



**DOUBLE RACK
MODEL B
ENERGY SAVER
(extended wrapper)**

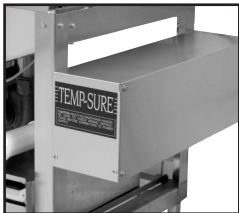
.96
Gallons Of Water
Per Rack!



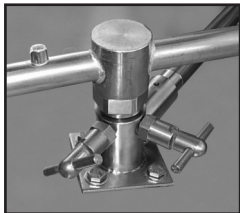
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FEATURES:

- 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.



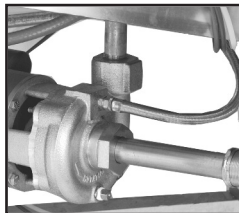
Unique pull-pin design allows wash arms to be easily removed for cleaning.



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"

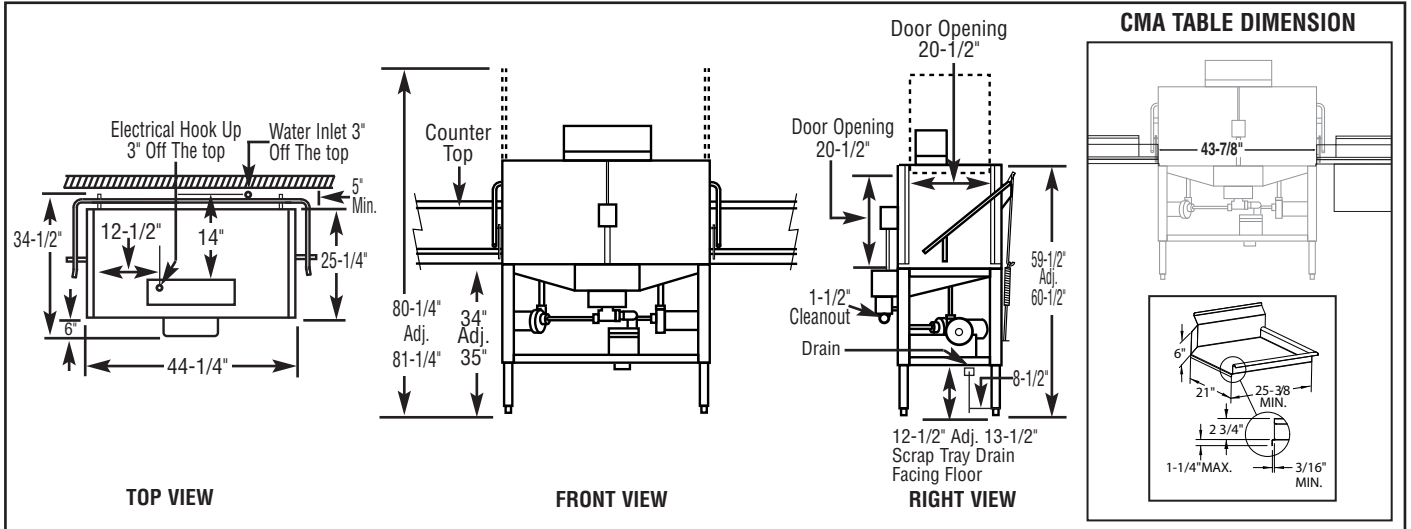




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WARNINGS:

- 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 dishwasher.



Specifications:

MODEL B ENERGY SAVER	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 TABLE HEIGHT	34"	(86cm)
TOTAL CYCLE TIME	90	90	MAXIMUM CLEARANCE FOR DISHES	20-1/2"	(52cm)
WASH TANK CAPACITY MIN.	1.92 GAL.	(7.27 L)	STANDARD DISHRACK DIMENSIONS	2	2
PUMP CAPACITY	104 GPM (2 Pumps)	(394 LPM)		19-3/4"X19-3/4"	(50X50cm)
OPERATING TEMPERATURE			ELECTRICAL RATING	VOLTS	AMPS
REQUIRED	120°F	(49°C)		115	30
RECOMMENDED	140°F	(60°C)	SHIPPING WEIGHT APPROXIMATE	352#	(160kg)
WATER CONSUMPTION					
PER RACK	.96 GAL.	(3.63 L)			
PER HOUR	76.8 GPH	(290.72 LPH)			
WATER REQUIREMENTS					
WATER INLET	3/4"	(1.9cm)			
DRAIN-I.P.S.	76.8"	(290.72cm)			

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.

PN: 10103.00

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