



**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.



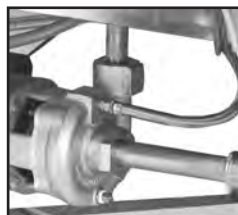
Bowl option available for capsule dispensed products.



Built-in Poly Pro™ scrap accumulator.



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

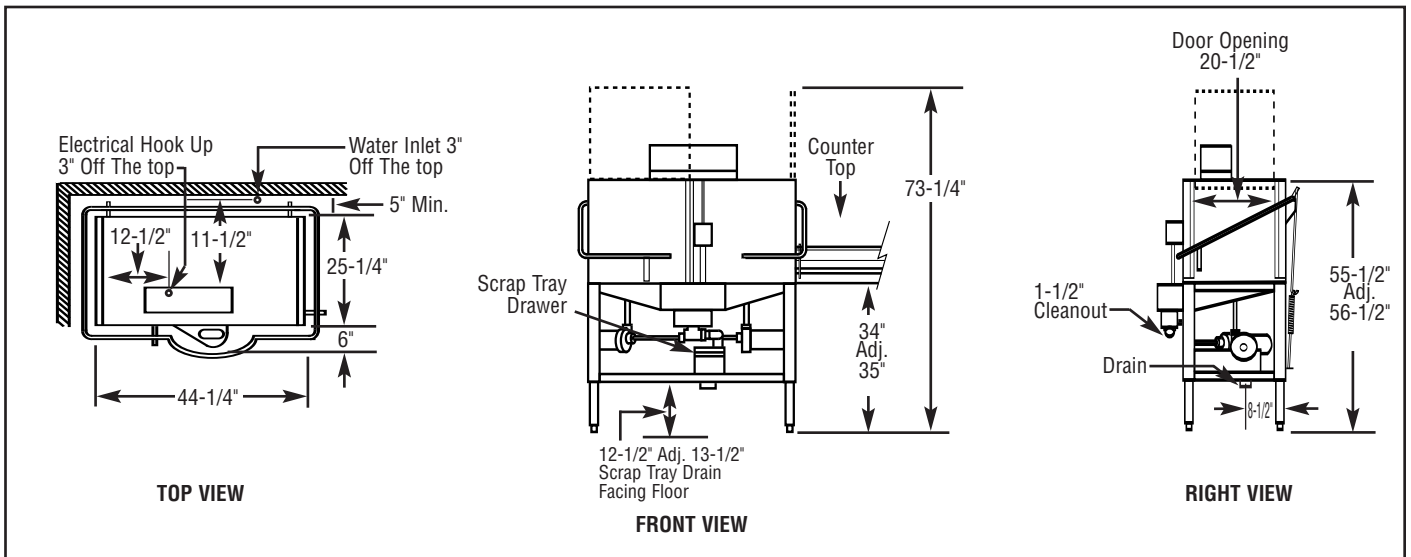


Pump purging system improves results by eliminating soil and chemical carryover during rinse cycle.





**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	USA	METRIC
<b>OPERATING CAPACITY</b> RACKS PER HOUR (NSF RATED)	80	80	<b>WASH PUMP MOTORS HP (2)</b>	1
<b>OPERATING CYCLE</b> WASH TIME-SEC	45	45	<b>DIMENSIONS</b> 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)
<b>WASH TANK CAPACITY</b>	3.0 GAL.	(11.4 L)	MAXIMUM CLEARANCE FOR DISHES	17" (43cm)
<b>PUMP CAPACITY</b>	104 GPM	(394 LPM)	<b>STANDARD DISHRACK</b> DIMENSIONS	2 19-3/4"X19-3/4" (50X50cm)
<b>OPERATING TEMPERATURE</b> REQUIRED	120°F	(49°C)	<b>ELECTRICAL RATING</b>	<b>VOLTS</b> 115
RECOMMENDED	140°F	(60°C)	<b>AMPS</b>	30
<b>WATER CONSUMPTION</b> PER CYCLE	3.0 GAL.	(11.35 L)	<b>SHIPPING WEIGHT</b> APPROXIMATE	367# (166kg)
PER HOUR	118.4 GPH	(446 LPH)		
<b>WATER REQUIREMENTS</b> 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





**CORNER DOUBLE (CB)  
(extended wrapper)**  
Chemical Sanitizing  
Double Rack Corner Dishwasher

**"NEW"**  
3 Inches Taller and  
20 Inch Clearance For  
Dishes



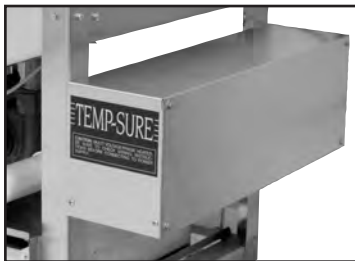
**RIGHT FRONT DOOR  
CONFIGURATION SHOWN**  
AVAILABLE IN EITHER RIGHT OR  
LEFT CONFIGURATION.

