL 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. **Note: This machine does not have built-in heaters, therefore produces no steam.**