**FEATURES:**

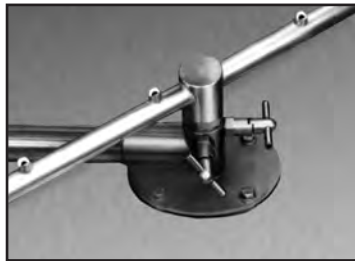
- 80 racks / 320 covers per hour.
- Economical to operate.
- All stainless steel construction assures long life and years of trouble free operation.
- Unique spray arm system features 4 upper and lower stainless steel wash arms with reinforced end caps. Specially designed pull-pins allow wash arms to 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 delimiting 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.

**Available Options**

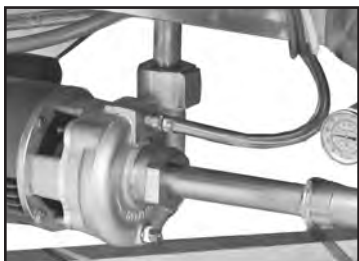
- Frame mounted CMA Temp-Sure (40°F rise 12kW booster heater)
- Sanitizer Alarm
- Stainless Steel Dishtables
- Alternative Electrical Available



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



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



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

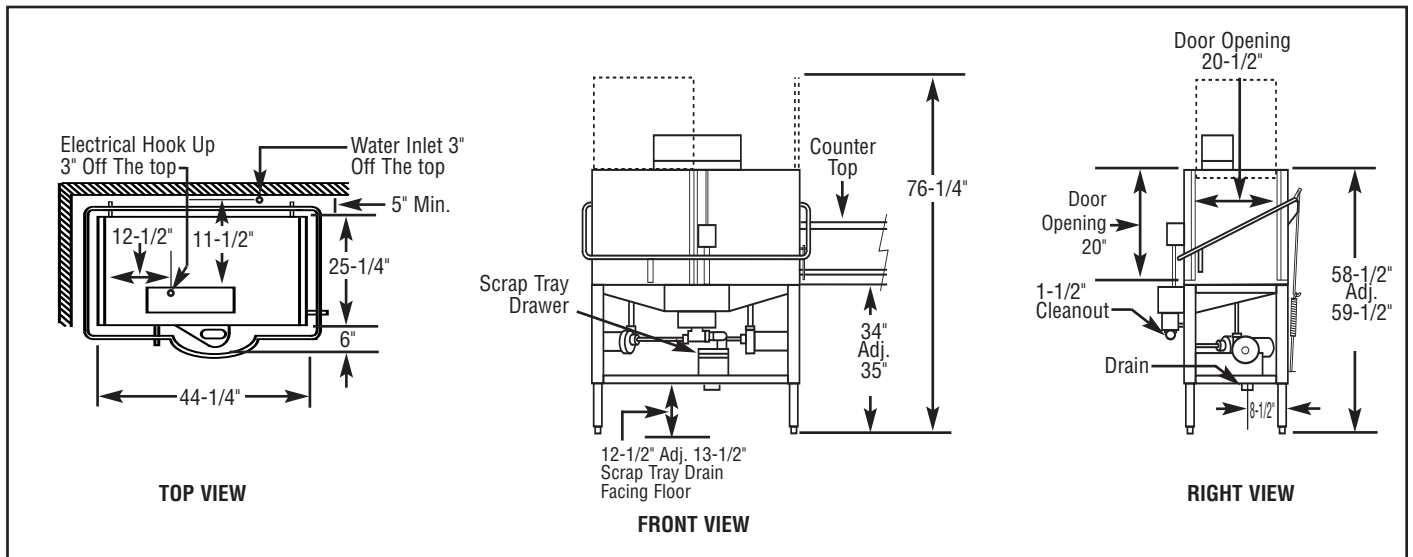




**CORNER DOUBLE (CB)  
(extended wrapper)**

Chemical Sanitizing  
Double Rack Corner Dishwasher

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<b>OPERATING CYCLE</b> WASH TIME-SEC RINSE TIME-SEC DWELL TIME-SEC TOTAL CYCLE TIME	45 30 15 90	45 30 15 90	<b>DIMENSIONS</b> DEPTH WIDTH HEIGHT STANDARD TABLE HEIGHT MAXIMUM CLEARANCE FOR DISHES	25-1/4" (64cm) 44-1/4" (112cm) 58-1/2"-59-1/2" (149-151cm) 34" (86cm) 20" (43cm)
WASH TANK CAPACITY	3.0 GAL.	(11.4 L)	<b>STANDARD DISHRACK</b> DIMENSIONS	2 19-3/4"X19-3/4" (50X50cm)
PUMP CAPACITY	104 GPM (2 Pumps)	(394 LPM)	<b>ELECTRICAL RATING</b>	<b>VOLTS</b> 115 <b>AMPS</b> 30
<b>OPERATING TEMPERATURE</b> REQUIRED RECOMMENDED	120°F 140°F	(49°C) (60°C)	<b>SHIPPING WEIGHT</b> APPROXIMATE	382# (173kg)
<b>WATER CONSUMPTION</b> PER CYCLE PER HOUR	3.0 GAL. 118.4 GPH	(11.35 L) (446 LPH)		
<b>WATER REQUIREMENTS</b> WATER INLET DRAIN-I.P.S.	3/4" 2"	- -		

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